

Messer's KwikChiller

Advanced Chilling for Fresh Protein

Validated Performance
At leading poultry processing facilities

Purge Loss Reduction

85% 

Temperature In	Temperature Out
-43°F 	-30°F 

No CO₂ pellets needed after the DS1





The KwikChiller Has Delivered:

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

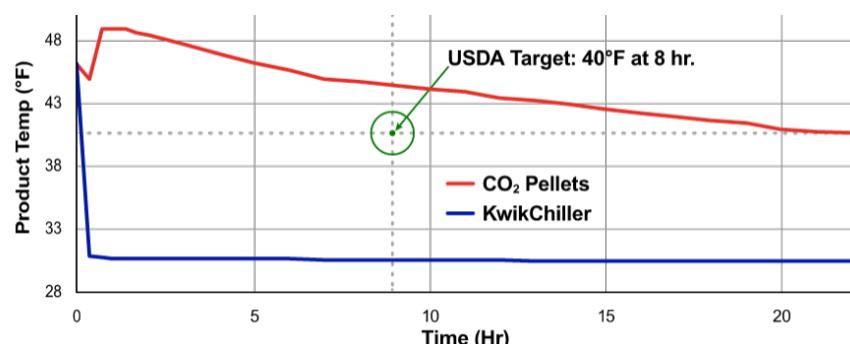
“

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

“

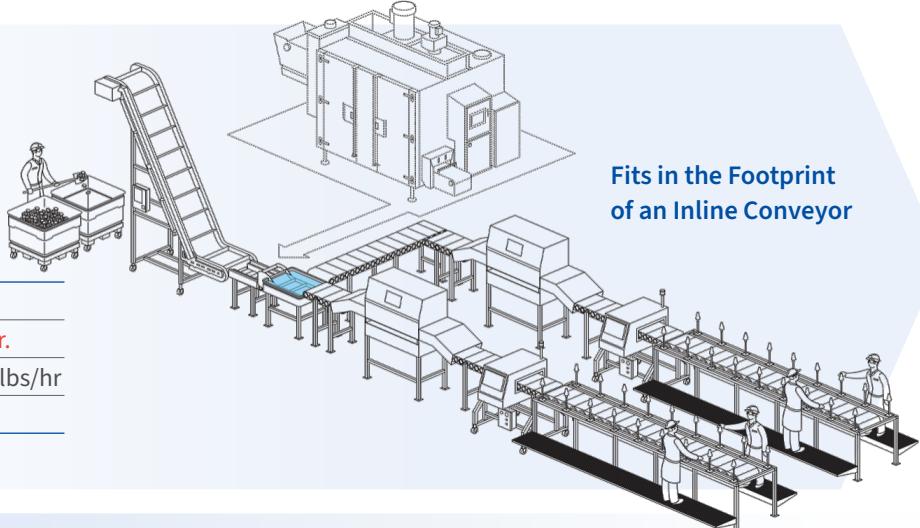
Faster Chilling, Better Results

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



The KwikChiller at a Glance

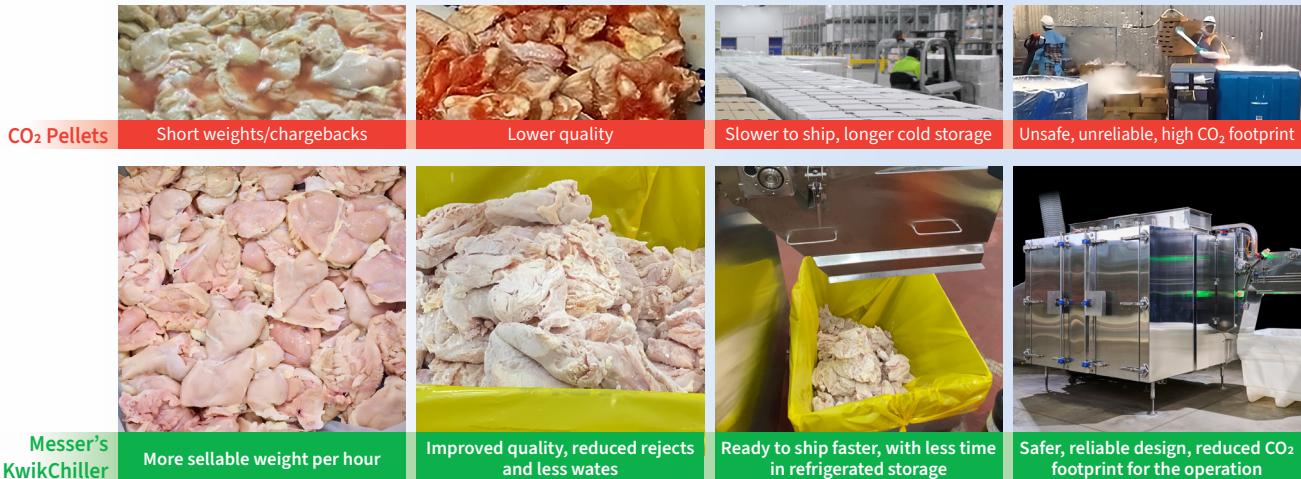
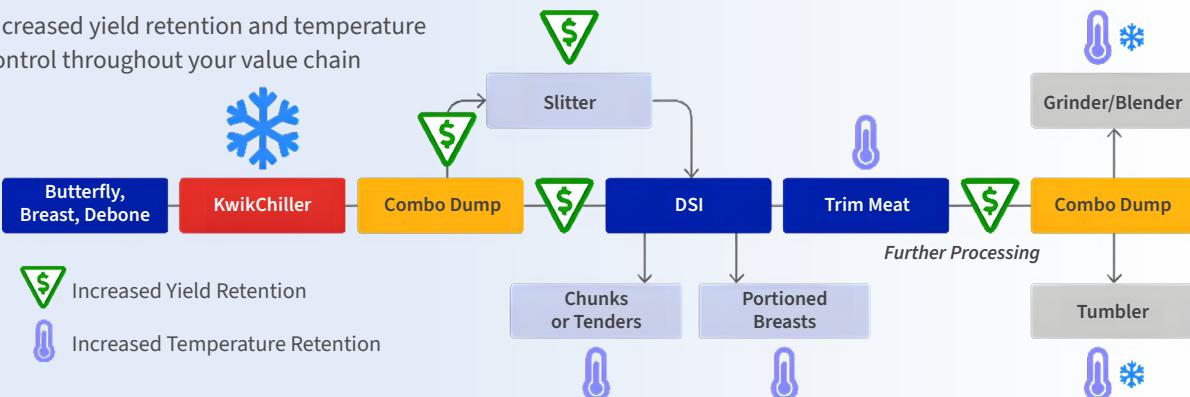
Footprint	8'x8'
Fits through a standard dock door.	
Production Rate	8,000-16,000 lbs/hr
Chilling Time	< 2 minutes



Fits in the Footprint
of an Inline Conveyor

The KwikChiller Value Chain

Increased yield retention and temperature control throughout your value chain



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



MESSER 
Gases for Life

Messer Americas

200 Somerset Corporate Blvd
Suite 7000
Bridgewater, NJ 08807
Phone: 1-800-755-9277
www.messer-us.com