

The World's Most Hygienic Freezers

+ impingement freezers

- +hygiene
- +innovation
- +partnerships
- +efficiency
- +service
- +quality

WHO WE ARE

About FPS

FPS Food Process Solutions is a global leader in turn-key food freezing and cooling equipment. 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.



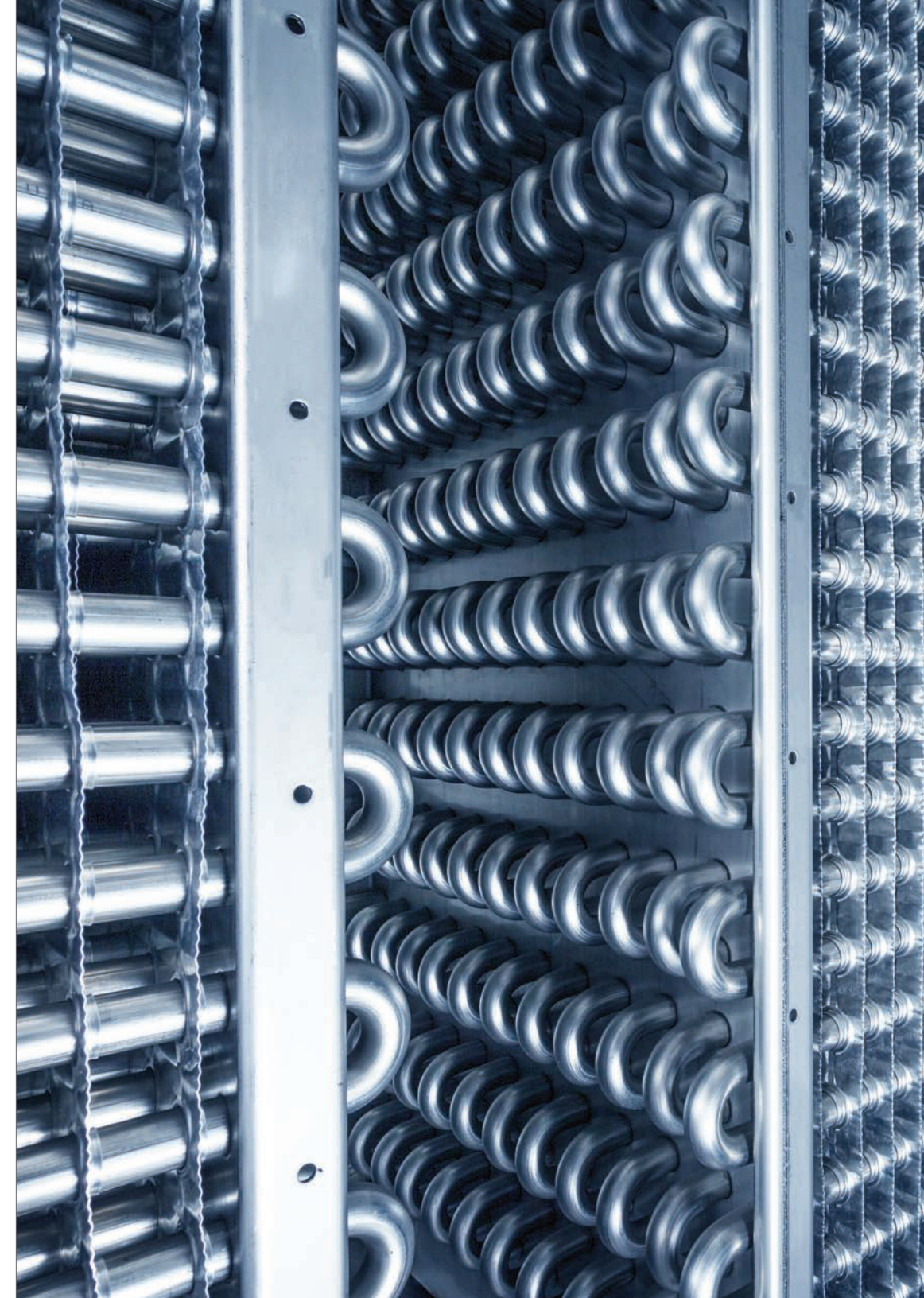
10+
Global Facilities



500+
Employees



300+
Installations



Impingement and MultiPass Freezers

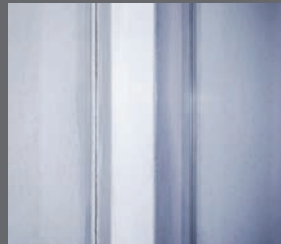
Our impingement and multipass tunnels have been developed for a range of cooling and freezing requirements for a wide variety of specialty products to optimize efficiency and product yield. Our impingement tunnels incorporate a hygienic pressure duct system to deliver high velocity air that quickly cools and freezes products.

