

Why using the flake ice

Flake-ice is small ice in flat pieces. It is used in cooling seafood, in meat processing and in a whole range of industrial processes. Flake-ice is dry and sub-cooled (-6°C approx).

Optimise the cooling of your product.

Ice, as it melts, enables a product to be cooled and protected from dehydration. Furthermore, the temperature and specific form of Flake-ice offer extra benefits to many food and industrial processes.

Substantial cooling power.

Slightly sub-cooled, flake-ice is also a dry ice. The "ice only" feature of its manufacture means that the latent heat, the principal source of the cooling energy, is 100 % available. The dry flake-ice at -6°C therefore works far more effectively than wet ice.

Rapid cooling

Precise temperature control of a mixture.

As flake-ice is dry, its cooling input can be accurately calculated and its effects on the temperature of the mixture are quickly apparent. This feature is critical in the chemical and meat processing industries as well as for bakeries or concrete cooling.

Easy handling and storage

Flake-ice is free flowing, its flakes do not stick together and form blocks. They are light and cushion the product to reduce the risk of crushing or deterioration. Flake-ice does not contain any unfrozen water, it can be stored at below-zero temperatures.

Thanks to the above features and because its production cost is moderate compared to most of the other kinds of ice, flake-ice is used in large quantities in many industrial and food processes.

