Kloosterboer Bayside Distribution Hub Cold Storage Expansion

CLIENT

Kloosterboer Bayside

LOCATION

Bayside, New Brunswick

PROJECT DESCRIPTION

Kloosterboer Bayside is a family owned business that was established in the Netherlands in 1925. The company has since grown to become an international distribution network with facilities throughout Europe and North America. The Bayside facility is used as the distribution hub for Alaskan king crab and Alaskan pollock, which are shipped from Alaska to Bayside for distribution throughout the lucrative East Coast seafood market.

The project consisted of adding 15,000 sq. ft. of freezer storage space tied into the existing ammonia refrigeration plant. When Kloosterboer needed a professional plan to replace an old worn-out system they called on Black & McDonald (B&M) to conduct the project.

B&M SCOPE OF WORK

Kloosterboer's original intent was to install a completely new refrigeration system, but after performing an assessment of the existing system B&M determined that it could optimize this system in a manner that would provide the client with the required refrigeration capacity to operate the new freezer addition and still conserve energy. B&M did this by changing how the plant operated without sacrificing required room temperatures. We also added a dedicated refrigeration control system and modified the compressor oil cooling from liquid injection to glycol.

BENEFITS TO CLIENT

The end result of B&M's work was a refrigeration plant that provided Kloosterboer more capacity while utilizing less energy. The project also included new evaporator coils and stainless steel pipe and valve stations on the roof. With a storage capacity of more than 4.7 million m^3 and an annual throughput capacity of more than 3.5 million tons of food products, Kloosterboer's project was completed on time and on budget with the company satisfied and able to continue to serve the North American market.