Depending on Backup Power to Ensure Constant Quality

Quality is of utmost importance to Rob’s Meat Chop & Deli in Dyer, Indiana. They strive to provide the highest quality meats, prepared food and deli. They work hard every day to provide a wide selection of prepared cuts of meats, sausages, burgers, soups and more. Rob’s Meat Chop & Deli pride themselves in giving top-notch customer service to everyone who walks through the door. However, with such high standards for their products, it can be tough knowing there are some things that can’t be controlled. Power outages are becoming a way of life, whether they are caused by severe weather, animals or an aging grid.

According to the United States Food and Drug Administration (FDA), during a power outage, a refrigerator will keep food safe for up to 4 hours. After that time, perishable food such as meat, poultry, fish, eggs and leftovers all need to be discarded. A full freezer will hold a safe temperature for perishable foods for approximately 48 hours (24 hours if it is half-full and the door remains closed). Food may be safely refrozen if it still contains ice crystals or is at 40°F or below, however, its quality may suffer.

According to Atmospheric and Environmental Research, power outages cost US businesses over $70 billion per year. The costs come from damages, food waste, loss of customers, loss of operational hours and cleaning. Knowing that power outages can be so detrimental, Rob’s Meat Chop & Deli found it imperative to protect their investment when they opened a new facility in 2019.

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When Millies Engineering and Rob’s Meat Chop & Deli reached out to Zonatherm for help, they knew a Generac Industrial Power generator would create the perfect solution. Using Generac’s Power Design Pro™ tool, Zonatherm’s application engineer, Shawn Wilson, sized the generator to handle the necessary loads.

“Without power, the 10 freezers at the facility would turn off,” said Chuck Rozycki, senior sales engineer, Zonatherm Products. “This could cause irreparable damage to the store. They potentially would have to discard their entire inventory on the site, costing them tremendously. To avoid the situation all together, Rob’s Meat Chop & Deli wanted a generator to back up their entire facility.”

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Rozycki also said with the heavy inrush currents, it was determined the alternator would need to be upsized to meet the facility needs.

In the end, Wilson recommended a Generac 500 kW natural gas generator with a level 2 sound attenuated enclosure. The alternator was upsized to 600 kW. By being actively involved in the design process, Zonatherm said the installation process went smoothly. It also meant the customer knew they were getting the best unit for their facility. “We have been specifying and recommending more natural gas generators as it is easier for the customer,” said Rozycki. “The same idea held true for this project, natural gas made more sense than diesel fuel as it is resilient and more eco-friendly than diesel fuel.”

Natural gas fuel is abundant and affordable while remaining reliable. The natural gas utility is historically very reliable with very few outages. Several recent studies conclude that reliability of the utility natural gas supply will continue to increase due to unconventional gas supply, pipeline expansion and improvements in operations.

Another important aspect of the generator system that Zonatherm specified was a Generac transfer switch. The customer was outfitted with a 1600 Amp Generac GTS Transfer Switch. The automatic transfer switch features status lights that indicate switch position and source status, a programmable weekly exerciser, independent voltage pickup and dropout adjustments and utility monitoring to protect against utility phase loss conditions. “We ideally specify Generac transfer switches when we specify Generac generators,” said Rozycki. “Having the entire system come from the same manufacturer ensures the separate parts of the system work well together and makes servicing quicker and easier.”

This isn’t the first time Millies and Zonatherm have partnered together. Zonatherm said this partnership works perfectly because they have the same core values. “For over 50 years, Zonatherm has delivered mission critical solutions in the critical power and cooling industry and we continue to strive to be the best,” said Rozycki. “We pride ourselves on doing the job right and have developed a strong reputation in the industry.”