

Kilfrost
ALV PLUS



Raise a glass to **ALV PLUS**



Kilfrost **ALV PLUS**

Kilfrost **ALV PLUS** has been specifically engineered to increase both the efficiency and safety of low temperature chilling/cooling equipment and circuits, especially those in the food and beverage industry. Certified as safe for incidental food and beverage contact, it provides the perfect commercial solution to the long-standing challenge of efficiency-versus-toxicity. Formulated with organic, approved inhibitors, it is an environmentally-friendly, low risk and cost-effective solution that delivers premium performance.

Filton Brewery Products manufactures and distributes brewery, cellar, pub and bar products including stillages and racking systems, merchandise and festival hire equipment.

With decades of experience, they are an established presence within the events supply market; and their innovative new closed loop chiller Micro-System for cask beer cooling, which they rent to customers such as festival organisers, is 'ultra-robust' and designed for cooling up to six casks at a time. The Sussex-based company turned to Kilfrost for a heat transfer fluid suitable for low temperatures, they selected Kilfrost **ALV PLUS** for safety reasons, to prevent damage to the heat exchanger plates. The micro system is unique thanks to its small size, ruggedness, ease of maintenance and low power consumption.





Kilfrost
ALV PLUS

FILTON
BREWERY PRODUCTS



Bob Kane, Head of Sales and Marketing at Kilfrost, said: "Filton's E-Cooler brings together the aerospace and car manufacturing skills of their engineers to deliver a micro-sized closed loop system which, when used with **ALV PLUS**, is virtually unbreakable in normal use.

"When plugged in, the **ALV PLUS** coolant begins chilling the beer through secondary cooling elements within moments. When used with Filton's Spile Probe, the effectiveness of the cooling exceeds all previous performance measures. It has a 'no-load' temperature of -13°C and is designed for low energy consumption, low weight, easy transportation and ease of use."

Having pioneered this exciting new technology, the team at Filton is now looking to develop a unit with sophisticated self-diagnosis and remote performance, location and distress reporting, as well as providing a cooler with dedicated safe performance, especially at micro sites where traditional equipment may be too expensive, cumbersome, or too unsafe if a leak occurred while using a glycol product.

Filton's Managing Director - Martin Hughes added: "The main feature we were looking for in a heat transfer fluid was temperature range, given the temperatures our cooler operates at. **ALV PLUS** works really well, even at lower temperatures, and we have been really impressed with the product, especially the consistent fluidity across the temperature range.

"Another factor for us is the safety of the product, so the fact that **ALV PLUS** is safe for incidental food and beverage contact is reassuring for us as a company – and we are able to pass on those reassurances to our customers."

Let us help you find a new solution and share with you how together we can revolutionise heat transfer in your industry.

Visit

<https://www.filton.net/store/>

for more information about Filton's range of products, or

www.kilfrost.com

for Kilfrost's full range of heat transfer fluids, including **ALV PLUS**.