

Count on our contribution

one freezer for both **crust** and **deep** freezing

flow
freezer

Our Flow Freezer is an IQF tunnel freezer designed to avoid small products sticking together, such as shrimp, diced/minced meat, green peas, and berries.

The Flow Freezer works by creating a “fluidized bed” using the vertical airflow principle to keep products separated from each other and to maintain their natural appearance. The Flow Freezer uses different zones for various air pressure and temperatures: one for crust freezing and one for an equalized freeze. This process ensures an extremely fast surface freezing and reduces dehydration and maximizes the yield.





Meat & Poultry

Customized solutions to freeze, cool and heat quality meat, poultry, MDM or by-products. Fast freezing, long running times and higher yield



Fish & Seafood

Sustainable and safe solutions for freezing, cooling and heating of fish & seafood. From shrimps, langoustines, mackerel, clams to sprats and salmon



Further processing

Efficient and sustainable freezing, cooling and heating solutions for further processing of convenience food such as burger patties, nuggets, ham and sausages



Fruit & Vegetables

Customized and sustainable freezing, chilling and heating solutions that extend the season for fruit and vegetables for higher yield and product quality

reducing **dehydration** and increasing **yield**



- Low cost per kg of frozen product
- Low kW consumption
- Small carbon footprint
- Avoid sticky products
- Different zones for an equalized freeze
- High product yield
- Minimal product dehydration
- Easy to maintain and keep clean