



**INDUSTRIAL  
REFRIGERATION EQUIPMENT  
AND AIR CONDITIONING  
FOR THE MEAT SECTOR**

industrial applications of the cold  
for chemical/oil, industrial,  
pharmaceutical, food industries

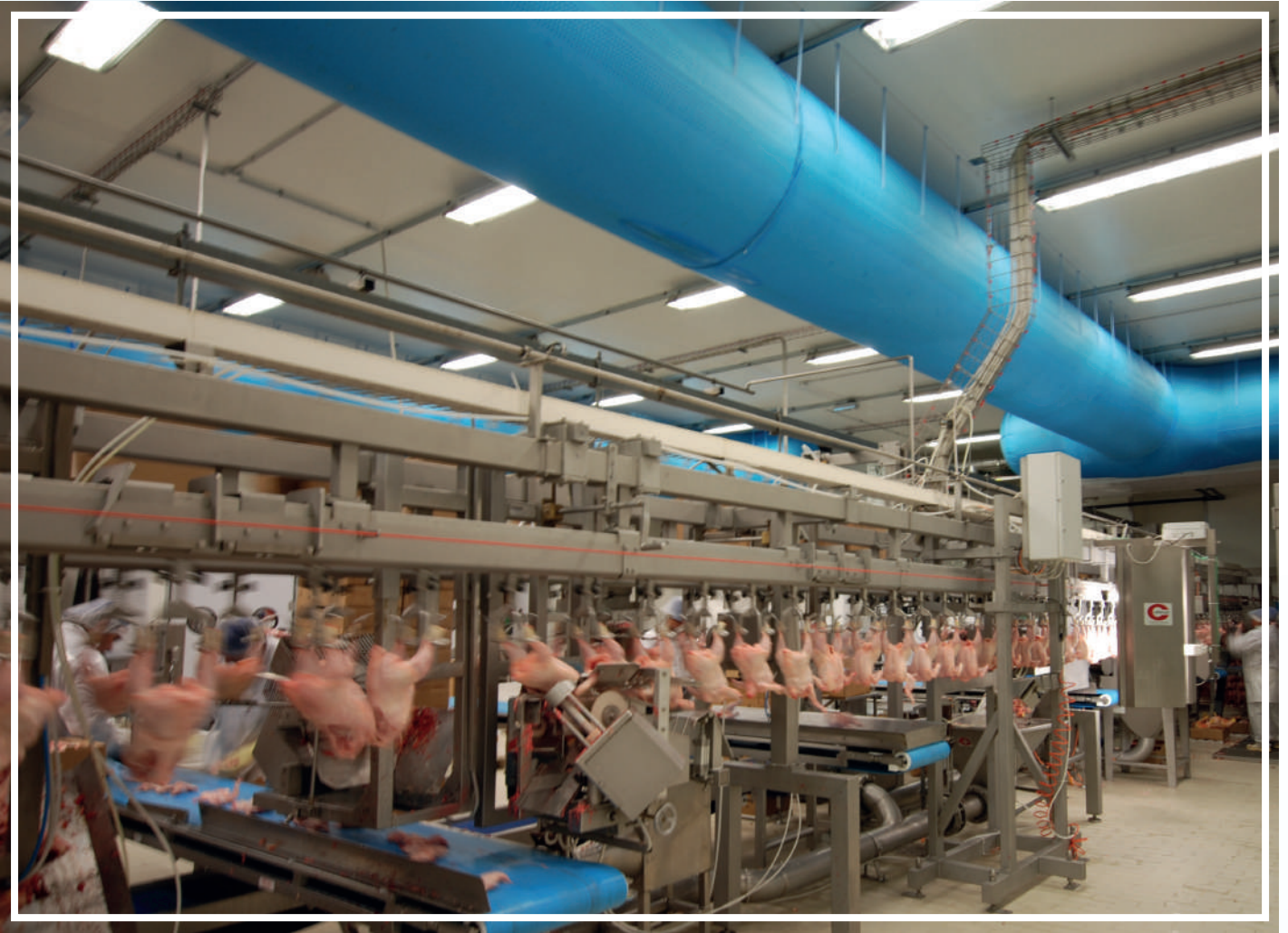
# SANITIZING AIR CONDITIONING FOR PROCESSING AREAS

Madefrigor has been designing and manufacturing refrigeration systems for almost 50 years in the field of industrial refrigeration applied to meat. Our technical department provides all its experience to customers who are interested in developing and building a factory for processing meat or storage for its storage.

Contact us: our operator will be at your disposal to advise you on your important choices.







Slaughterhouses and meat processing require powerful and safe systems. Madefrigor offers a wide choice of high quality, safe, guaranteed and performing machinery such as:

- Cooling units with natural fluids (such as ammonia) with low-charge chillers that do not require special bureaucratic procedures for installation, while ensuring exceptional cooling power.
- R290 Propane chiller for cold rooms in medium temperature and rapid cooling tunnels.
- Cold storage units in dry-ex or CO2 pumped in the subcritical cascade version or in the version Transcritical air for low temperature cells and the freezing tunnels.
- Particular attention is paid to the selection of aero-refrigerant exchange batteries in storage cells. In this way you can keep a high humidity to preserve the best appearance and the best organoleptic qualities of the meat.
- We install sanitizing air handling units for the air conditioning of the cutting rooms and processing of anatomical parts and trays. Proper filtration and air exchange promote the shelf-life of the products, while particular Input and extraction systems promote rapid drying of the premises after operations washing and sanitizing. These plants treat the ambient air to obtain the best conditions

thermohygrometrics possible through the control of:

- Temperature
- Relative humidity
- Air velocity and filtration
- Overpressure (to avoid penetration of potential pollutants from outside)
- Amount of new spare air taken from the outside.

