

COATING TECHNOLOGY

With all our activities we combine extra requirements on quality: first-class material, innovative technology and a solid production. Premium quality – the very fine different! Behind of that there are people who achieve the best with responsibility and passion. For your satisfaction, for your success!



GPC 600 - 12000 C
FREEZE AND
COATING UNITS

Coating frozen food in the tumbler

High quality and little effort in preparation are increasingly important criteria, which the consumer expects nowadays of foods - particularly of convenience foods. By the purposeful use of cold, and here particularly of cryogenic cold, this demand may be satisfied almost ideally. Using the refrigerating agent liquid nitrogen as well as modern technology such products may be produced easily, reliably and cheaply.