



CORPORATE HEADQUARTERS

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WHO WE ARE

ABOUT

FPS FOOD PROCESS SOLUTIONS

FPS Food Process Solutions is a global leader in turn-key food processing solutions. We provide innovative systems to ensure the highest efficiencies and to meet the most stringent sanitary demands. These factors transform into superior food quality, lowered total cost of ownership, and maximized profits.



20+
Global Facilities



1200+
Employees



800+
Installs

ABOUT

FPS GLOBAL FAMILY

Joining the global FPS family are **Charlottetown Metal Products (CMP)**, **Total Solutions Ltd (TSL)** and **GEM Equipment of Oregon (GEM)** as subsidiaries and **OptiCept Technologies** as a strategic partner in PEF technology, further diversifying the company's product offering with a "one stop shop" to meet customers' needs.

Why Use Air When Heat is Transferred 25 Times Faster in Water?

The FPS Spiral Immersion System (SIS)[™] combines two fundamental food processing principles – the footprint optimization of spiral conveyance and the advantages of conductive heat transfer – in a revolutionary food processing platform that maximizes energy and processing efficiency, minimizes footprint, all while improving food product quality and safety.

The SIS is a patented system for chilling, freezing, pasteurizing, or sous vide cooking packaged food products. This energy-saving immersion system consists of twin spiral conveyors in a tank of liquid, usually water or brine. It enables faster and cheaper processing of food products with a better quality and longer shelf life, all while taking up less space than traditional air-based or in-line immersion systems.

The SIS is suitable for a wide range of packaged products, from sausages, to vacuum packed cuts of meat or fish, to pouched sauces. Two SIS in series can act as a cook-chill system providing one of the first fully automated sous vide systems, minimizing microbial growth and footprint while maximizing efficiency. Replacing fans with pumps yields significant energy savings, while antimicrobial brine reduces the need for cleaning, leading to significant water savings.



Reduce Labor Costs

- Continuous processing
- No need to shut down to defrost
- Brine = naturally antipathogenic = less cleaning time

Lower Energy Costs

- Conduction vs Convection
- Lower energy consumption
- Lower refrigeration tonnage

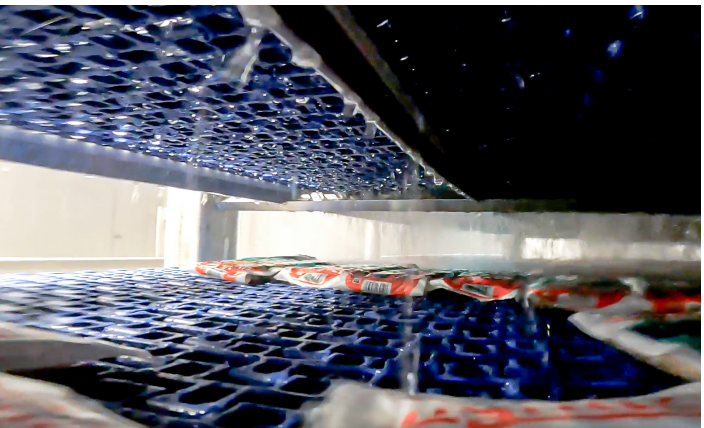
Improve Product Quality

- Better nutritional retention
- Better color and texture
- Gentle product handling, less product damage

Safer Food and Longer Shelf Life

- Faster through the danger zone
- In-package microbial kill step
- Extremely compact and quick hot to cold step

THE FPS IMMERSION FAMILY



Spiral Hydro Chillers

Part of our portfolio of spiral freezers, chillers, and pasteurizers, our hydro chillers combine the advantages of our spiral platform with the improved heat transfer of a constant deluge of water. Custom designed to meet your specific requirements, our hydro chillers are a flexible and efficient chilling platform.



Linear Immersion Systems

Our linear solutions include brine chillers and freezers, water bath chillers, and continuous sous vide cooking or pasteurization systems. Built with the same focus on hygiene and cost of ownership, our linear systems offer flexible solutions for any application.

Freezing + Chilling

For the same Throughput, up to

20 to 70%

Faster Heat Transfer

50%

Smaller Footprint

30%

Less Refrigeration Tonnage

80%

Less Energy Consumption

Cooking + Pasteurizing + Sous Vide

For in-package processing

50%

Less Yield Loss

30%

Longer Shelf Life

80%

Less Nutrient Loss

90 to 100%

Less Labour KPI vs batch processing



Compact Size

Heat is transferred 25 times faster in water than in air, making the SIS much more efficient than air chilling. The result: a shorter required belt length that shrinks the required footprint by ~50%.



Pumps Drive Efficiency

20 or 40hp pumps circulate water/brine from the heat exchanger through the system, leading to significant energy consumption reductions compared to air spirals.



Intralox Belting Drives Product Stability

Intralox's self-stacking belt ensures food products are treated gently, guaranteeing even and first-in first-out processing. Even floating products are secured within the belt stack.



24-HOUR SERVICE & SUPPORT HOTLINE

Whatever the Need, We Have You Covered

As a long-term partner with FPS, the importance of good service becomes clear when you really need it. Our 24-hour service and support hotline are provided for valuable customers just like you. Contact us any time you need help with emergency services, product inquiries, spare parts support and more. From the moment we start the design and continuing beyond equipment start-up, if you need any assistance, we are here to help you.