

Count on our contribution

zero **weight loss**

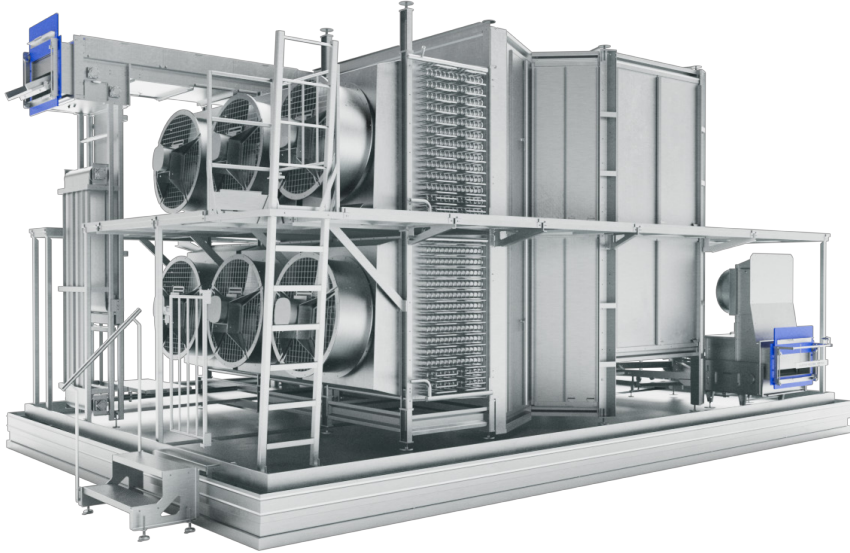
sustain **product quality**

spiral  
conditioner

Our IQF Spiral Conditioner is especially designed for the conditioning of loins, bone-in loins, bacon blocks, tuna loins as well as blocks of fish and chicken. It is also suitable for many other frozen products prior to processing, such as portion cutting and slicing.

The special patented design of our Spiral Conditioner ensures zero weight loss of the product during the conditioning process from  $-18^{\circ}\text{C}$  to approx.  $-3^{\circ}\text{C}$ . The process also sustains product quality with no burned spots. On top of that, the Spiral Conditioner ensures zero risk of bacteria growth and operates at a very low power consumption that reduces the production cost/kg dramatically.





### 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



### 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 **cost** per kg



- Lowest cost per kg of tempered product
- Lowest kW consumption
- Small carbon footprint
- No product weight loss
- No free water hence
- No risk of bacteria growth
- Quick and uniform thawing
- Easy to maintain and keep clean