Challenge:
A patchwork of controls among HVACR equipment resulted in excessive maintenance, high refrigeration costs, and unnecessary water usage during turkey processing. The plant needed a new controls strategy to consolidate operations.

Solution:
Contractor introduced an optimized facility management strategy using an Emerson controller:
• Removed all existing controls and installed new platform
• Gained control of water level in food-chilling vessel
• Optimized refrigeration with electronic expansion valves to enable floating head
• Created Ultra Site graphic interface of floorplan for remote view on workers’ tablets

Food must be processed at correct temperatures with documentation available on request. per FSMA's Preventative Controls for Human Food Processing — Turkey Plant

Consolidated controls strategy cuts plant’s operating costs

Food Safety and Quality

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Additional Emerson Solutions:
Global sales of healthy food products were estimated to reach $1 trillion by 2017