

Fast, food-focused and cost-effective

We launched impingement freezing in the 1990s because food processors needed a cost-effective alternative to cryogenic freezing of hamburger patties.

Get unique benefits today

Delivering all the quality, speed, throughput and flexibility - at half the cost - impingement technology has quickly proved itself as the most efficient, food- focused method to:

- Freeze a wide range of thin or flat products, including high-value IQF products,
- Crust freeze and stabilize soft food and sticky confectionery before further processing,
- Improve throughput, yield and hygiene in deli product slicing, and,
- Rapidly super-chill raw meat products for safer chilled distribution