Our proprietary air slot design ensures efficiency even with products of varying geometries. Multiple belt pass/lane arrangements, belt widths and mesh/surface options, our impingement and multipass tunnels are matched to your production needs.

+ Stainless Steel Welded Enclosure

Our robust fully welded enclosure is manufactured using heavy gauge stainless steel and high-density polyurethane insulation. This construction eliminates dangerous bacteria harborage points and the ongoing task of inspecting and caulking panel joints.

Our flexible panel joints have continuous TIG welds to ensure smooth food safe surfaces and to allow for expansion and contraction during temperature changes.

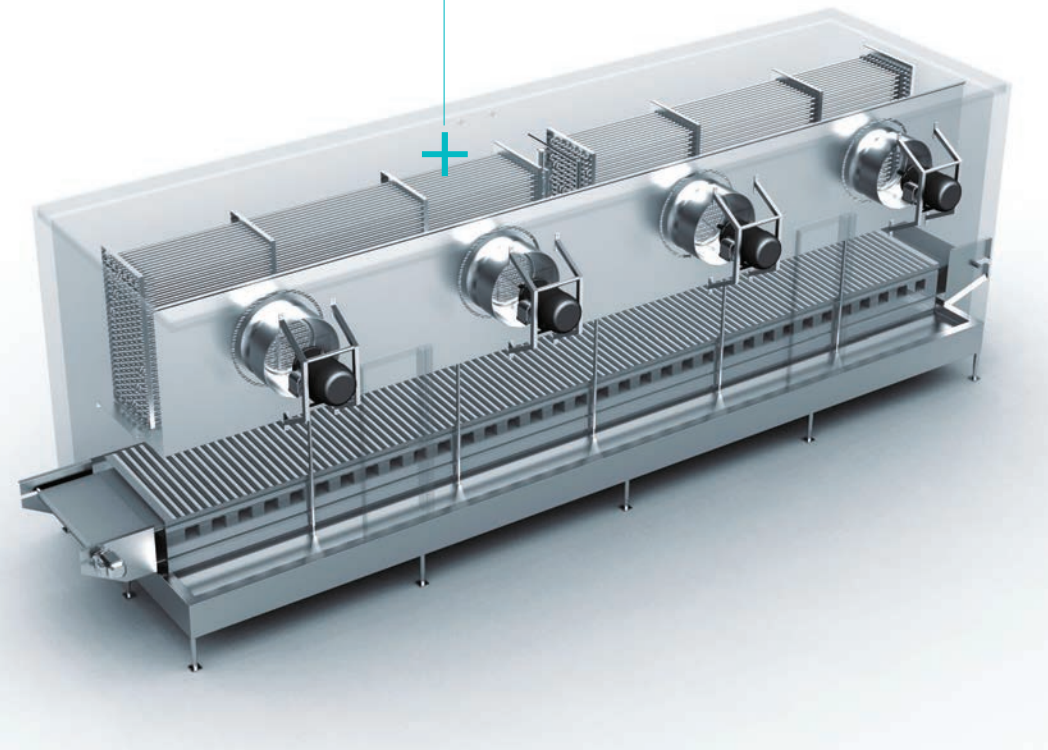


+ Recirculating Clean-in-Place (CIP)

Our integrated CIP with compact skid provides repeatable and consistent full freezer cleaning with minimal consumables, manpower and energy. The dishwasher concept with recirculation and pasteurization maximizes freezer hygiene.

