



▶ DELIVERING RELIABLE COLD STORAGE WITH J & E HALL UNITS FOR ROCKET FOOD (BATTERSEA)

BESPOKE COLD ROOM SOLUTIONS DESIGNED TO MAXIMISE SPACE, ENSURE RELIABILITY, AND SUPPORT THE FASTPACED DEMANDS OF A GROWING COMMERCIAL KITCHEN

PROJECT OVERVIEW

Rocket Food, a leading events and bespoke catering company based in Battersea, required additional cold storage capacity to support its rapid business growth. With an already established relationship, Celsius Commercial Refrigeration Ltd had previously installed several cold rooms on-site. However, the client's expansion into new units presented fresh logistical and technical challenges.

With operations heavily dependent on reliable refrigeration, the client needed a solution that would perform consistently under pressure—making equipment selection a critical factor in the project's success.

THE CHALLENGE

The newly acquired spaces at the Battersea site were unusually shaped and constrained, making the design and installation of additional cold rooms particularly complex. Rocket Food needed a solution that would:

- Maximise storage capacity within limited and irregular spaces
- Maintain optimal performance for a high-demand, fast-paced commercial kitchen
- Be fully operational ahead of the critical Christmas party Season

To meet these challenges, it was essential to specify refrigeration equipment that combined **flexibility, efficiency, and proven reliability**.



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CASE STUDY



THE SOLUTION

Celsius worked closely with TF Solutions and selected J & E Hall units for the installation, ensuring the system could meet both the technical demands of the site and the operational expectations of the client. The project included:

- Two bespoke chiller cold rooms using J & E Hall condensing units **1 x JEHR-0113-B1-M-1** and **1 x JEHS-0200-B2-M-1**
- One bespoke freezer cold room using J & E Hall condensing unit **1 x JEHS-0400-B3-L-3**
- Fully weatherproofed systems for external durability

J & E Hall condensing units offer reliable, consistent performance with minimal downtime, making them ideal for high-demand environments. Their flexible design allows seamless integration into bespoke and complex layouts, while their compact footprint is perfect for installations where space is limited. In addition, they deliver efficient cooling with lower running costs and are built for durable, year-round operation in all weather conditions.



THE OUTCOME

By combining bespoke cold room design with the reliability of J & E Hall equipment, Celsius delivered a solution that met all project requirements within the required timeframe.

Rocket Food now benefits from:

- Increased cold storage capacity to support business growth
- Highly reliable refrigeration during peak trading periods
- Efficient airflow and consistent temperature control
- Optimised system performance despite spatial constraints
- Confidence in long-term durability and reduced risk of downtime



CONCLUSION

This project highlights the importance of selecting the right equipment for complex refrigeration installations. By utilising J & E Hall units, Celsius Commercial Refrigeration Ltd was able to deliver a robust, efficient, and reliable solution tailored to the client's needs—ensuring Rocket Food could operate with confidence during its busiest season and beyond.

J & E Hall International

E: marketing@jehall.co.uk



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