Industrial Refrigeration & Air Conditioning in the Food Industry

Innovative engineering based on expertise …
Who we are:

Frigomech SRL is a company specialized in Industrial Refrigeration & Air-conditioning and is the result of longstanding experience in food refrigeration.

Frigomech has special know how in the air conditioning, ventilation and refrigeration needs of Food Industry, Fruits & Vegetables Storage, Dairy Plants, Water & Soft drinks Production, Winery, Refrigerated Logistic Centers, Pharmaceutical and Cosmetics Industry and Electronics production areas.

Frigomech SRL belongs to the group V. Bougatsos SA, a leading Greek refrigeration company, operating since 1988. V. Bougatsos SA has executed numerous of projects for the Food and Pharmaceutical Industry in Greece, South - East Europe and Africa.

Frigomech, since 2002, has accomplished substantial industrial HVAC & Refrigeration projects for various factories in Romania, such as CHIPITA SA Clinceni Ilfov (7days products), Cream Line SA Clinceni Ilfov (Finetti products), Karamolegos Bakery Romania (Toast Bread products) Popesti Leordeni, Ilfov and Best Foods Productions SRL (puffy snacks: Loto, Bestini), Bucharest.

Specialization in:

- Industrial Refrigeration
- Air Conditioning
- Industrial Ventilation
- Cold Rooms
- Clean Rooms

Know-how and special experience in:

- Milk plants and dairies
- Meat and poultry process plants
- Bakery & confectionary products
- Chocolate & candies
- Fruits & vegetables
- Juices and Soft Drinks
- Winery & Brewery
- Fish processing
Refrigeration systems:
✓ Halocarbon refrigeration systems
✓ Ammonia refrigeration systems for large capacities
✓ Carbon Dioxide refrigeration systems for low temperatures

Applications:
✓ Low temperature air conditioning 12° / 16°C
✓ Cold storage 0°/+4°, -18°/-20°C, -26°/-30°C
✓ Cooling tunnels
✓ Blast coolers
Use of Ventilation:
- Heat rejection
- Clean conditions in the production area
- Positive pressure, preventing external air to enter the production areas
- Free cooling
- Vapors & odors removal
- Contamination control
Cold Rooms

Systems for:
- Low temperature air conditioning 12°/16°C
- Cold storage 0°/+4°, -18°/-20°C, -26°/-30°C
- Control atmosphere for fruits long-time preservation
- Pre-cooling fresh products

Applications:
- Refrigerated logistic centers
- Fruits and vegetables sorting & packing plants
- Cheese maturing
- Meat aging
- Fresh products preservation
- Frozen products storage

N2 Generator for Controlled Atmosphere (CA)

Eggs storage +2°C, anteroom

Cooling Doors for CA Rooms

Yogurt Storage, 0°/+4°C

Food first materials storage, 0°/+4°C
We design & materialize systems on the special needs for:

- Chocolate cooling
- Milk cooling after pasteurization
- Juices cooling
- Must cooling in winery
- Wort cooling in brewery
In Fruits & Vegetables we make systems for:

- Pre-cooling after harvest through hydro-cooling or forced air cooling
- Cold rooms with high relative humidity
- Ripening rooms for bananas & oranges
- Controlled atmosphere CA and ULO systems for fruits long-lasting preservation

CO2 Scrubbing system for Controlled Atmosphere Conditions, STOREX Netherlands

Apples sorting & packing plant

Fruits & Vegetables supply center
In Dairy plants we make systems for:

- Reception row - milk cooling
- Milk cooling after pasteurization
- Cheese maturing / curing rooms
- Cheese drying rooms
- Yogurt maturing rooms
- Ice Cream freezing machines and Ice Cream hardening
- Cold rooms for final product storage: 0°C/+4°C for milk, cheese, yogurt, & butter; -18°C/-30°C for frozen butter; -28°C/-30°C for ice creams
In Meat & Poultry Industry we make systems for:

- Chilling carcasses after slaughtering
- Chilled water spaying
- Dry cooling
- Sausage drying rooms
- Steaks aging rooms
- Cold rooms for holding before shipping
- Blast freezers
- Compact Slaughtering refrigeration facilities
In Industrial Bakery we make systems for:
- Dough cooling at mixers by chilled water 0°C
- Low temperature Air Conditioning at laminating rooms +16°C / +18°C, with humidity control
- Fermentation rooms special Temperature & Relative humidity conditions, as well as appropriate air circulation
- Heat extraction from Oven Areas
- Special bread cooling from 95°C to 28°C before slicing
- Plant ventilation with clean filtered air
- Packing area comfort air-conditioning
- Cold rooms 0°C/+4°C and -20°C/-18°C for the needs of the plant
- Blast freezers for dough or final product freezing
In chocolate production we make systems for:

- Production and packing area air-conditioning 18°C / 20°C, with relative humidity control: RH 45%
- Cooling tunnels and enrobing machines refrigeration
- Tempering machines chilled water supply
- Production area ventilation

Our list of clientele, in chocolate industry, includes Kraft Foods, Chipita SA, ION SA and many more.
In Soft Drinks Industry we make systems for:

- Chilled water supply for product cooling in the process line
- Ventilation in the syrups rooms
- Ventilation & overpressure in the bottling rooms
- Clean Rooms for aseptic bottling
- Cold rooms for storage
- Concentrate juices refrigeration
- CIPs special ventilation
In Winery we make systems for:

- Fermentation Cooling
- Barrels maturation cellars temperature & humidity control
- Bottles aging cellars temperature & humidity control
- Wine chilling for stabilizing before bottling
- Bottling areas Air conditioning
- Tasting areas Air-conditioning

Katogi Averoff winery in Metsovo Epirus – North Greece

Strofilia winery in Anavyssos, Greece

Wine bottling procedure

Barrels Cellar with temperature & humidity control

Fermentation Vessels
they trust us
thank you for your interest!

awaiting to become your new Refrigeration partner