

Independant Wholesaler's Elegant Solution for the Elegant Mt. Eliza Deli

It is common knowledge in the refrigeration industry that customers don't always know what's best for their needs, but this was not the case for the owner of the new Mount Eliza Deli, on the Mornington Peninsula south east of Melbourne.

Carefully designed to maximise customer access to its range of products and services in modern, purpose-built facilities that perfectly match Mount Eliza's friendly village ambience, the new deli uses a lot of refrigeration and the owner, Mr Ian Wigg, knew precisely what he wanted: A fail-safe refrigeration system.



Mt Eliza Deli Manager Mrs Janine Honing and Ian Wigg's sister

The ultra-modern premises were purpose-designed. Patrons could enjoy coffee in the sun on the front pavement or at inside tables. There was a traditional delicatessen section with a refrigerated glass cabinet dispensing a huge range of meats, salamis, pickles, salads and other mouth-watering gourmet products; a milk bar; a hot carvery serving soups and take-away hot dishes; a sandwich bar; a self-serve grocery area with assorted fresh breads and bright cabinets displaying a vast range of beverages, fresh cakes and sponges. Even a catering service was available.

The planning of the interior enables free movement throughout at all times.

Ian Wigg has operated his delicatessen on the site for more than 11 years.

"Last year I decided it needed upgrading and asked architect Tim

Foster of Studio Void in Kew to come up with a plan that would minimise the period we would have to close. I wanted a work-friendly/customer-friendly design that incorporated some ideas I had picked up in Austria during a holiday visit and that's exactly what I got.

"The original building was old, made mostly of timber and had an iron roof. There were wall-to-wall exposed steel beams below the second floor that had to go. The top was demolished in July last year and a pre-cast concrete floor was installed while we continued to operate the deli below. When the second floor was completed, we shut the doors on the 6th October and gutted the shop over that weekend. Reconstruction began on the Monday and we reopened for business on the 1st December," he added proudly.

condensers for each appliance. We deal in fresh and frozen foodstuffs and could face substantial losses if every appliance went down in summer while the refrigeration unit was under repair."

Produced by Temperature Solutions, a local independant wholesaler from Dandenong South, at the request of the Nicholson Group - a Mornington Peninsula-based refrigeration and electrical services company - the dual, three circuit condensing system had to fit into a space only two metres wide and a metre deep and could not be wall-mounted because the available brick wall was owned by the neighbouring shop.

The owner of Temperature Solutions, Mr David Day, based his design on LU-VE condensers: three STF370 twin-fan condensers, one STVE520 single-fan unit and two SHVN 13/9 twin-fan units.



Right: Temperature Solutions' David Day, with Graeme Robins, refrigeration service mechanic for the Nicholson Group and the LU-VE condensing units

This cleverness in design extended to bulk deliveries and the unseen cold storage and refrigeration engineering that could easily be accessed from the lane and car park behind the deli.

The multiple condensing units were an excellent example of intelligent compromise.

Asked why he wanted six separate units installed when a large single package could have been less costly, Wigg replied: "Insurance! I didn't want to lose every appliance in the system because of a single fault so I chose the more expensive option of individual

"I chose LU-VE because it is a unique, compact step-up range able to be stacked together and still operate reliably regardless of high ambient temperatures. I could have used other, less expensive units in the 32° to 35°C ambient temperature range but Ian Wigg wanted higher performance.

"We made two, self-levelling reinforced bases and frames, one 1200 mm wide the other 800 mm wide, to house the condensers on the concrete floor beside the deli's delivery and storage area," he explained. "We used Aspera compressors on the smaller unit and

Copeland CS compressors on the larger one. Both are reciprocating hermetic units.



The larger unit, using the three LU-VE STFV370 condensers

"Our biggest problem was fitting all of the components into the tight space available while providing for each to be removed should they need to be serviced sometime in the future," Day said.

"An idea of the complexity can be gained from the fact that both systems needed oil separators, fan cycle and fan speed control units, HP/LP controls, electrical boxes with contactors and overloads wired, isolators, sightglasses, liquid line driers and service ports.

"We nicknamed them 'the sardine units,'" he said, smiling.

David Day moved Temperature Solutions into new premises at South Dandenong April 06. He has an impressive background in his chosen field having served his apprenticeship in the Australian Army as an electrical fitter and later cross-trained in refrigeration mechanics. He served at Broadmeadows and Puckapunyal from 1984 to 1994 then left the service to move to country Victoria for nine years.

He worked at Actrol from 2000 to 2003 and from 2003 to 2006 installing coolrooms before starting his own refrigeration and air conditioning wholesaling business.

"I've enjoyed a big turnover of refrigeration and air conditioning items, especially with lines from LU-VE," Day said. "Being an independent, my overheads are low but I needed the 280 m² of ground floor storage at the new warehouse. We have just moved to a larger 800 m² premises at 1 New St Frankston to house more product and capital equipment."



Cafe assistant Mrs Linda Morris inside the deli coolroom

The Mt Eliza Deli's refrigeration system was assembled then installed by the Nicholson Group within weeks of being ordered. The Managing Director of the Group, Mr Mark Nicholson, said the units were simple to commission and would be easy to service.

"Every part is accessible, despite the need to make the system unusually compact, and if one unit needs to be regassed or repaired the others will continue to operate independently. It is a very neat solution to a major space problem," he said.

The larger unit, using the three LU-VE STFV370 condensers, operates an upright freezer, a walk-in coolroom and an open display case while the smaller systems with LU-VE STVF520 and SHVN 13/9 condensers operate three deli display units.

The whole system was commissioned by the Nicholson Group on November 6 last year.



Mrs Janine Honing with Mt Eliza merchandiser displays

The owner of the Mt Eliza Deli, Ian Wigg, said that the system had been performing faultlessly since Day One.

"It was a brilliant way to overcome the lack of space," Wigg said. "We could have put the units on the second floor but then I could not have seen them

and heard them operating properly and service would have been much more difficult. Also, there are living quarters up there and the noise could have been intrusive.

"The compaction of the system and location in the rear bay is perfect. I can keep an eye on it and service through the back gate will not interfere with the operation of the business."

Wigg praised the refrigeration engineers for their work: "I have used the Nicholson Group for many years prior to taking over this deli. They are professional and reliable and have even provided a fast after-hours service when something goes wrong. The cool room they built is really great.

"Temperature Solutions' refrigeration solution to my needs was first class.

"Set temperatures in all our fridges, freezers and coolrooms were maintained right through a very hot summer. The only service call we had to make was during one extremely hot day when the ambient temperature rose to 46°C and caused a unit to cycle on the high pressure controls. Nicholson's rectified the problem so quickly that the appliance was unaffected," he said.

Mark Nicholson revealed that the solution was quite simple: "We generously increased the head pressure on all the condensers to a higher level and, because there was some heat recirculation from the system, we increased the flow of outside air past it by removing some obstructing timber.

"David Day of Temperature Solutions did an amazing job building the units. They are a credit to his skill as a refrigeration engineer. The same level of skill was shown by Albany Refrigeration of Malvern who made the deli's wonderful cabinets," Nicholson added.

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