

## Saputo Dairy Installs a New Ammonia Refrigeration System









## **INDUSTRY**

Food and Beverage

## **PROJECT**

Design, Installation, Commissioning, and Demolition

Saputo is a leading cheese manufacturer and fluid milk and cream processor in Canada and one of the largest producers of extended shelf-life and cultured dairy products in the USA. The company has 18 plants in Canada and 29 plants in the USA. The company sought to upgrade the refrigeration system in their Georgetown facility in Ontario, Canada, and CIMCO Refrigeration (CIMCO) was awarded the contract for the renovation.

The project involved the removal of outdated refrigeration equipment, including freon rooftop condensers, split units, and evaporators, and the installation of a new ammonia-based refrigeration system. Ammonia is a natural refrigerant that has zero global warming potential and no direct greenhouse gas emissions, making it a sustainable choice for industrial applications. The new installation included major refrigeration equipment, such as compressors, ammonia pumps, evaporators, glycol pumps, and PLC control panels. CIMCO worked closely with Delisle Despaux and Associates, a consulting firm, to meet all customer specifications and ensure the project's success.

The project was completed in 2022, and Saputo has established a customer service agreement with CIMCO to ensure that the refrigeration system is regularly maintained and kept in excellent condition to support their ongoing operations.