



IMMERSION COOLING APPLICATIONS

FoodICE is a suspension of a crystallised Binary ice solution based on the mixture of water and commonly used food additives **E340, E-501 and E-339**. The level of these additives remain well below the recommended daily direct intake and in fact larger quantities of these additives are already widely used as part of the modern food production techniques.

PERFORMANCE;

Superior performance over the conventional flake and block ice / water (hydro cooling) systems as a chilling medium.

EFFICIENCY;

Cost effective ice production is achieved by choosing the optimal ice temperature for particular applications.

HYGIENE;

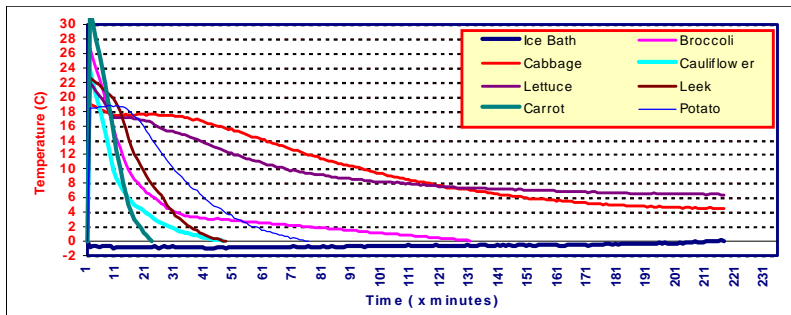
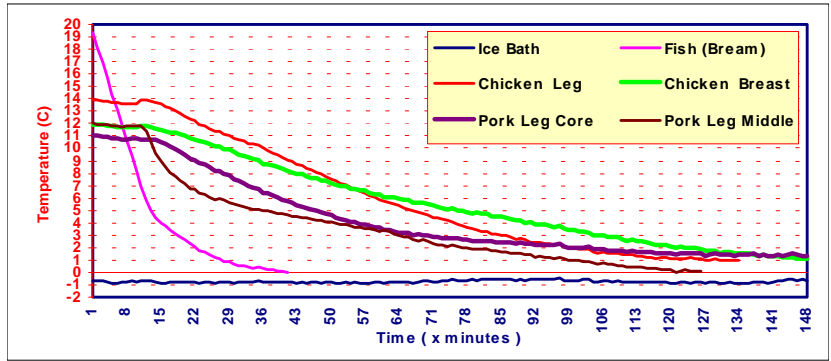
Unique pumpable and easy handling characteristics provide totally sealed **"Hygienic Systems"**.

QUALITY;

Chills more quickly, providing instant protection, maintaining freshness and preserving colour due to tightly packed ice formation inhibiting air entrainment.

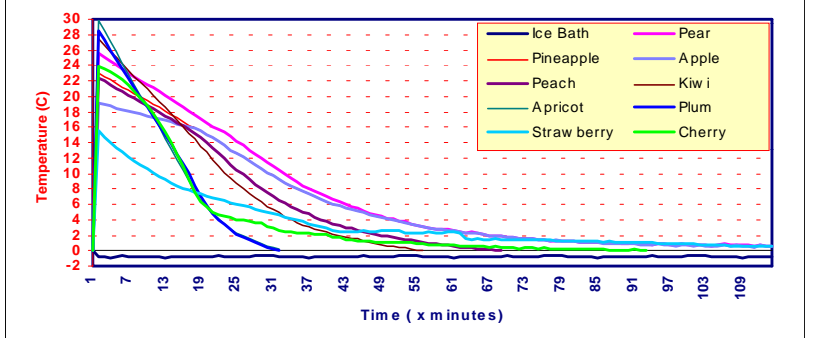


MEAT COOLING APPLICATIONS



VEGETABLE COOLING APPLICATIONS

FRUIT COOLING APPLICATIONS



EASY RETROFIT;

Ice machines can be applied for any expansion or retrofit application utilising the existing refrigeration machinery with minimal modification.

COST EFFECTIVE NEW INSTALLATION;

Standard fully factory finished ice modules are available complete with matching refrigeration system, ice storage & handling system, heat exchangers and associated mechanical / electrical components.

TECHNICAL SUPPORT;

EPS offers full technical and system design support in order to assist in proper selection, integration of existing and new installations together with full in-house maintenance capability. Any special product can be tested either in-house facility or alternatively in your premises. Please consult our technical sales team at

sales@epsLtd.co.uk for your specific application or visit our web site **www.epsLtd.co.uk**



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PHYSICAL & THERMODYNAMIC PROPERTIES

