

Fleischeslust, Bensheim,Germany.

Daikin technology increases the love for German Gourmet

DAIKIN's new Mini-ZEAS condensing unit is ensuring constant refrigeration in storage and production areas at the newly refurbished butcher shop, in mid west Germany. Fleischeslust has been offering a wide array of fresh meat, sausages and German deli specialties since 1958 in the town of Bensheim, Hesse.

The key to maintaining the quality of the shop's fresh meat and deli products is to store them at constant temperatures, which is also legislatively required to be quality controlled at all times. DAIKIN's new Mini-ZEAS condensing unit, which is specially designed for small-scale commercial refrigeration applications, ensures exactly that.

Even before customers enter the Fleischeslust (Enjoy meat) butcher shop, it's clear that the focus is on quality and the customer pleasure of savoring fine meat. Where shoppers once stopped to look at displays of shoes, they can now – since the refurbished space opened its doors as a butcher shop in December 2016 – admire premium dry-aged beef on display. This transparency and a team of highly competent employees are what sets the shop apart.

True craftsmanship

The shop's owner, master butcher Andreas Vick, worked outside of his now chosen profession for 15 years. While on the other side of the counter, as a customer, Vick was struck by how often sales employees were unable to provide useful advice for their customers. That's when he started dreaming of having a butcher shop of his own – built on genuine, solid craftsmanship and the respectful treatment of animals.

I aim to offer my customers controlled-origin products. That's the only way I can guarantee top quality. As to the creative German cuisine that we serve at lunchtime, everything is freshly prepared. To ensure highest quality, the shop's refrigeration and climate control systems must deliver optimal performance.

Constant temperatures for top-quality meat

With an area of 96 square meters, the butcher shop is spacious enough to accommodate the sales counter as well as a dining area where customers can enjoy gourmet lunches. A Mini VRV heat pump from DAIKIN maintains a comfortable indoor climate, while a 3-hp Mini-ZEAS condensing unit refrigerates the production area, the cold stores and storage rooms, which together comprise of an additional 154 square meters.

The systems were recommended to master butcher Vick by Helmut Herbert GmbH & Co., a company in Bensheim that specializes in building technologies.

I was looking for cooling and refrigeration from a single source. Especially with refrigeration, a constant air temperature is crucial for achieving the highest quality in meat and sausage products. The systems from DAIKIN meet this requirement, and I'm completely satisfied with them, summarizes Vick.



Master butcher's Fleischeslust can now showcase it's wares to passers-by and customers alike, with the use of temperature controlled Daikin technology.

The Mini-ZEAS from DAIKIN – A condensing unit for small-scale refrigeration needs

The Mini-ZEAS fills a gap in the field of: small restaurants, bakeries, neighborhood stores and butcher shops like Fleischeslust with small-scale refrigeration needs can now benefit from the advantages of DAIKIN's proven VRV technology. Charged with R-410A refrigerant, the inverter-controlled integrated refrigeration system complies with new regulations governing the emission of fluorinated greenhouse gases (F gases). Available in two models (3 hp with 5.9 kW and 4 hp with 8.4 kW), the Mini-ZEAS is a future-fit alternative to the multi-compressor units of conventional commercial refrigeration systems.



The energy-efficient inverter control system adapts energy consumption to actual demand, enabling the ZEAS to work particularly economically in the partial-load range (with a seasonal energy performance ratio, or SEPA, of 4.17) as well as to handle peak loads.

The unit arrived factory-assembled and tested so the plug-and-play Mini-ZEAS units were ready for quick, easy and economical installation upon delivery. All components, including the machine set and the condensers, are integrated, giving the ZEAS units a compact standardized design. The energy-efficient inverter control system adapts energy consumption to actual demand, enabling the ZEAS to work particularly economically in the partial-load range (with a seasonal energy performance ratio, or SEPA, of 4.17) as well as to handle peak loads. The ZEAS units thus meet operators' growing demand for energy-efficient building technologies while also cutting (energy) costs during operation. "For us, it's a big advantage that the two units, which are installed on the building façade, operate very quietly. Although there are residential apartments located above the butcher shop, there was no need for additional noise insulation. With such a great product, there's nothing to stop me from realizing my dream," concludes Vick.

