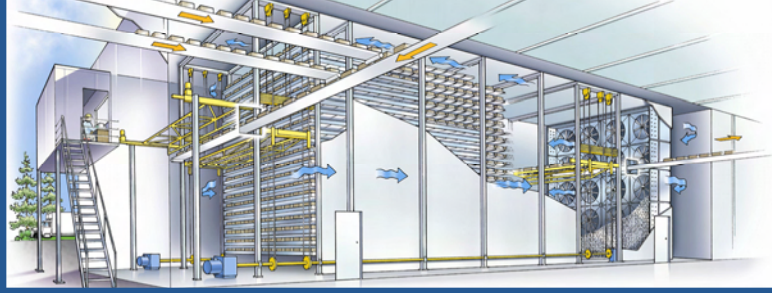


INTEC TUNNELS

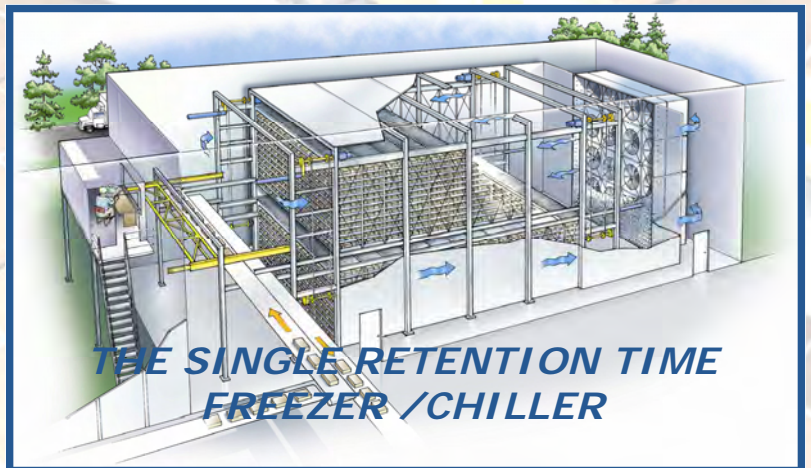
THE VARIABLE RETENTION TIME FREEZER/CHILLER



The INTEC VRT is an automated in-line freezing and/or chilling system that combines the benefits of highly efficient temperature control with materials handling features, providing processors with the most flexible temperature controlled system available today. The **VRT** is a tray type freezing and/or chilling tunnel that utilizes end flow air distribution. All products in a **VRT** are subjected to their individual freezing and/or chilling requirements, ensuring minimal deviation on product exit temperatures and enhanced product quality. Products are loaded on trays, which in turn are loaded into predetermined levels within the **VRT**. Each level of trays can be treated independently. Theoretically, the **VRT** can handle as many different products, each with their own retention times, as there are levels available. This allows the **VRT** to freeze and/or chill a wide range of products, volumes, sizes and weights with different entry and exit temperatures, all simultaneously.



The INTEC SRT meets the requirements of a continuous freezer and/or chiller for low, medium, and high capacities where products all have similar retention times. The **SRT** is a tray type tunnel that utilizes end flow air distribution to ensure that all products are subject to the same freezing or chilling profile. Product is loaded onto a tray within a carrier. Once all trays within a carrier are filled, the carrier is transferred into the rack structure on a first in-first out basis. The number of trays per carriers and carriers in the **SRT** depends on the production capacity and retention time required.



THE SINGLE RETENTION TIME FREEZER/CHILLER

STANDARD FEATURES

- Completely automated, in-line freezers/chillers/hardeners
- Suitable for poultry, red meat, pork, fish, prepared meals, bakery products, ice cream, cheese and other dairy products
- Able to freeze/ chill in a box, tote or container of any kind
- Ability to freeze from 5,000-100,000 lbs/hour

BENEFITS

PRODUCT ENHANCEMENT

- Longer shelf life
- Increased yields
- Reduction in bacteria
- Improved food safety
- Enhanced packaging and presentation
- Superior product quality

AUTOMATION

- Product tracking
- Palletizing and De-Palletizing
- Turn-key material handling
- Data tracking
- Labor force reduction
- 99% annual uptime

EXCEPTIONAL RETURN ON INVESTMENTS

- Significant labor force reduction
- Eliminate "off site" blast costs
- Enhance and control product quality, ensuring market premium pricing.
- Eliminate "double/triple" handling and transportation cost
- Reduce freezing and/or chill times by 200-300%.
- Reduction in inventory
- Reduced maintenance costs
- Decrease utility and refrigeration requirements



TRAINING, INSTALLATION, CUSTOMER SERVICE & MAINTENANCE

All Intec systems are turnkey, installed by experienced engineers who work in partnership with you throughout the process. We train your plant personnel in preventative maintenance and troubleshooting, and provide comprehensive and tailored documentation. Post-installation, Intec's commitment to service and engineering support is world class. With proper preventative maintenance, the Intec VRT/SRT systems offers almost 100% annual up-time. This is due to the system's innovative design that minimizes moving parts, provides corrosion protection, uses robust galvanized steel construction, and offers immediate diagnostic capabilities. If a problem does occur, an Intec technician can trouble shoot remotely via a system modem and most components can be replaced in minutes



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