



### EXPERIENCE: **Blast Chilling Problem**

**Problem:** A customer needed help to efficiently blast chill a cooked meat product.

**Solution:** Gartner determined that by installing a second lower temperature system the chilling time could be greatly reduced, and that the blast chillers would no longer be the bottleneck in the process. The second temperature system was installed during normal hours with no interruption to plant operation.

An innovative new control system, designed by Gartner, allowed both the old and new systems to perform the cooling, maximizing energy efficiency. The result of the project was that chilling times were cut nearly in half, and product quality and temperature consistency were greatly increased, resulting in greater production and less waste.

In addition, the processing rooms had been experiencing condensation problems with their old style ceiling hung evaporators. Gartner designed and installed a new rooftop style hygienic air handling system which has replaced the old style evaporators. The result has been an elimination of condensate problems, elimination of fog during cleanup, and greater worker comfort due to elimination of drafts and improved indoor air quality.