

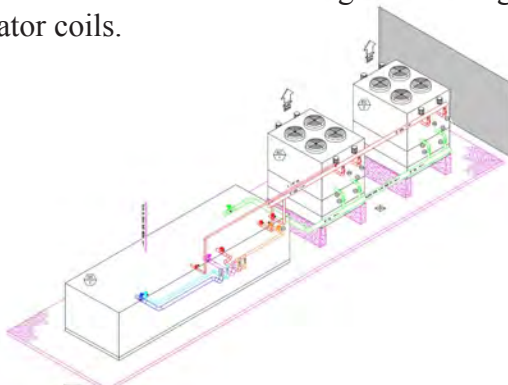
## SYSCO Newport Meat Company

## SYSCO Newport Meat Company has Refrigeration System Designed and Built by C&L Refrigeration

SYSCO Newport Meat Company, originally founded in 1975, focuses on supplying the highest quality meat to its customers and as a result chose C&L Refrigeration to upgrade their existing packaged refrigeration systems to a new central refrigeration system.

Newport Meat Company was looking for an alternative solution to conserve energy and upgrade the existing refrigeration system. The existing refrigeration system consisting of 13 separate package units was getting older and the cost to maintain the equipment was increasing. Monitoring and controlling the refrigeration from a central computer was very important to the Newport Meat Company management. Especially critical was the temperature and humidity in the Dry Age room. They needed a system with the capability to monitor, trend and control the humidity and room temperatures through the refrigeration monitoring system.

In order for Newport Meat Company to maintain their superior level of product preservation and product distribution, C&L designed and built a new R-507 refrigerant central refrigeration system to meet their needs. The old existing refrigeration equipment was removed and demolished with the existing condensing units and evaporator coils.



### QUICK FACTS

- Outdoor central refrigeration system with ten (10) screw type compressors.
- Evaporative condensers with copper tubing, and stainless steel basin.
- Evaporative condensers equipped with variable speed drives.
- 29 new evaporator coils
- Hot gas defrost system.
- Refrigerant detection system.
- Custom Refrigeration Control programming with remote monitoring capabilities.
- Upgrade of the electrical service to handle the new equipment.
- Humidity controls for the dry age room.
- Utility energy incentive for the energy efficient central refrigeration system.
- Polyisocyanurate (urethane) insulation with aluminum jacketing outdoors.
- All new concrete and structural work

The construction was completed without interrupting Newport Meat Company’s regular business due to C&L’s professional and detailed project management. When the project was completed, the new modern refrigeration system provided the cooling for the approximately **27,000 sq ft** processing facility with room for expansion in mind.



**The New R507A Central Refrigeration System Houses 10 Semi-Hermetic Screw -Type Compressors For A Total Of 350 Horsepower And Is Built With An Outdoor Steel Enclosure.**



**The Refrigeration Piping Is Supported With Industrial Style Steel Pipe Supports.**

### About C&L Refrigeration

C&L Refrigeration has provided high-quality maintenance, engineering and construction service in the commercial and industrial air conditioning and refrigeration industry since 1978. In addition, C&L assists clients with air Conditioning needs and in meeting EPA, AQMD and OSHA compliance standards. A family-owned business, C&L strives to encourage its 175 employees to take pride in their performance, understand each customer’s needs and customize projects to meet those needs. With headquarters in Brea, CA and a branch office in Las Vegas, NV, C&L Refrigeration is strategically located to responsively serve all of California and Southern Nevada.



**C&L  
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