FPS FOOD PROCESS SOLUTIONS

Revolutionizing Hygienic Standards



+ 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
- Reduce operational costs on water, chemicals and labor
- Provide consistent reliable cleaning results, minimize manual inconsistencies



Belt Replacements & Retrofits

- Intralox® DirectDrive™ Stacker retrofits
- Direct belt replacements
- Belt type conversion (metal ⇄ plastic)
- Re-tiering for increased capacity
- Meet current standards, spiral optimization for reduced downtime



Stacker Belt Retrofits

- Component upgrades prolongs lifetime of equipment
- Reduce operational costs
- Optimize equipment performance

24/7 Service Hotlines

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