



Celltherm keeps control of 'shoal' load of cod at Sharpy's

Celltherm Coldrooms was delighted to be involved in a major project with Fiswal Catering Equipment, providing cold room facilities for Sharpy's Fish & Chip Restaurant and Sports Bar.

The restaurant and bar, adjacent to the DW Stadium in Wigan, was a challenging project for Fiswal and Celltherm which involved converting a former gym into a destination restaurant and bar that can cope with big spikes in trade for Wigan FC and the Wigan Warriors RLFC club matches at the stadium.

Not surprisingly, it features one of the largest frying ranges in a UK restaurant with a ten pan KFE Kiremko set-up that needs flexible, durable and very reliable cold room storage to look after the constant stream of premium cod that Sharpy's fries.

Mark Walls, managing director of Fiswal Catering Equipment said, "Because the 270 cover restaurant and take-away business can serve large quantities of fish and chips, especially on match days at the DW Stadium, it needed pretty large cold room facility.

"David Sharpe, the man with the vision for Sharpy's, wanted to be able to sell premium cod and buy it in bulk directly from the fisheries. The need to be able

to confidently store palleted loads of expensive cod fillets was a priority he identified.

“To do this we approached Celltherm Coldrooms, who we have partnered with for over 12 years and they came up with a design that could accommodate pallet movement and storage and provide the accurate and reliable temperature control that storing the expensive cod demands.

“Celltherm provided the design options and then installed the coldroom layout we agreed with David that now safely keeps cold the ‘shoal’ load of cod that Sharpy’s customers snap-up.”

The two coldrooms (a freezer and a chiller) at Sharpy’s measure 7000mm x 4400mm x 2450mm high overall and feature Celltherm’s Low Noise refrigeration remote refrigeration systems running on lower energy R407f refrigerant (half the global warming potential of R404a) and low energy lighting to suit.

Celltherm recommended their cost-efficient 100mm polyurethane insulated panels that payback their investment to Celltherm coldroom users through lower energy bills throughout their long life. Celltherm’s German manufactured Quality products deliver end-users more for less.

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