

# onsite

Keeping you up to date with what's happening at Oomiak



oomiak

Winter 2010

## services in support

Similar to other businesses, Oomiak looks to give back to the community in ways other than merely writing a cheque.

We look to support organisations that are a 'fit' with ours so that we can work as partners, contributing skills and expertise to deliver benefits in the long term.

Foodbank is our community partner, and we're now building on our award-winning relationship in South Australia where we have provided maintenance services over the past few years to work with VicRelief Foodbank in Victoria.



Oomiak's VicRelief Foodbank team (back, from left): Mark Holden, Rick Taylor, Glen Barnard, David Lange: (front, from left) Alojz Tomsic, Michael Hawke. Senior Leading Hand Mick Williams (inset) was working interstate when this photo was taken.

## VicRelief Foodbank a project to design and install new refrigeration

Oomiak has recently completed a project for VicRelief Foodbank in Footscray, Melbourne. Oomiak designed the refrigeration solution to provide a larger chiller room and freezer to allow for greater stock throughput and, at the same time, increase workplace efficiencies.

The project involved the construction of a new freezer and coolroom; each with its own dedicated refrigeration and control systems.

Oomiak staff contributed generously to this project by volunteering their time and expertise. Oomiak volunteers included people from its design, engineering, project management, installation and commissioning teams.

**'I was very proud to be able to support VicRelief Foodbank; it is a great way to contribute to the community.'**

David Lange, Oomiak Project Engineer



**'If nobody volunteers, you don't get anything done. I was pleased to be involved.'**

Mick Williams

about foodbank

# projects update

Oomiak continues to work in a broad range of industries and has recently completed the following projects:

- Coldstore expansion (see project profiles)
- Distribution centre for the ALDI supermarket chain
- Office air conditioning upgrade for food processing facility
- Hatchery modifications for leading poultry manufacturer
- Bakery pipe work modifications
- Cooling tower installations
- Condenser replacements
- Safety audits
- Plant efficiency audits.

We are currently working on a number of diverse projects located across Australia, including:

- Gas conditioning units for the energy industry in regional Queensland and New South Wales
- Cold storage facility upgrades in Victoria and South Australia
- Condenser installations in rural Victoria and far-north Queensland
- Plant upgrades in Victoria and South Australia
- Freezer Modifications in Victoria.



Oomiak's work with Foodbank SA was recently acknowledged with an Appreciation Award. The Governor of South Australia, His Excellency Rear Admiral Kevin Scarce AC CSC RANR is pictured with Chief Executive Cate McGuire at the Appreciation Awards ceremony.

## about foodbank

Foodbank is the largest hunger relief organisation in Australia, with distribution centres in five states (and soon Tasmania). Not-for-profit and non-denominational, it seeks and distributes food and grocery donations to welfare agencies that feed the hungry.

It works by manufacturers and producers delivering their donations to Foodbank warehouses, where Foodbank sorts, stores and distributes the food to accredited welfare agencies. There, the food is used to prepare meals or provide food parcels for those in need.

## ten top tips for efficient and reliable refrigeration plant

### 1 Good design

Efficiency and performance starts here! Ask to see your designer's credentials

### 2 Accurate equipment selection

One poorly selected component can affect the total plant performance and efficiency

### 3 Correct installation

Wrongly installed or piped equipment can never deliver the intended performance

### 4 Comprehensive control

You cannot manage what you can't control. Good control systems match plant to load and reduce wastage at all levels

### 5 Ease of service

If something cannot be easily isolated or accessed, chances are that it is not being correctly serviced and of course breakdowns then take longer to resolve. Access to equipment ensures service activities can occur safely and efficiently

### 6 Establish scheduled maintenance activities

Plant not correctly maintained loses efficiency and increases the risk of unplanned system outages and expense. Always engage a skilled maintenance contractor

### 7 Risk management

Know where your business is exposed to the risks that will impact on your plant's reliability. Work to eliminate these risks or develop strategies to manage them

### 8 Building condition

A poor performing building places unnecessary load on the refrigeration system, adding to the operating cost and potentially impacting on reliability. Make sure moisture ingress is always minimised and unnecessary loads eliminated

### 9 Operator awareness

Site staff that understand how to use the systems and rectify or report faults quickly save money. Undertake awareness training to foster this behaviour

### 10 Annual reviews

Regular comprehensive inspections of your plant, building and operational activities help identify poor performance and risk that can then be eliminated or managed. It also identifies new opportunities for improvement

# project profiles

## montague cold storage tullamarine

Oomiak has recently completed the refrigeration component of a project for Montague Cold Storage in Victoria. Qanstruct Pty Ltd was responsible for building construction and project management.

