

1. What's Good About Ammonia Refrigeration Systems?

Most meatpacking, poultry and food processing plants use thousands of pounds of anhydrous ammonia in their refrigeration systems. These systems are safe and efficient as long as the ammonia stays in the pipes. Everyone who works around ammonia refrigeration systems should be aware of ammonia and its characteristics.



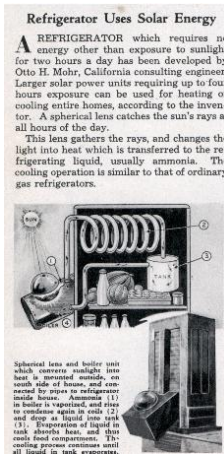
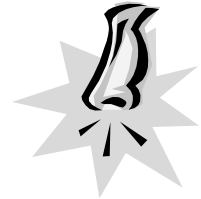
Anhydrous ammonia is a relatively cheap, abundant chemical that works very well in refrigeration systems.

Ammonia is safer for the environment than the halocarbon refrigerants used in car and home air conditioners, because it does not deplete the ozone layer.



Ammonia is not as flammable as propane and butane, which are sometimes used as refrigerants.

Ammonia has good warning properties. Most people can smell it at extremely low levels.



Ammonia refrigeration systems have been used in the food industry since the 1800's.

Ammonia refrigeration systems are a critical part of our food supply.

Many UFCW members work in facilities that depend on ammonia refrigeration.

