



Cheese ripening requires highly stable environmental conditions. With this in mind, there is a need for cooling systems that can deliver such precision while significantly reducing energy use.

**The solution?**

## WHY COOLING MATTERS



A cheese ripening facility in Vicenza, Italy, uses smart controls and an optimised refrigeration system which combines:



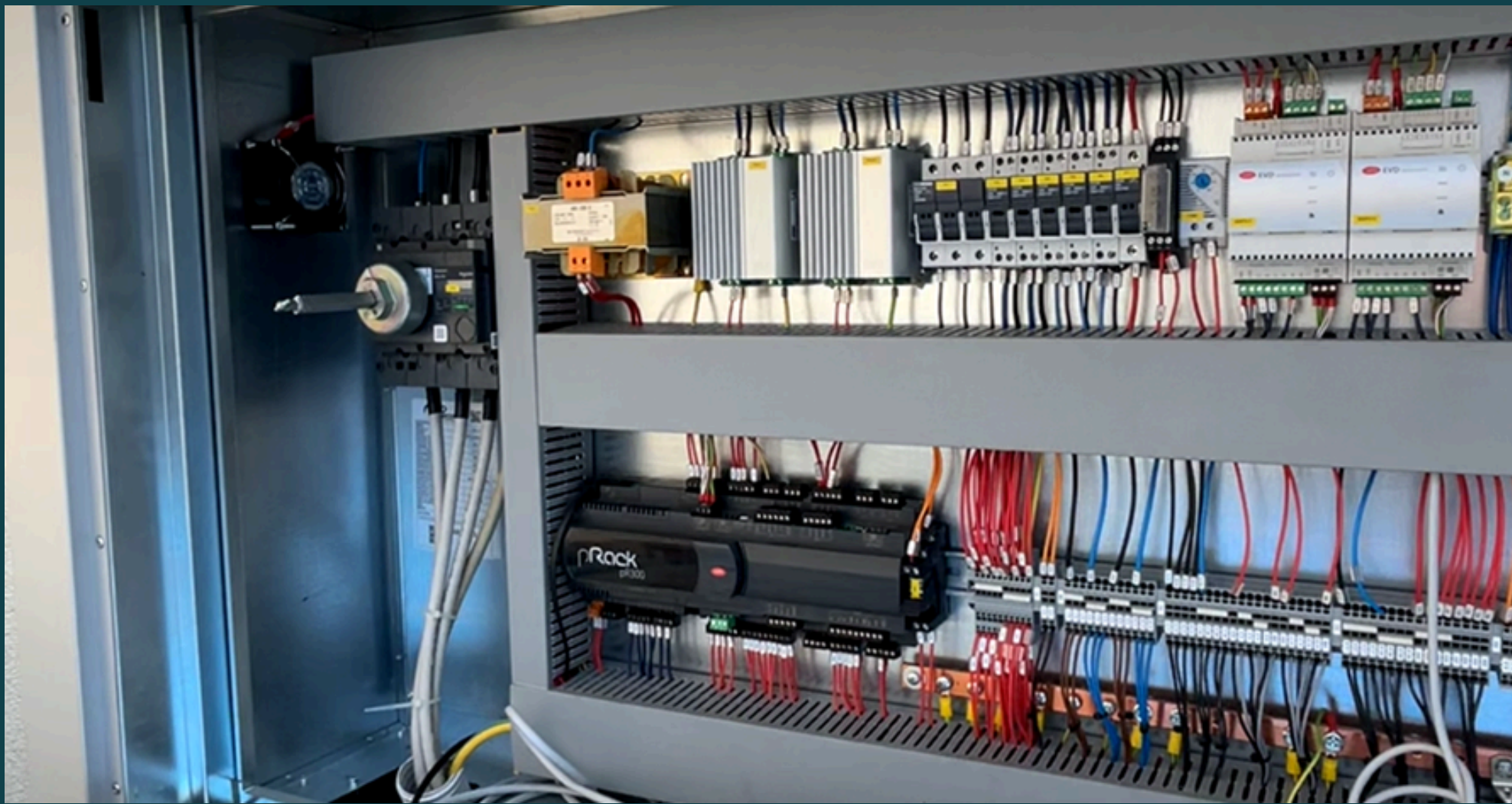
Programmable climate control for stable temperature and humidity



Electronic control of a direct expansion cooling system



## WHY COOLING MATTERS



This application allows the system to adapt continuously and avoid unnecessary energy use.



### Why it matters?

Overall, it improves reliability and helps maintain stable ripening conditions.





## WHY COOLING MATTERS

A simple concept but highly effective, controls the temperature & saves energy by 30%.

 Learn more about why #CoolingMatters at [www.eurovent.eu](http://www.eurovent.eu).

