

Commercial vs Industrial Refrigeration

1. What are the differences between commercial and industrial refrigeration? Put the facts under the right heading. (Do it in order)

1. Designed for smaller size establishments.
2. Designed for a large-scale production and facilities that require massive cooling capacity.
3. These units include display cases, reach-in coolers, under-counter units and walk-in freezers.
4. Often use HFCs or natural refrigerants like CO₂ in newer systems.
5. Used in food processing plants, cold storage warehouses, pharmaceutical manufacturing, chemical plants and ice rinks.
6. Used in places like grocery store, restaurants, hotels, etc.
7. These generally operate at medium (0° C to +8° C) for chilled products to (-18° C to - 25° C) for frozen products.
8. They are complex and often custom-designed systems built for heavy-duty, continuous operation.
9. Commonly use ammonia due to its high efficiency or CO₂, which are considered natural refrigerants but require specialized handling and equipment.
10. Can reach very low temperatures with high precision.

COMMERCIAL	INDUSTRIAL