

Klinge Food Processing Solutions



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QTU-42

High capacity, containerized (40ft) controlled thawing. Reducing drip loss.



- Thaw up to 10,000 kg (22,000 lbs) in 36-48 hours
- Ultimate inventory management to meet customer demand
- Modular set up in just hours at your dock at lower cost than fixed thawing applications
- Preserve product value by reducing drip loss during thawing while all critical data is recorded
- Unmanned thawing options means product is ready when needed, including automatic temperature-controlled storage after thawing

PRODUCT TYPES

- Beef: Top round
- Poultry: Chicken thighs, tenders, breasts, wings, turkey breast, ground turkey
- Pork: Pork shoulders
- Vegetables: Riced cauliflower
- Butter softening
- Seabass and shellfish

OTHER POTENTIAL USES

- Thawing of Cryovault/ bulk frozen Active Pharmaceutical Ingredients (APIs) or drug products
- Controlled thawing of Drug Product in 10-liter or other size bottles

QTU helps a customer reduce their processing time and increase production efficiency

CHALLENGE ► Slow, inconsistent tempering with product quality variation and shipping issues

SOLUTION ► Use the **Klinge QTU** to temper frozen boxed product in a controlled, automated 36—48-hour process

RESULTS ► Faster turnaround time, more consistent product temperatures, improved efficiency and cost savings



CBU-30

High-value cargo quickly frozen to temperatures down to -60°C.



- High capacity, containerized (40ft) modular controlled freezing
- High-speed, controlled and targeted airflow across the product surface to maximize removal of heat
- Quickly freeze product to temperatures between -18°C (0°F) and -60°C (-76°F)
- Set up in just hours at your dock at a lower cost than fixed freezing applications

PRODUCT TYPES

- Tuna
- Salmon
- Prepared steak
- Finished meats

OTHER POTENTIAL USES

- Freezing of poultry products for final distribution
- Rapid freezing of Phase Change Material (PCM) for pack-out of pharmaceutical or other temperature-sensitive product distribution

CBU-30 Blast Freezer helps power a sustainable tuna industry on remote St. Helena

CHALLENGE ► Building a modern fishery on one of the world's most remote islands

SOLUTION ► Compact power and reliability with Klinge's CBU-30

RESULTS ► Unlocking a sustainable future for St. Helena's tuna industry





Thermo King – by Trane Technologies (NYSE: TT), a global climate innovator – is a worldwide leader in sustainable transport temperature control solutions. Thermo King has been providing transport temperature control solutions for a variety of applications, including trailers, truck bodies, buses, air, shipboard containers and railway cars since 1938. For more information, visit thermoking.com or tranetechnologies.com.

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