

Russkij holod – Premium ice cream

The market leader in Russian ice cream production creates ice cream with purely natural ingredients - cooling equipment is provided by Güntner.



The condensors and drycoolers were placed beside the factory building and on the roof.

Line of Business:	Industrial Refrigeration
Application:	Food Cooling
Country / City:	Russia / Moscow
Fluid:	R22
Product:	Ceiling unit cooler DHN, Wall/ceiling unit cooler GHN, Blast freezer GFN

The basic concept of the company "Russkij holod" (Russian cold) was to produce ice cream from natural, traditional Russian raw materials. In the 1990's mainly non-Russian products dominated the market. This led to the decision - after a thorough market analysis in 1999 - to found a local company for producing and selling ice cream.



In the storage rooms, special slimline unit coolers are used.

A lot of Russian companies followed the example of Western European companies of producing ice cream with artificial ingredients, even though high-quality ice cream has always been very much appreciated in Russia. From the very beginning, Russkij holod, however, focussed on using natural and high-quality ingredients for the production. This approach is also reflected in its choice of refrigerating equipment.

The manufacturing plant started operating in spring 2006 and has a production capacity of 4,000 t/month. More than 150 different kinds of ice cream are produced and sold not only in Russia, but also in the EC, Israel and the USA. Approx. 90 % of the overall production is directly delivered to the stores.



Blast freezers in the lines for ice cream hardening

Russkij holod is very demanding when it comes to its products and this applies also to the plant's technical equipment. Great importance was attached to equipping the manufacturing plant with state-of-the-art units. For the refrigeration and cooling equipment, high-quality

Güntner products were selected. The loading ramps are equipped with dual discharge unit coolers of the series DHN to ensure a constant temperature of +2 °C.

For the two lines for ice cream hardening, special units of the blast freezer series GFN with an overall capacity of 290 kW were provided. For an optimum room utilisation, the cold stores (-18 °C for fruit ice cream, -21 °C for dairy ice cream) were equipped with special slimline unit coolers.



The company Russkij holod provides a choice of 150 kinds of ice cream.

The plant is located in an industrial zone, in consequence no special noise reduction regulations had to be observed for the installation of the condensers and drycoolers. The heat exchangers including the receivers were installed on the roof and beside the factory building and ensure reliable cooling. Thus it is guaranteed that the high quality of the delicious ice cream is preserved until it reaches the customer.



Delicious ice cream is very popular.

Components for different cooling applications were required for the manufacturing plant: For the loading ramps, dual discharge unit coolers of the series DHN were implemented. In the two lines for ice cream hardening, special units



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