

→ CRYOLINE® freezing & cooling system.

A Member of
The Linde Group

AGA

The only thing that matters when you freeze food?

What it's like when it's served.



Frozen food should taste fresh.

Today's consumers have ever higher expectations. Of course they want food that looks and tastes good. They want it fresh, and they want it fast. CRYOLINE® freezing and cooling system can help you meet some fairly selective tastes, all the while maintaining a smooth and profitable business operation.

Cryogenic freezing and cooling is nothing new. However, you may not be familiar with all the advantages. Let's break the ice.

Ice Breaker nr 1: Low investment

When you're looking for a freezing or cooling solution, you'll need to consider the pros and cons of various technologies. In terms of upfront investment, cryogenic freezing systems are quite competitive. At AGA, we also offer a rental agreement on the CRYOLINE systems i.e. you can rent the equipment instead of buying it outright. Installation is a matter of 'plug and play.' And should your requirements change, we can provide alternative solutions adapted to your budget and operations.

Ice Breaker nr 2: Made to fit

With CRYOLINE systems, you can choose from a range of solutions for freezing or cooling, for anything from thick juicy steaks to small products, soft, glutinous or marinated products; from small food batches to larger volumes; from short to long retention times; and even from individual food products to ready meals.

Our solutions fit easily into your operations. The small footprint of the equipment means effective use of your floor space. Most of our systems are based on a modular platform – you can create your own unit according to the building block principle.

Ice Breaker nr 3: No problems

CRYOLINE systems are simple to use. Automatic controls make the job all the easier for your staff. And because our systems have fewer moving parts than, for example, a mechanical freezer, there is less need for maintenance. Regardless, we're there to help you. Our experienced technicians can assist you, as needed, in the start-up phase, train your staff, optimize your installation and provide ongoing support as needed.

Because of the simplicity of design, stainless steel construction and accessibility of parts, CRYOLINE systems are

hygienic and easy to clean. This can make a big difference in the cost of your operations. And when freezing, there's no melt down. Just fresh looking, great tasting food.

Ice Breaker nr 4: Good food

As a rule, the faster the freezing or cooling process, the better. With cryogenic freezing, the original moisture content and nutritional value of the food is maintained. There's no damage to food cells, no chance for bacterial growth. Essentially, you get that fresh-from-the-harvest taste, texture and appearance, whether the food is in season or not.

A new era in freezing and cooling.

Choosing a freezing and cooling solution can be a complex decision. Yes, there are many parameters to consider, all from types of food products, food volumes, production rates, floor space, costs, work shift patterns, staff competence and the simple flexibility to adapt to changing consumer preferences.

We'd like to make the choice as easy as possible for you. AGA can help you to cover every angle, meet every selective demand. From technology design and testing, commissioning and process optimization to a high quality, highly satisfying result. Simply, from good production practices to great taste.



Leader in innovation.

AGA is northern Europe's leading industrial gas company with operations in all the Nordic countries and in the Baltics. AGA manufactures and markets industrial gases and specialty gases for all applications. In close collaboration with its customers the company develops total solutions including gases and process knowledge, gas equipment and services. With advanced gas engineering technology AGA helps its customers enhance their profitability, safety and quality while protecting the environment.

AGA is a part of The Linde Group, a world-leading gas and engineering company with almost 48.000 employees in 100 countries.

AGA – ideas become solutions.

Contacts:

Sweden:

Östen Johansson
Office: +46 31 779 65 16
Mobile: +46 703 99 68 36
Email: osten.johansson@se.aga.com
www.aga.se

Iceland:

Edda Magnúsdóttir
Office: +354 577 30 11
Mobile: +354 696 33 11
Email: edda.magnusdottir@is.aga.com
www.aga.is

Latvia:

Ivo Salmins
Office: +371 670 239 23
Mobile: +371 292 753 92
Email: ivo.salmins@lv.aga.com
www.aga.lv

Norway:

Bjørn Westgård
Office: +47 220 27 668
Mobile: +47 911 42 328
Email: bjorn.westgard@no.aga.com
www.aga.no

Finland:

Harri Saviranta
Office: +358 10 242 0512
Mobile: +358 40 535 7188
Email: harri.saviranta@fi.aga.com
www.aga.fi

Estonia:

Peep Retter
Office: +372 265 045 24
Mobile: +372 505 55 57
Email: peep.retter@ee.aga.com
www.aga.ee

Denmark:

Flemming Kay
Office: +45 328 365 72
Mobile: +45 405 499 10
Email: flemming.kay@dk.aga.com
www.aga.dk

Lithuania:

Georgijus Pustovalovas
Office: +370 527 877 94
Mobile: +370 698 768 25
Email: georgijus.pustovalovas@lt.aga.com

Alvydas Baltaduonis

Office: +370 527 877 95
Mobile: +370 698 375 06
Email: alvydas.baltaduonis@lt.aga.com
www.aga.lt

AGA Gas AB

181 81 Lidingö, Sweden
Phone: +46 8 706 95 00, www.aga.com