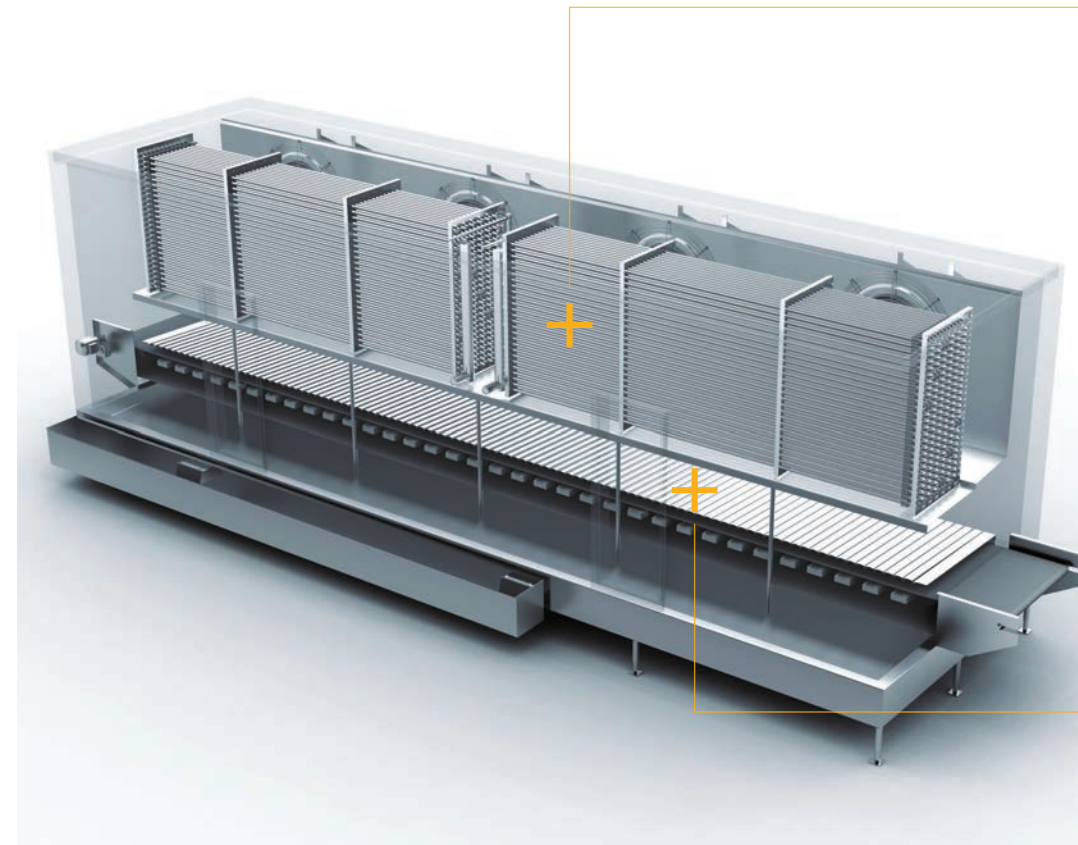
EXTERIOR

The importance of hygienic design pushed us to think outside the box – literally. A specially engineered, welded wall and floor system incorporates an embedded support structure, allowing motors and gearboxes to be mounted on the outside of the enclosure. This not only protects components from the harsh internal environment, extending their service life, it eliminates many ancillary components such as conduit and junction boxes which greatly improves cleanability. This revolutionary design reduces the total cost of ownership by improving uptime while cutting maintenance and energy costs.



INTERIOR

Our focus on hygiene can be seen in the details of FPS's assembly techniques, such as seamless welding to eliminate bolted support structures, removing hollow or angle shaped supports that are difficult to clean and elevating the internal structure off the floor to prevent debris getting trapped under support pads. We also strive to minimize total surface area and components inside the freezer. This creates easier and safer access for maintenance and inspection while improving airflow and cleaning performance. These small details create big savings for our customers.



