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*Your specialist  
for frozen food services.*

**EXPERIENCE THE FUTURE OF FREEZING.**



Dear Customer,

Discover the revolutionary method that freezes your food faster, more efficiently and more gently. Our state-of-the-art shock freezers and plate freezers offer you a wide range of benefits.



*High freezing capacity: our freezers can handle any volume – small or large – with ease.*



*Rapid freezing: drastically reduce freezing time. Shock freezing ensures that your products are perfectly frozen in record time.*



*Gentle on the product: the particularly fast freezing process means that cell structures remain intact, optimally preserving taste, texture and nutrients.*



*First-rate quality: shock-frozen products have a significantly longer shelf life and offer impressive quality – from the first to the last meal.*

Boost your efficiency and ensure that you offer your customers only the best. Choose our innovative turbo freezer systems now and benefit from the advantages of state-of-the-art freezing technology. We can find the freezing solution that is perfect for your requirements. Talk to us.

**Best wishes,**

Christian Schöner

Head of Controlling & Inventory Management

**CALL US**

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## **FREEZING**

State-of-the-art deep-freeze technology ensures the quality and freshness of your products.



## **DEFROSTING.**

We temper to your precise specifications.



**UNBEATABLE IN  
FROZEN FOOD SERVICES.**



**CDS-HACKNER.DE | +49 (0) 7951 391-0**

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CDS Hackner GmbH | Rossfelder Str. 52/5 | 74564 Crailsheim | Germany  
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