

# Sound work is the best patent



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For more than 30 years, Heinen Freezing has manufactured industrial pasteurization, proofing, cooling and freezing systems for the international food industry. Research and development, sales, manufacturing, installation and service – all out of one hand.

Whether for the meat, fish and poultry industries, or for pastries, ready meals and ice cream, Heinen's various spiral system

series such as the **compact**.® or **arctic**. allow almost all thermal processing steps to be completed in less space and with higher energy efficiency without damaging the product.

With the fluidized bed systems **freezelite**.® and **blizzard**. from Heinen Freezing it's possible to cool and freeze bulkable, small-scale foods such as meat cubes, seafood, fruit and vegetables and fries. The multilevel box freezer **packfrost**.® offers one of the most efficient opportunities in the market today to cool and/or freeze - at lowest cost - products already packed into cartons or semi-finished products held in plastic boxes for intermediate storage.

Thanks to a modular basic concept and with the help of numerous innovative options, the systems can be adjusted to specific customer needs. Not only individual systems, but above all also combination systems with complete conveyor systems, work platforms and networked plant control are the strengths of Heinen Freezing.

„Sound work is the best patent“ (Anton Heinen) – this guiding principle is as valid today as it was back in 1856.