+ High Performance Evaporator Coils

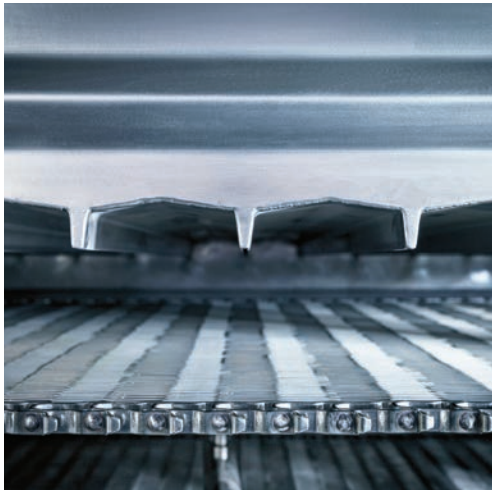
Our custom designed evaporators are offered in a range of fin materials including aluminum, stainless steel or anti-microbial Cupronickel. We match stainless steel tube to chosen refrigerant whether NH4, Freon or CO2. Variable fin spacing and heavy duty fins allow for frost accumulation and durability.

+SynchroSD™ Defrost System

For extended operation, our sequential defrost system ensures seamless operation without impacting freezer performance and product quality. With precise airflow control, product always sees the same air temperature and velocity ensuring consistency throughout production. Elimination of dirty coil blocking louvers, enhances equipment energy efficiency and hygiene.

+ Conveyor Belting

Offering a range of conveyor belting from stainless steel to plastic, we carefully evaluate the application of the food products to ensure the best solution is provided.



Optimized Impingement Design

Our air slot design functions as an air knife, directing high velocity jets of cold air from above and below the product. The highspeed air breaks the boundary layer of air on the product surface allowing faster heat removal, resulting in a quick freezing process. This reduces ice crystal formation, dehydration, and drip loss during thawing.



Externally Mounted Fan Motors

With external directly coupled fan motors, we eliminate the constant maintenance and hygienic concerns of internal electrical components. We use centrifugal plug fans to generate high static pressure for effective impingement freezing.



IntelliSolutions Control Panel

Our PLC-based touch screen controls are easily navigated with customizable access levels and recipe programming. With various diagnostic tools and trend logging, problems can be easily addressed which can be furthered with our remote monitoring and troubleshooting services



Fully Welded Stainless Steel Floor

Our bathtub design floor is insulated with polyurethane and shaped with compound slopes for effective drainage and to prevent water pooling. A non-slip surface provides safe access inside the unit. The floor structure integrates solid studs for welding to internal support structure.



Hygienic Design

Achieved through focus on details. Smooth TIG welding, sloped surfaces, minimal lap joints and bolting, with spacers used when required. Hollow structures are completely eliminated with our innovatively designed frame. Unnecessary surfaces and components are eliminated from inside the equipment.



Internal Support Structure

With SS304 stainless steel construction, internal structure is designed to reduce horizontal flat surfaces and utilizes round non-hollow structures to prevent water pooling. CIP piping is integrated as part of the support structure reducing surfaces requiring cleaning and energy to cool excess material.

