



- Water fired absorption chillers
- 40 total refrigeration tons
- Packaged foods company
- Brooklyn, NY



4C Foods, established in 1935, has always been known for its ability to innovate. Started by John Celauro and three other Italian immigrants whose last name started with the letter 'C' it was at first a grocery store specializing in Italian products. Shortly after opening, Mr. Celauro found himself in business alone, but the 4C's name remained. His first big innovation came when he decided to pre-shred and vacuum-pack jars of cheese. The product was an instant hit. Since then 4C Foods has expanded its product line to include bread crumbs, ice tea mixes, and soups. Their latest innovation involves the on-site generation of electrical power. Using an engine driven generator from Coastintelligen, they produce their own electricity to power their assembly line and take care of the large refrigeration needs associated with the food processing business.

The generating plant's efficiency is maximized by recapturing the engine's waste heat and using it to drive two 20RT Yazaki water fired absorption chillers. The Yazaki chillers use well water through a heat exchanger as condenser water. The waste heat from the engine is essentially providing them with a power source to generate free air conditioning through these chillers. Cogeneration plants like this are the latest ways to control a facility's energy needs in a rapidly changing energy market.

4C Foods uses waste heat to maximize the efficiency of its electric generating plant.



For more information on how Yazaki Energy Systems, Inc. can help with your solar, waste heat, or gas cooling project, contact us at:

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