

Count on our contribution

# re-freezing of **glazed** products

hardening  
tunnel

Our Hardening Tunnel is designed for refreezing products that have been glazed –such as shrimp, shallots, and prawns.

The Hardening Tunnel ensures a fast and even refreezing of the glaze layer before entering a final equalized freeze. This creates an evenly coated frozen layer that is maintained throughout distribution and until the product is ready to eat.





### 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

**quick** and **even** re-freezing of the glaze layer



- Lowest cost per kg of frozen product
- Lowest kW consumption
- Small carbon footprint
- High product yield
- Minimal product dehydration
- Easy to maintain and keep clean