The FPS CIP System

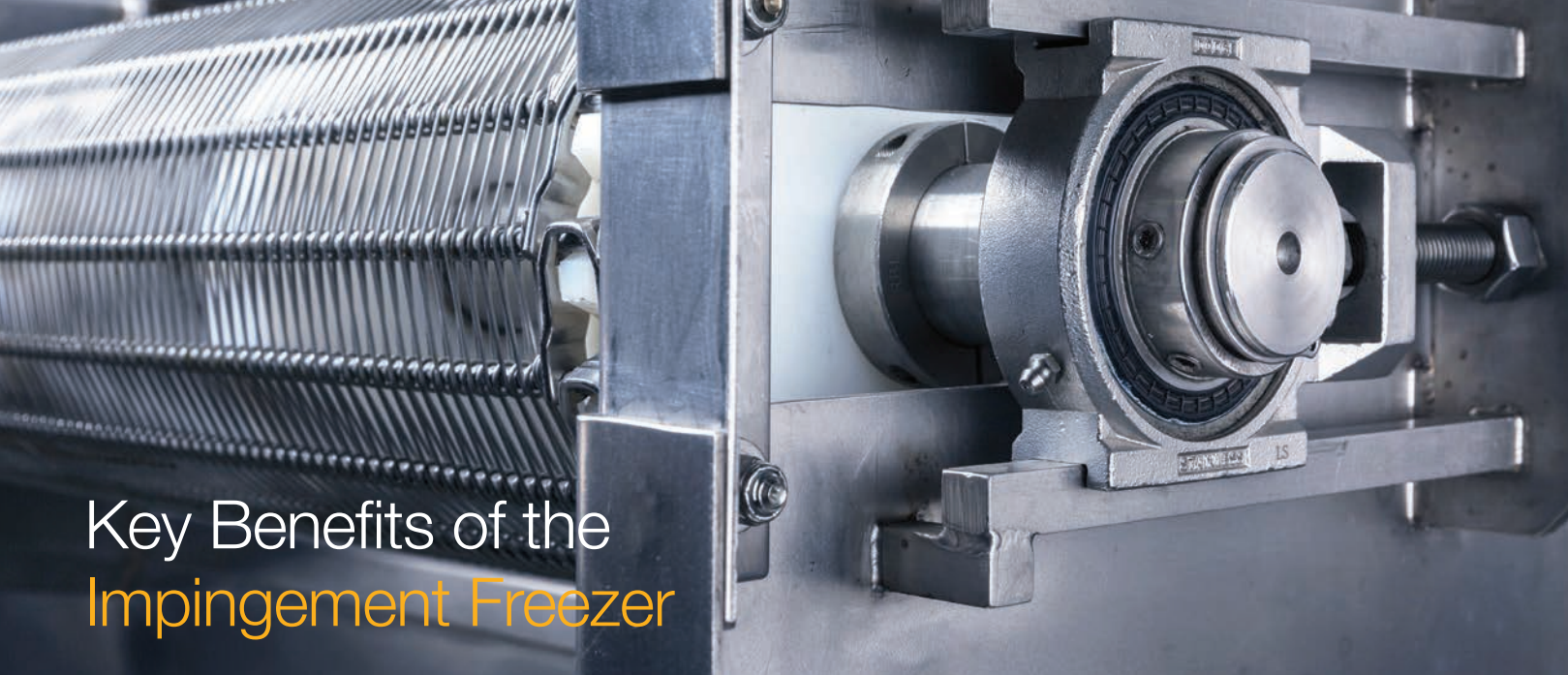


FPS RECIRCULATING CIP SYSTEM WITH PASTEURIZATION

- + Dishwasher cleaning concept
- + Recirculation with filtering and automatic water heating
- + Multiple cleaning zones with individual scrubbing and soaking times
- + Compact skid with filter, heating and high volume pump
- + Balancing trough with rough filter and return pump
- + Full freezer pasteurization option

