

Messer's KwikChiller

Advanced Chilling for Fresh Protein

Validated Performance

At leading poultry processing facilities

Purge Loss Reduction

85%



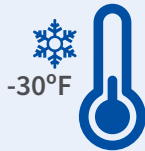
Temperature
In

-43°F



Temperature
Out

-30°F



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



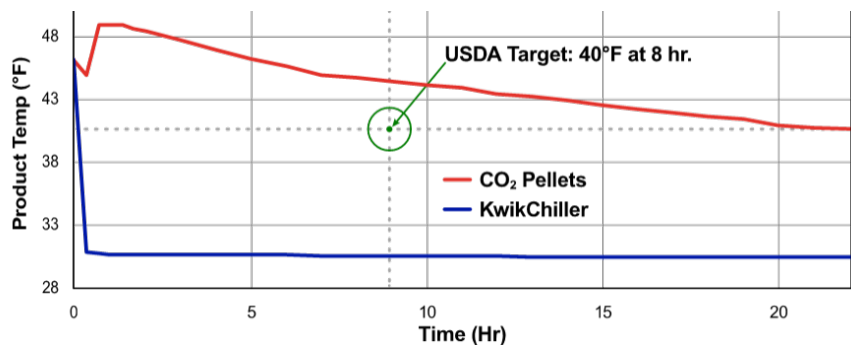
Our customers say:

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



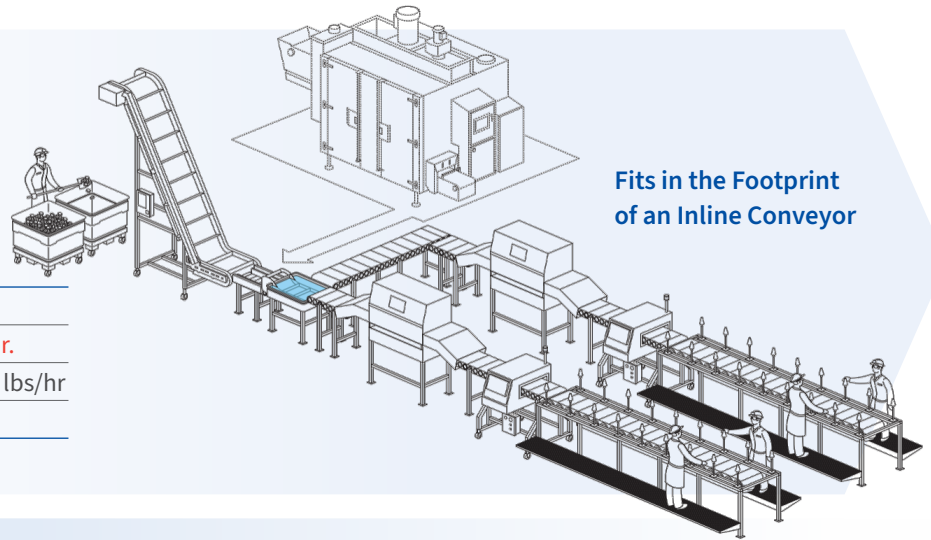
Faster Chilling, Better Results

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



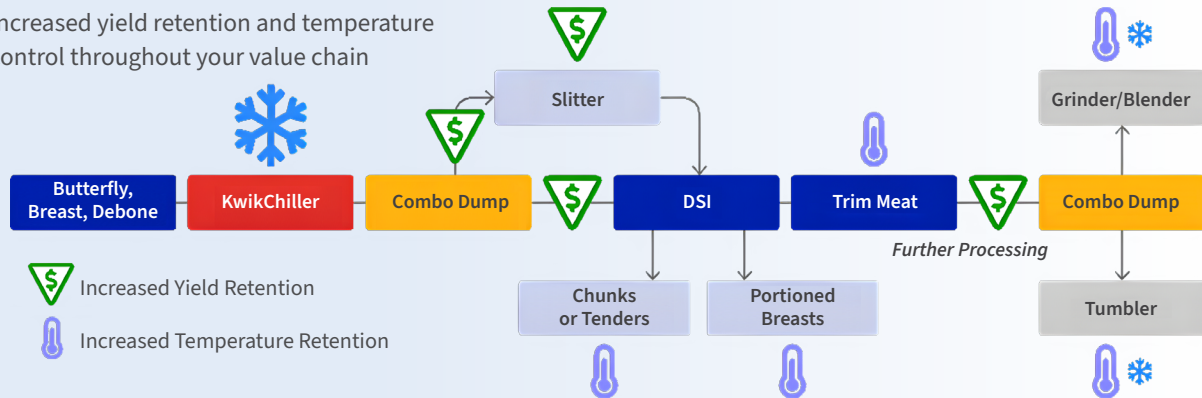
The KwikChiller at a Glance

| | |
|------------------------------------|---------------------|
| 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



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 wates



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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