



*Your specialist  
for frozen food services.*

## PERFECT DEFROSTING – FOR ABSOLUTE FRESHNESS AND QUALITY!



Dear Business Partner,

Our innovative defrosting technology ensures that you can quickly and gently bring your frozen products back to the desired target temperature. Discover the numerous benefits of our defrosting method:



**Fast and efficient:** Our technology defrosts your products evenly and completely in the shortest possible time for further processing at the desired temperature.



**Gentle and safe:** Precise temperature and humidity control keep the natural structure of your products intact. Flavour, texture and nutrients are optimally preserved.



**Absolute freshness:** Our defrosting method minimises liquid loss and ensures that your food looks and tastes as if it had never been frozen.



**Versatile and flexible:** Our technology adapts to your specific requirements – whether your product is meat, fish, vegetables or bakery – to deliver optimum results time after time.



**Hygienic and reliable:** We satisfy the highest hygiene standards and guarantee the safe and clean handling of your food products.

Experience the difference! With state-of-the-art technology and the perfect defrosting solution. Talk to us.

**Best regards,**  
Christian Schöner  
Head of Controlling & Inventory Management

CALL US

GO TO WEBSITE



### FREEZING

Our state-of-the-art shock freezers and plate freezers offer you a wide range of benefits.



### DEEP-FREEZING

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



# UNBEATABLE IN FROZEN FOOD SERVICES.



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

You no longer want to receive our product information?  
Then let us know in writing, by telephone or by email [info@cds-hackner.de](mailto:info@cds-hackner.de).

CDS Hackner GmbH | Rossfelder Str. 52/5 | 74564 Crailsheim | Germany  
© 2024 CDS Hackner GmbH