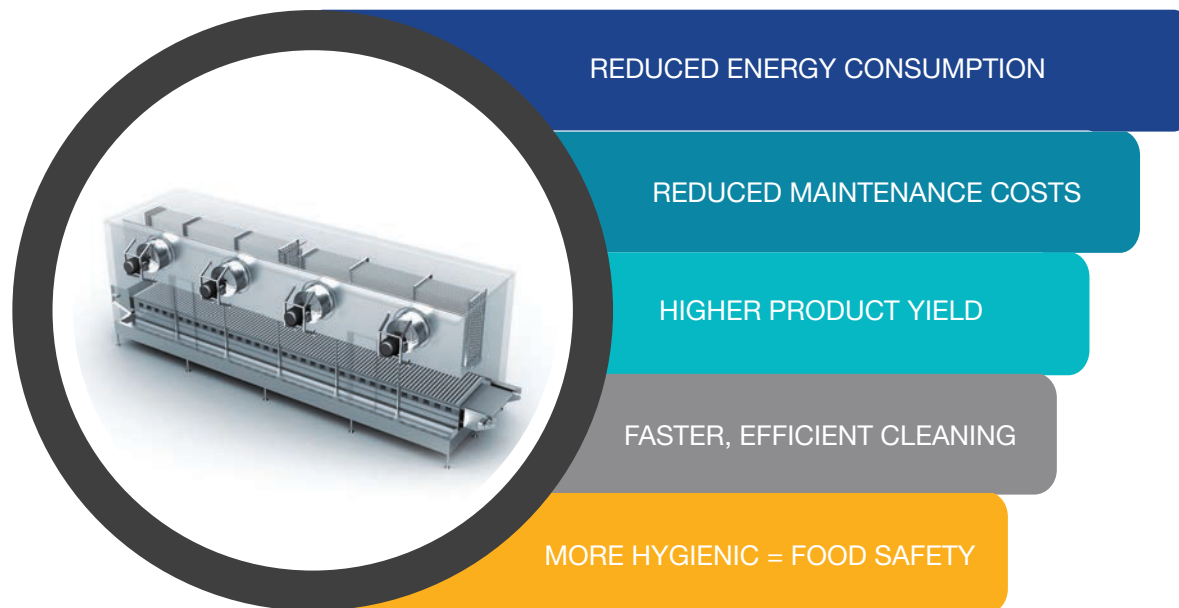
ADVANTAGES OF THE FPS CIP SYSTEM

- + Ability to clean with higher temperatures and more aggressive chemicals than manual cleaning
- + Maximum water impact with minimal consumption and time
- + Cleaning can start when production ends without defrosting saving valuable time
- + Efficient use of energy and chemicals reduces costs
- + Consistent and repeatable results with minimal labor improving safety
- + Full freezer cleaning and pasteurization ensures no bacterial contamination of food



Key Benefits of the Impingement Freezer

FPS set a mission from Day One. To make a difference in paving a new standard in hygienic freezers through creative design and innovative solutions. FPS will lead the way in raising the bar.



The World's Most Hygienic End-to-End Solutions

FPS FOOD
PROCESS
SOLUTIONS

+ CMP

END-TO-END SOLUTIONS

We offer a one-stop-shop solution to meet our customers' needs. CMP and FPS provide the best in class turn-key food freezing and cooling equipment and complementary end-to-end solutions that ensure our customers' products are managed through every step of the production process. In addition, our process line specialists welcome the opportunity to provide layout assistance and equipment recommendations for the entire end-to-end system.

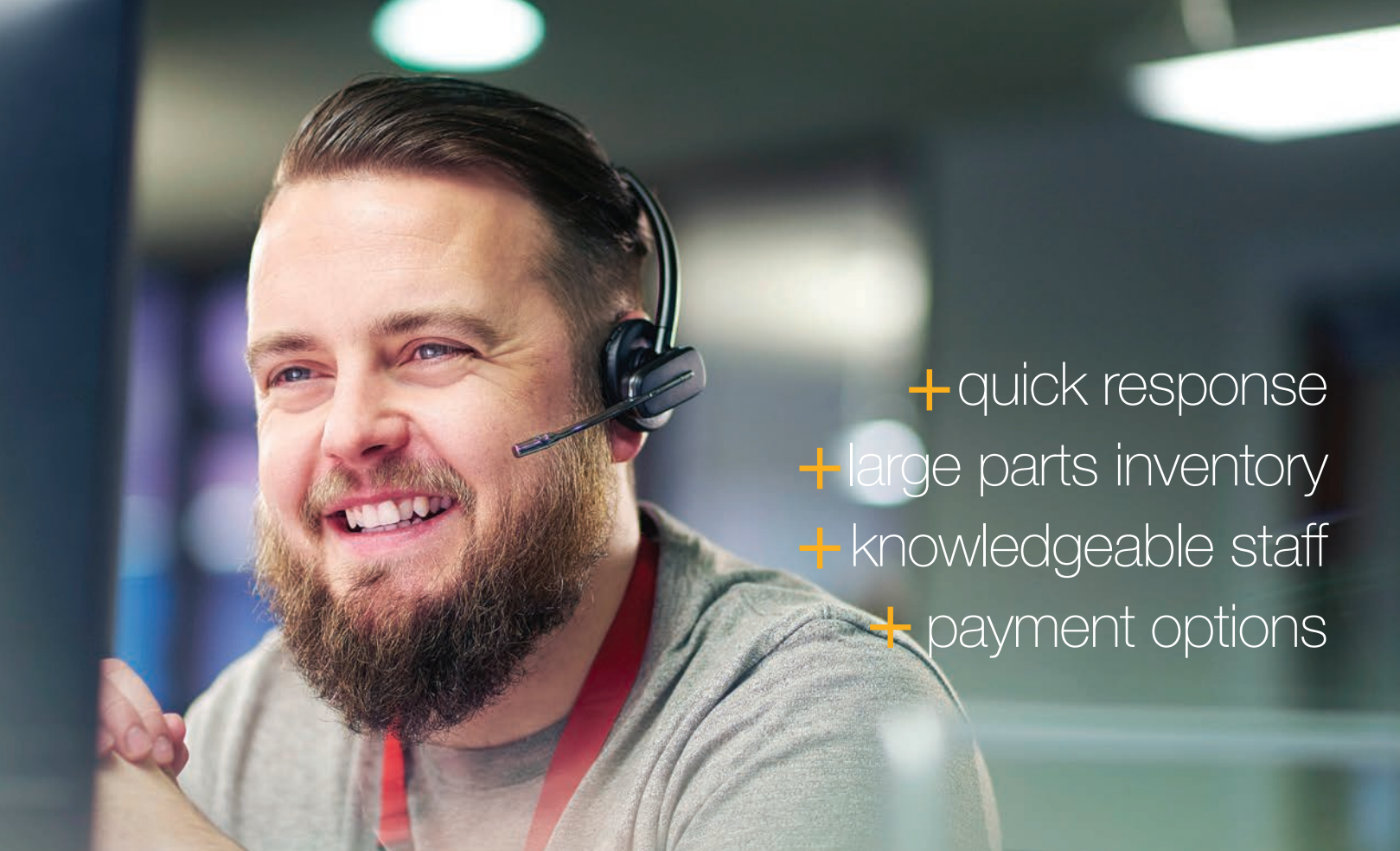
Our end-to-end solutions are designed to orientate and space product while meeting production rate. All components are seamlessly incorporated into the process line leveraging innovative hygienic design, integrated controls, and precision manufacturing with a custom engineering approach to meet our customers' needs.

