

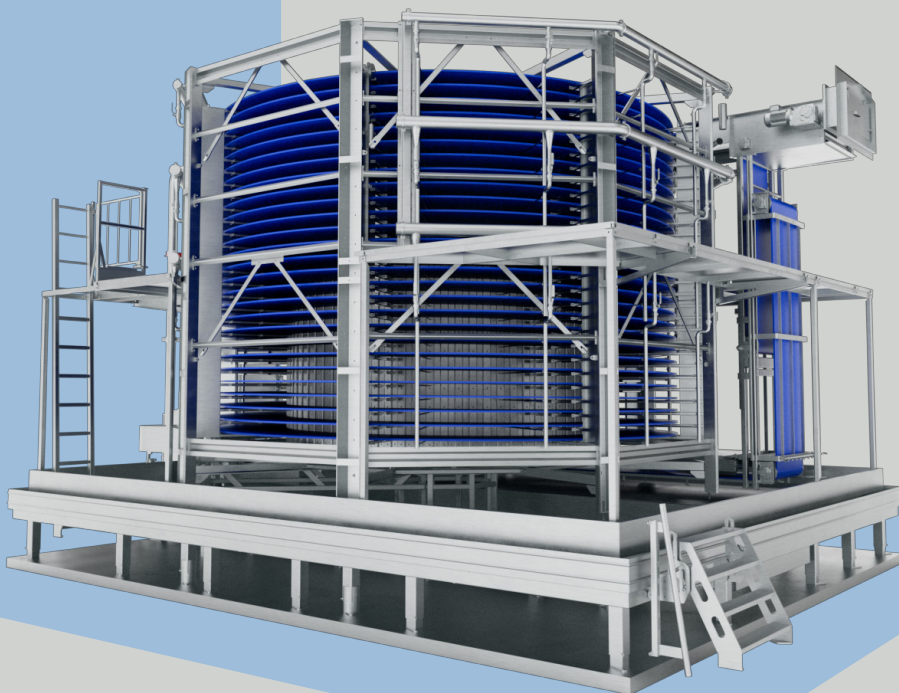
Count on our contribution

# improved **food safety** for **vacuum** packed food

spiral sous  
vide

Our Spiral Sous Vide is designed to ensure food safety and handle vacuum packed products that require homogeneous cooking at an accurate temperature.

The Spiral Sous Vide consumes less energy per kilogram cooked product than any other sous vide systems on the market. It gives you 7 days of non-stop production as it only requires defrosting once a week. On top of that, the Spiral Sous Vide uses significantly less water and has a minimal cooking time. In all, our spiral sous vide will offer you savings of up to 70% in manpower, handling costs, and water consumption.





### 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



### Ready to eat

Sustainable and profitable solutions for maximum product quality of convenience food and ready meals. From soups to pizzas and nudel cubes



### Further processing

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



### Pet food

High-tech freezing solutions for the pet food industry improving quality and food safety. Maintain freshness and taste and deliver nutritious pet food

## reducing **kW** consumption and **weight loss**



- Lowest cost of frozen product
- Lowest kW consumption
- Lowest water consumption
- High product quality
- 7-day non-stop production capability
- Uniform and efficient cooking
- Low risk of contamination & handling costs
- Less manpower
- Easy to maintain and keep clean
- Combine with our Spiral Conditioner for complete system