

Messer's KwikChiller

Advanced Chilling for Fresh Protein

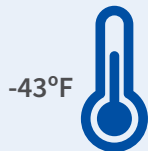
Validated Performance

At leading poultry processing facilities

Purge Loss Reduction



Temperature
In



Temperature
Out



No CO₂ pellets needed
after the DSI



Products:

- Whole Breasts
- Split Breasts
- Tenders
- Trim
- Wings



The KwikChiller Has Delivered:

- Yield improvement
- Rapid, uniform temperature control
- A safer alternative to shoveling CO₂ pellets



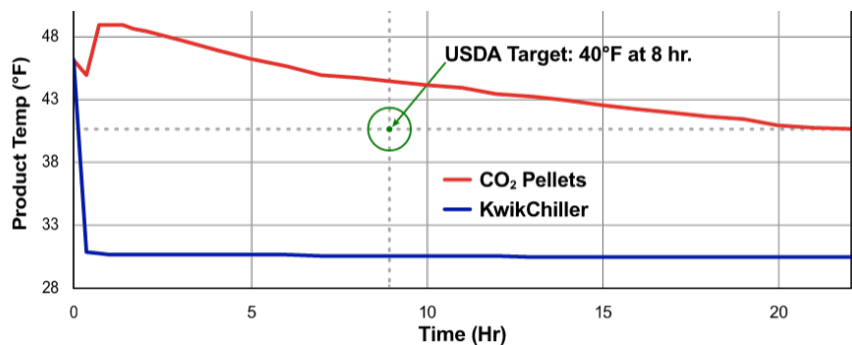
Our customers say:

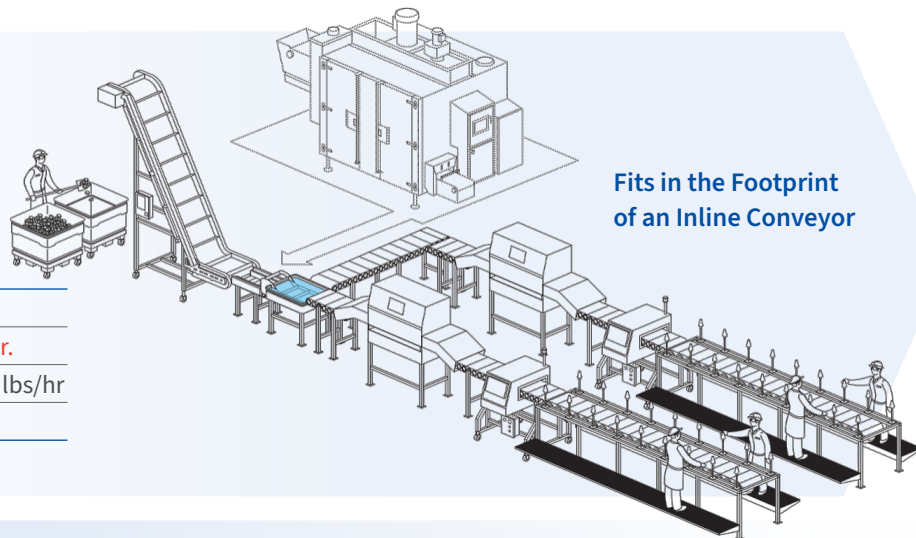
This thing is going to change the industry.
Our customers have never seen better quality
product in combos.



Faster Chilling, Better Results

- Product equilibration in <15 minutes
- Precise, repeatable chilled product temp within 2% variability



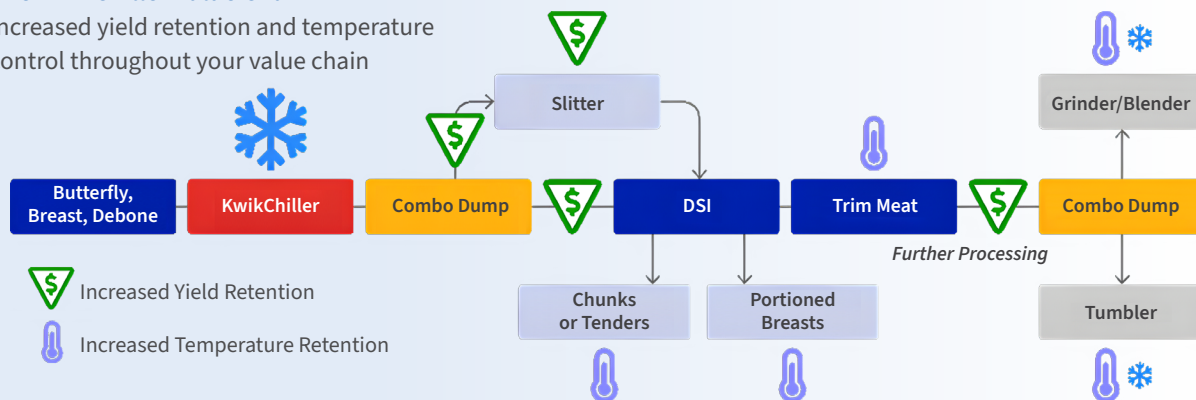


The KwikChiller at a Glance

Footprint	8'x8'
Fits through a standard dock door.	
Production Rate	8,000-16,000 lbs/hr
Chilling Time	< 2 minutes

The KwikChiller Value Chain

Increased yield retention and temperature control throughout your value chain



Increased Yield Retention



Increased Temperature Retention



CO₂ Pellets

Short weights/chargebacks



Lower quality



Slower to ship, longer cold storage



Unsafe, unreliable, high CO₂ footprint



Messer's KwikChiller

More sellable weight per hour



Improved quality, reduced rejects and less waste



Ready to ship faster, with less time in refrigerated storage



Safer, reliable design, reduced CO₂ footprint for the operation

Contact Messer today or scan QR code below to learn more.



MESSER 
Gases for Life

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