



Pouch Processing Systems

Ultra Series are ideal for a variety of pouch processing products with no flip transfers, a much smaller footprint and more energy efficiency than traditional horizontal systems.

Hot / Hold Pouch Pasteurizing

- Provide constant pasteurizing temperatures.
- Utilizing steam or hot water in an all stainless uniform environment.
- Designed to lower your energy costs and maximize the line throughput.
- Save valuable floor space and can handle a variety of different size pouches.



Pouch Chilling

Sauces • Gravy • Syrups • Jams and Jellies • Soups • Tomato Sauce

- Provide concentrated chilling across the product zone.
- Cool pouches more uniformly than traditional coolers.
- Latest in refrigeration technology for superior hygiene.
- Our patented Pouch Agitation Technology (PAT) to reduce chilling times and save energy.

Blast Freezing

- **Sequential Defrost:** Designed to allow the production to be run continuously while the coils are sequentially defrosted and is PLC controlled. Ultra Series incorporates Multi-Path Airflow for uniform product freezing eliminating difficult to clean horizontal decking and baffling structure.
- **Clean Tube and Finned Coils:** Stainless Steel tubes provide the latest in industrial refrigeration coil design. Tighter tube geometry with open variable aluminum fins provides the highest Tub-to-Fin Surface Area ration and insures maximum heat transfer.
- **CPS:** Continuous Production means No Defrost Downtime and includes our Multi-Path Air Flow which is PLC controlled. Increase production and able to run 24/7