Our process line specialists welcome the opportunity to provide layout assistance for the entire end-to-end system in order to incorporate the required equipment solutions into our customers' plant constraints.

IMPINGEMENT TUNNEL FREEZER E/E SOLUTIONS

Similar to our IQF tunnel solutions, our product handling solutions for Impingement tunnel freezers are designed to maximize the efficiency of the tunnel and increase product quality. Our sanitary conveyor systems offer small diameter transfers to maintain product orientation and styling. Our glazing system at the outlet of the freezer offers concise control of percent glaze pick up. We can incorporate controls of all end-to-end solutions including the Impingement tunnel into the same panel offering integrated system performance.

Our solutions are hygienically designed and include tote dumpers and tote handling systems, tote washing, dewatering incline hoppers, sanitary tight transfer conveyors, ozone wash conveyors, bias discharge shakers, glazing conveyors, vibratory grading systems, and sanitary incline conveyors to the scale deck.



- + quick response
- + large parts inventory
- + knowledgeable staff
- + payment options

FLEXIBLE PAYMENT OPTIONS

In-house Expertise, Mutual Benefits

Given the high capital investment required, FPS can help facilitate preferred payment options such as Standard Progress Payment, Long-term Equipment Finance & Leasing, Irrevocable Letters of Credit and LC Discounting. This unique “one shop stop” service provides customers ease of mind in navigating various payment options to best fit their financial needs – all to ensure the lowest total cost of ownership. That is the FPS promise.

GLOBAL PARTS & SERVICE CENTERS

Whatever the Need, We Have You Covered

Experience tells you the importance of efficient and responsive service - FPS has you covered. Our 24-hour support hotline puts you in direct contact with a real-world technician, not just an answering service. With the largest freezer service team and spare parts inventory in the industry, FPS support can assist in getting your equipment back in production with minimal disruption.



Through Partnership and Collaboration, We Build Success

“We believe that through collaboration, we create value. When you enter into a partnership with us, you join our family. Together, we promise to set new standards.”

**Jeffrey Chang, President
FPS Food Process Solutions**

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