

J & E Hall cellar coolers installed at historic inn



J & E Hall cooling equipment is helping one of Britain's oldest pubs to reduce its carbon footprint as the owner looks to a greener future. Two cellar cooling systems and an ambient beer cooler have been installed at the Angel Inn which can trace its history back to the 11th Century and the time of the Domesday Book. The popular pub and restaurant in Blyth, Nottinghamshire, is located near the A1, within easy reach of Doncaster and Sheffield.

Owner Allan Jepson, whose family has run the Angel Inn for the past 27 years, said: "We have a Grade 2 Listed building but going forward I want the lowest green footprint possible. There are limitations to what we can do but if I can use high-efficiency units and an ambient cooler to cut the carbon footprint then that's the way forward."

Alan described the Angel Inn as "70 per cent food driven" with seating for 100 people inside and extra capacity outside during the warmer months. He turned to Bradford-based Pinder Cooling for the upgrade of the historic former coaching inn's two traditional underground cellars. One cellar is used to keep lagers, ciders and Guinness in tip-top condition while the other has a range of cask ales including Greene King IPA, Abbot, Timothy Taylor and Black Sheep.

Pinder Cooling has been trading for three years and employs eight people including five F-Gas qualified engineers. Owner Andrew Pinder said: "We deal with quite a few major pub groups in the UK. We are based in Bradford and cover the north of England. We do a lot of work in the food and brewing industries. We pride ourselves on customer service and using the best products. We don't cut corners."

"On this job we were initially asked if we could do some repairs but the existing equipment was quite old with one or two issues. One of the systems was not working particularly well, which was why Allan contacted us. The other one was not far behind so we decided that installing two new systems would be far more efficient, environmentally-friendly and a lot cheaper to run.

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"Allan asked if there were any other things we could do to keep costs down, so we suggested a J & E Hall ambient beer cooler for the cellar where the lagers are kept. Whenever the temperature is below 6°C outside the unit will effectively provide free cooling as it will draw cold air in from outside.

"Overall the job was reasonably straightforward. The outdoor units are sat together on a wall at the back of the building. It is next to the guest accommodation but this is not an issue as when the units are running they are very quiet."

The J & E Hall equipment chosen for the job was two J5LC 15C2 cellar coolers, two JCC 25E evaporators and an ambient beer cooler.



The JCC cellar cooler range provides cost-effective and reliable units designed to maintain temperatures required for beer and wine cellars.

The ability to maintain electronic control down to 4°C can also prolong the life of fresh fruit and vegetables, dairy products and other items requiring a temperature-controlled environment. There are four models in the range which operate at capacities from 2.87kW to 5.82kW. The units have six fins per inch brewery specification evaporator coils and run on R410A.

Features include 25m pipe run capability for total flexibility. Ease of installation keeps costs and time to a minimum for the contractor and low noise means that the units are suitable for residential areas. The units operate down to a temperature of 4°C and an electronic controller fitted as standard provides accurate temperature control. A three-year manufacturer's warranty gives the installer and the end user total peace of mind.

Andrew Pinder concluded: "We fit two J & E Hall cellar coolers a week. Our engineers like them. The units have a three-year warranty and are very efficient and good value for money. There is always a plentiful supply and a good dealer network."

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