The project involved a significant expansion of storage capacity and reshaping the total building for improved product flows and higher volumes to meet the needs of customers.

Works included the general expansion of the freezer area and the construction of an adjacent new annex and dock area, as well as the reconfiguration of an existing annex to freezer.

All work was undertaken while the facility remained in full operation.

Oomiak's approach was to design and install a refrigeration solution that was compatible with the existing plant and equipment. The program of works enabled the building works to progress without any disruption to Montague's business operations. The solution consisted of a combination of air defrost alcove units for the freezer, and under-ceiling hot gas defrost evaporators for the low temperature annex. The refrigeration control and SCADA systems installed as part of the project were also representative of the existing site systems.

**'All in all, a trouble-free project that was well coordinated with trades working together in a sometimes confined area', says Oomiak's project manager David Lange.**

## aldi distribution centre

We have recently completed refrigeration for the Aldi Distribution Centre in Dandenong Victoria for Vaughan Constructions. The project was an outstanding success. The client said: 'The project was delivered on time, safely and to a new benchmark standard of quality. We would like to thank you and your team for your considerable efforts and assistance in achieving this prestigious project milestone.'



## new team members

Oomiak has appointed new staff across Australia, and is particularly proud to acknowledge its three new apprentices.

### South Australia Customer Support Team



Adam Brooks, technician



Darren Cates, apprentice



Tom Gareffa, apprentice

### Queensland Customer Support Team

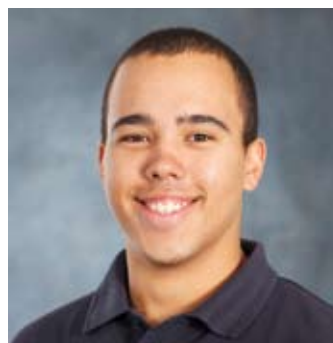


David Zonka, senior technician

### Victorian Customer Support Team



Mitchell Green, senior technician



Damian Green, apprentice

### Victorian Office



Samira Husarevic, administration officer



## equipment for sale

**Oomiak is experiencing growing demand for its range of second-hand equipment—a sound choice for many businesses.**

Used equipment may offer a cost-saving solution for both long-term and short-term applications, and can be either as traded or reconditioned. The range includes compressor sets, evaporators and condensers.

Another important benefit is that second-hand equipment is available now, which can be critical when needing to meet immediate need.

For more information, please talk to Oomiak's Business Strategy Director Mark Holden, telephone 1300 731 699

## new brisbane office location

Oomiak's Queensland Customer Service Centre has moved into a new office in Rivergate Place, Murarrie. It means our well-equipped workshop and accompanying administrative office is in closer proximity to an ever-increasing Brisbane customer base.



### oomiak welcomes Chez Rogers to the team

Chez is a highly experienced industrial refrigeration technician. He has experience in a broad range of industry applications, including food processing, meat, dairy, beer, cold storage and manufacturing. His outstanding technical skills combine with enthusiasm for working with customers to make sure they get what they need. Chez is rapidly getting to know Oomiak's Queensland-based customers and is continuing to build on this already successful business. Chez can be contacted on 1300 731 699.



### Chris White customer support team manager, victoria

Chris White has recently been promoted to the role of Customer Support Manager, Victoria. Chris takes over from Glen Barnard, who has moved into the role of Business Development Executive. Chris is well known to many Oomiak customers and is making sure he is out and about meeting those he doesn't yet know. Chris can be contacted on 1300 731 699.

## How much is your plant costing you?

More and more often we are being asked by new and existing clients to review the efficiency of their plant and refrigeration systems. Our reviews typically incorporate an audit process and are undertaken for a range of reasons, including planning capital investment, process analysis, energy reduction and establishing a baseline for performance benchmarking. We identify and recommend energy cost-saving measures in both the short and long term. If you are concerned about energy use there are some basic factors that you should focus on:

- Having a good preventative maintenance program. Poorly maintained plant often means poor operating efficiency. Check for dirty filters, dirty coils, oil leaks, refrigerant leaks, broken lagging, ice build up, incorrect compressor staging, incorrect pressure and temperature control set points
- Use an experienced and appropriately skilled refrigeration contractor. Poorly and incorrectly installed equipment, undersized pipe or oversized equipment can all mean a loss of efficiency
- Invest in the right design at the beginning. Using refrigeration engineering expertise means that you are more likely to have a system that is based on energy efficient design
- Focus on good operator performance. Your staff need to know the factors that can impact on the performance of the facility – leaving doors open is a perfect example of an energy waster!

If you think you would benefit from a review of your plant's operating efficiency please talk to Mark Holden on 1300 731 699.