



## Client The Hunny Bell – Public House and Restaurant

### Nature of client business

The Hunny Bell – Public House and Restaurant

### Scope of job

The Hunny Bell Public House and Restaurant has recently been acquired by new owners who were organising a special VIP launch of their new high quality restaurant menu, designed to complement the traditional bar food and drinks. The Hunny Bell is set to feature in a star studded film due for release in 2015 which is based on an erotic novel about saving a village pub. Famous names include John Hurt, Christian McKay, Dame Eileen Atkins and Caroline Catz and they have recently been visited by a number of the film crew.

**Location:** Hunworth, Nr Holt, North Norfolk

**Installed:** July 2014

### What the project entailed

With the VIP evening just around the corner they quickly needed to replace the old cellar cooling plant in order to guarantee the quality of the beer. In addition there was an opportunity to provide additional cooling capacity to a separate bottle store. All of this needed to be completed in less than a week.

On review of the requirements we had to undertake heat load calculations in order to select the right type of equipment for the beer cellar. In addition we chose a 'drop in' replacement refrigerant to replace the R22 refrigerant in the existing plant, which has been outlawed by new EU legislation. This allowed them to move the older unit to have cooling capability in the bottle store and the new refrigeration unit in the main beer cellar area.

### What we brought to the job

We were able to quickly audit the area and provide a low cost solution that would update their old system and meet their growing needs. We were also able to complete all of the work by the deadline so that trading was not interrupted.

### Equipment installed

We selected Marstair equipment which is ideal for the capacities that they required and is very low cost to run.

### Testimonial

*After purchasing the Hunny Bell Public House in June this year it soon became apparent that the chiller system in our beer cellar was not fit for purpose. With our VIP events just around the corner we urgently needed to replace it. Having been referred to Adcock by an acquaintance, the branch manager was promptly on site the next day and they proposed a solution to enable us to increase cellar capacity whilst still utilising the old system by upgrading the refrigerant, which saved us money.*

*As a result of the exemplary service and aftercare we have received from Adcock, our event went ahead successfully and the new cellar cooling allowed us to provide our customers with an excellent product and experience. As such I would have no hesitation in recommending Adcock or providing a reference for their work.*

Sean Chapman, Proprietor

