



+ Service and Retrofit

Improved Performance With Less Downtime and Lower Costs than Replacement

FPS Retrofit

Our retrofit specialists are not only experts with our equipment, but also with equipment from other suppliers. We offer comprehensive retrofit packages from systems evaluations to complete structure and enclosure rebuilds. With recent global attention on environmentally friendly practices and food safety concerns, your existing equipment can be evaluated and upgraded to energy efficient operation and meet current hygienic demands.

Key Benefits



EXTEND YOUR RUN TIME



EXTEND THE LIFE OF YOUR EQUIPMENT



IMPROVE HYGIENE & MEET SANITARY DESIGN PRINCIPLES



INCREASE ENERGY EFFICIENCY & COST EFFECTIVE PRODUCTION

Optimize Your Unit's Performance for Better Production, Energy Efficiency and Safer Food Outcomes

Retrofit Services



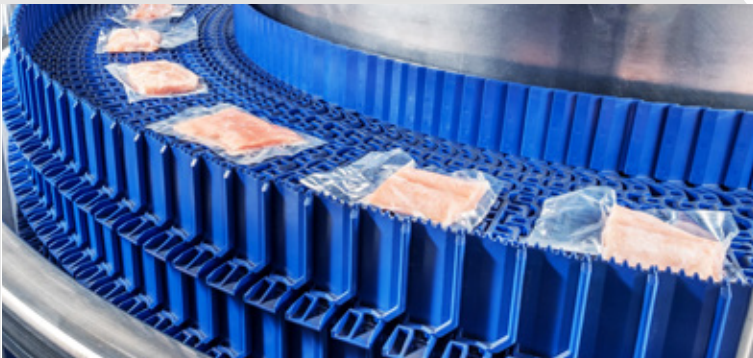
OEM Fully-Welded Freezer Enclosure

- + Eliminate caulking on panel joints to minimize bacteria growth or harborage
- + Increase energy efficiency and contribute to cost effective production
- + Increase durability, allowing the range of low temperature operation to high temperature CIP



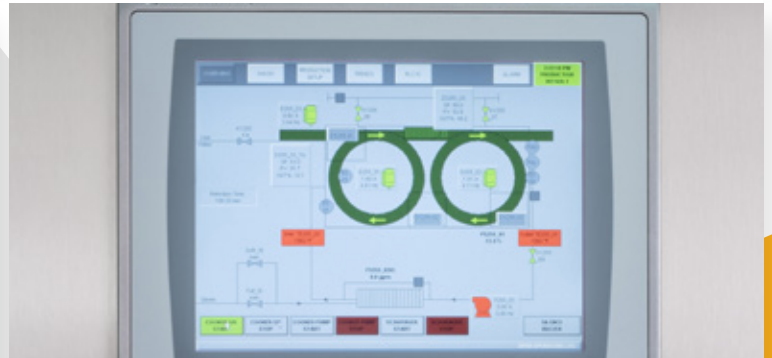
Clean-in-Place (CIP) Upgrade for Existing Freezers

- + Significantly improve hygiene
- + Optional pasteurization feature
- + Reduce operational costs on water, chemicals and labor
- + Provide consistent reliable cleaning results, minimize manual inconsistencies



Belt Replacements & Retrofits

- + Intralox® DirectDrive™ Stacker retrofits
- + Self-stacking belt retrofits
- + Direct belt replacements
- + Re-tiering for increased capacity
- + Meet current standards, spiral optimization for reduced downtime



Control Panel / PLC / VFD

- + Easily navigable with customizable access levels and recipe programming
- + Various diagnostic tools and trend logging
- + Enhanced with our remote monitoring and troubleshooting services

24/7 Service Hotlines



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