

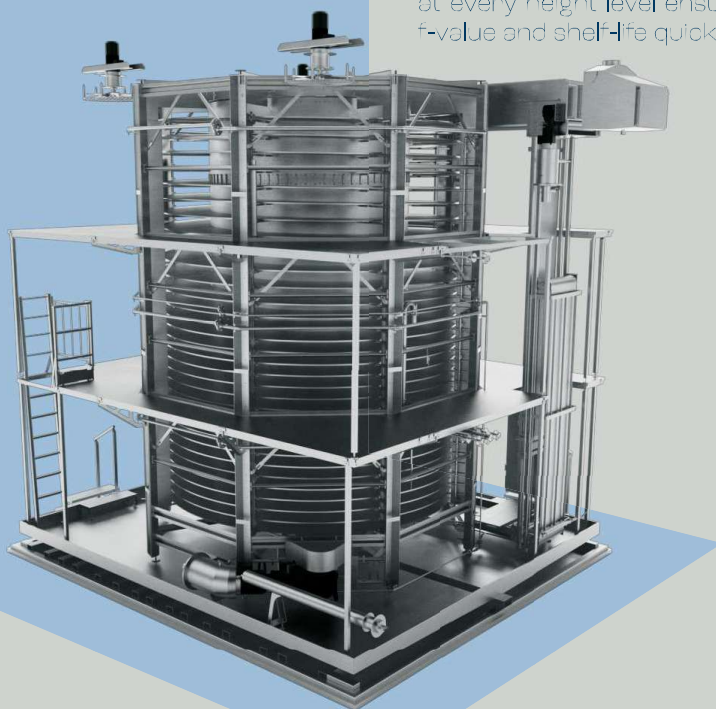
Count on our contribution

precise, homogenous and high yield cooking

spiral pasteuriser

Our Spiral Pasteurizer is designed for products that require accurately controlled heat to eliminate pathogens and extend shelf life. The solution is based on a proven and energy-saving technology, and consumes less energy per kilogram cooked product. The Spiral Pasteurizer uses no water – only steam and air, reducing the quantity of water, wastewater, and carbon footprint. Ensuring the finest product quality.

The Spiral Pasteurizer is designed with a special flow that ensures precise, homogeneous, and high yield cooking ensuring very fast heating and low steam consumption. Injecting steam with different valves on various levels of the drum. This ensures a homogeneous temperature and humidity control in the complete drum chamber. A dew point sensor at every height level ensures easy adjustments to achieve the required f-value and shelf-life quickly.





Liquids & Fluids

Customized solutions to freeze, cool and heat fruit juices, soft drinks, water, dairy and milk products as well as thicker fluids such as blood or syrup



Meat & Poultry

Customized solutions to freeze, cool and heat quality meat, poultry, MDI on 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

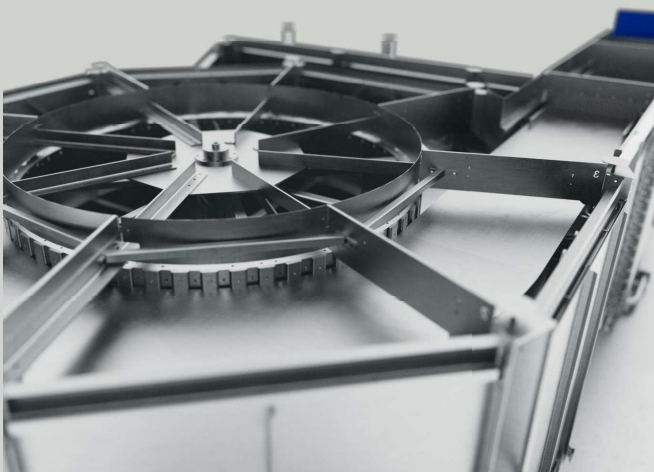
High-tech freezing solutions for the pet food industry improving quality and food safety. Maintain freshness and taste and deliver nutritious pet food



Non-Food

Customized solutions for freezing, chilling, thawing and heating of non-food such as metal, lab items and biopharmaceutical products

low **carbon footprint** and extended **shelf life**



- Lowest cost per kg of cooked product
- Lowest steam consumption
- Small carbon footprint
- Quick and uniform tempering
- 360° steam distribution
- No cold spots
- Easy to maintain and keep clean
- Combine with our Spiral Cooler or Spiral Freezer for complete system