

## AGRI-FOOD PROCESSING



### Our expertise for agri-food processing

Thermo Réfrigération leads the process of refrigerating and specific air handling from start to finish – advice, design, assembly, installation and maintenance. This process guarantees the quality of your products, air quality control, tracking and energy consumption optimization.

With an expertise for each sector – fish, meat, poultry, cheese, pastry; we bring you solutions for your systems of refrigerating, heating, ventilation and cooling.

In order to realize a complete diagnosis, it is essential to target high energy consumption posts. We identify your production approach in order to propose you solutions for your production flow.

We bring you advices and skills in refrigeration equipments, air handling, freezing, fast freezing, ice making, pressure control to avoid weight loss and contaminations. In the field of dairy for instance, it is essential to limit weight loss of the products.

Thermo Réfrigération may be able to assist you with cold, hot solutions and air handling, to implement energy savings with sustainable and natural fluids.

### Our expertise

✓ *Energy diagnosis*

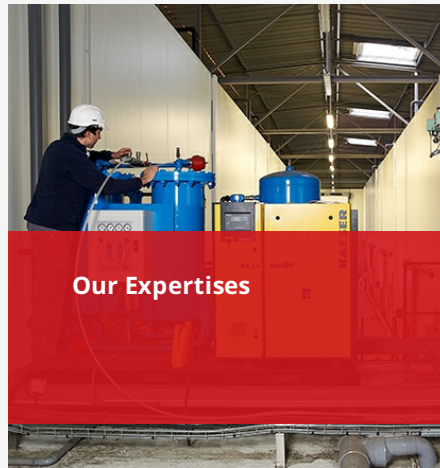
✓ *Specific air handling*



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- ✓ *Cooling tunnel*
- ✓ *Diffused tunnel wall*
- ✓ *Air handling units*
- ✓ *Ventilation and air distribution*
- ✓ *Cold room*

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