

## *SOLUTIONS*

from **production** to **packaging**

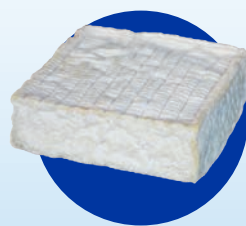
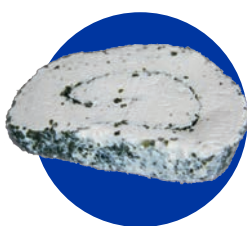


### **CUSTOMER SUPPORT :**

- ▶ training
- ▶ measurement campaigns / trials
- ▶ air flow diagnostics
- ▶ energy savings audits

# CHEESE EXPERTISE

Over 30 years *KNOW-HOW*  
in the hygienic air conditioning



# PROCESS ROOMS

Our air conditioning *SOLUTIONS*  
for production, draining,  
slicing and packaging



**EXPERIENCE**  
to serve your projects



- ▶ Air flow management
- ▶ Drying after washing
- ▶ Energy savings

## PROCESS ROOMS

Our air conditioning *SOLUTIONS*  
for production, acidification,  
slicing and packaging



- ▶ Air flow management
- ▶ Drying after washing
- ▶ Energy savings



# AGING ROOMS

## AGING EXPERTISE

Over **3000** drying / aging rooms running

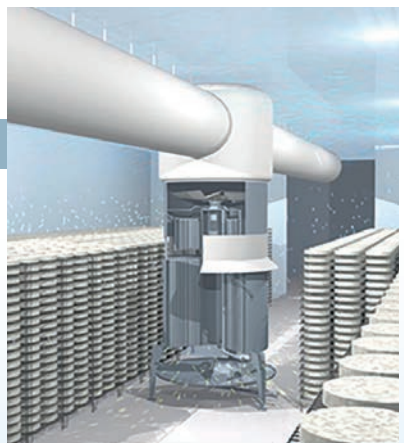
### HIGH HUMIDITY

- ▶ Limitation of water losses ◀
- ▶ Ventilated psychrometer ◀



### HOMOGENEITY

- ▶ Floor standing air conditioner
- ▶ Tailor made air diffusion



### HYGIENIC AIR CONDITIONER

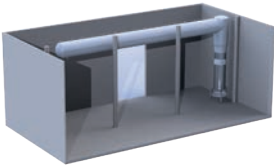
- ▶ 100% cleanable and controlable ◀
- ▶ USDA approved ◀

### QUALITY IMPROVEMENT

- ▶ State of surface
- ▶ Fresh air control

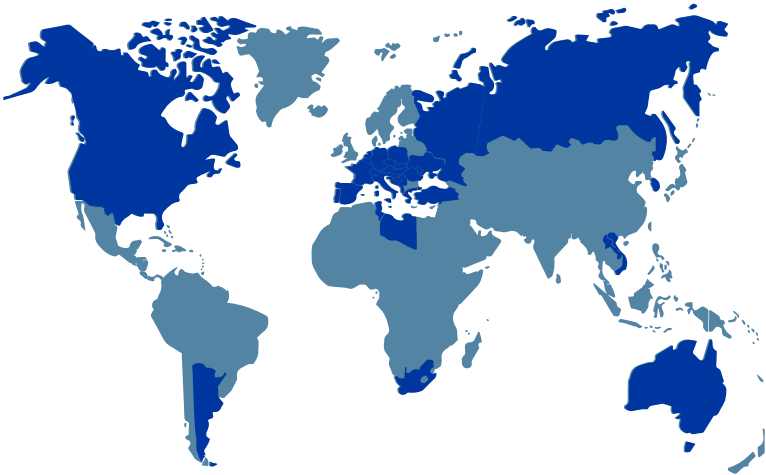
# CUSTOMIZED SOLUTIONS

## Wide range of *SERVICES*



▶ R&D / TRIALS

ENGINEERING ◀



▶ MANUFACTURING

COMMISSIONING ◀

▶ AFTER SALES

AUDIT / TRAINING ◀

▶ CONFERENCES