Thanks to the combination of these elements, we guarantee subdivisions of high-risk, high-cost areas and low care, as required by major certification bodies national and international (BRC, IFS and ISO Standard).



madefrigor





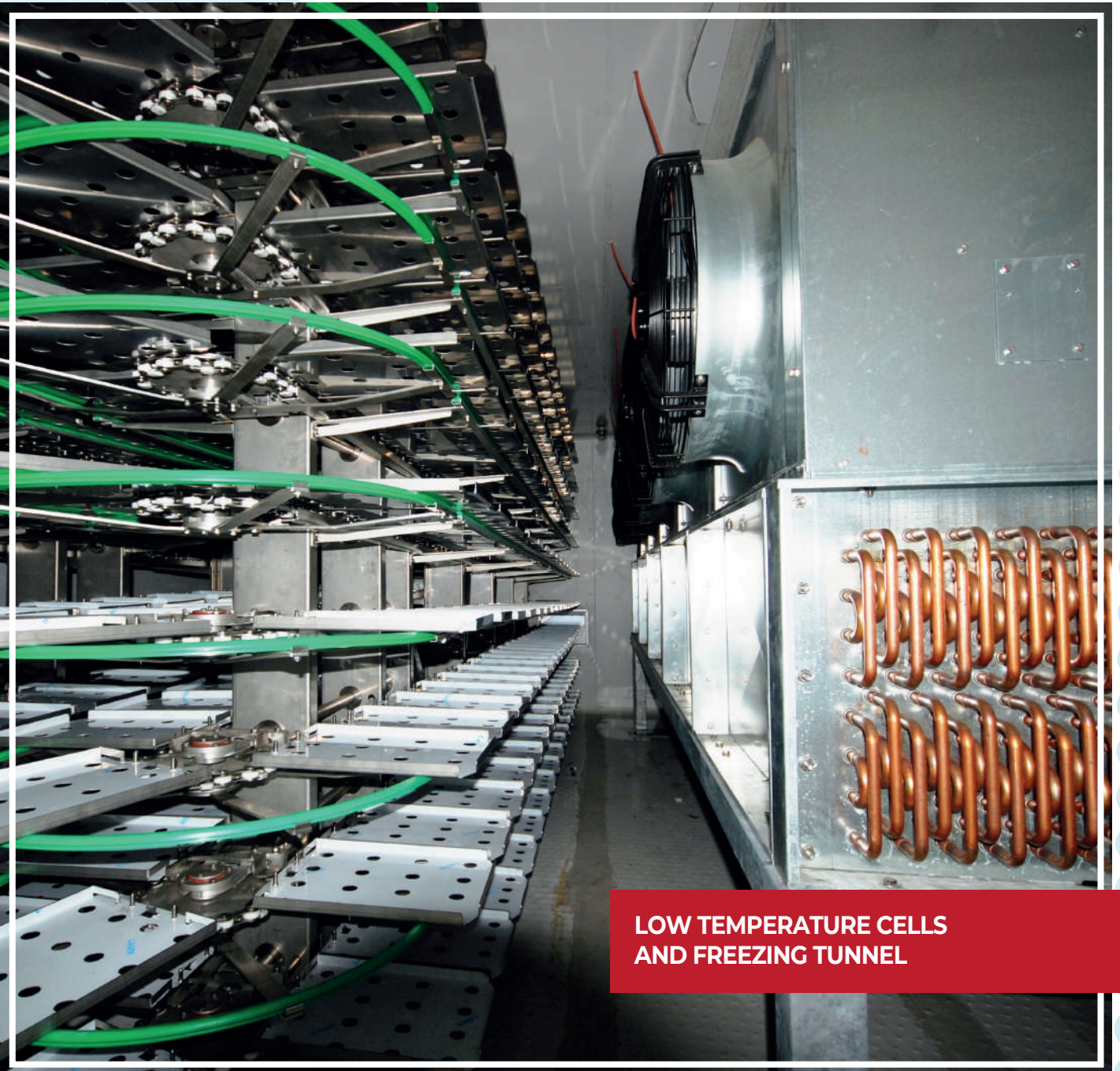
## ABATEMENT AND MAINTENANCE CELLS

The storage cells are special refrigeration systems used in different sectors of the agri-food industry, suitable for storing various products (meat, cheese, fruit, etc.) under thermo-hygrometric conditions that allow the organoleptic characteristics to be maintained and reduce as much as possible the dehydration of the products causing a weight loss.

This last condition can be guaranteed by maintaining a correct humidity level in the environment, which is determined by the temperature difference between the cooling medium and the ambient temperature.







**LOW TEMPERATURE CELLS  
AND FREEZING TUNNEL**



# CONSTRUCTION AND INSTALLATION OF REFRIGERATION PLANTS AND CHILLERS

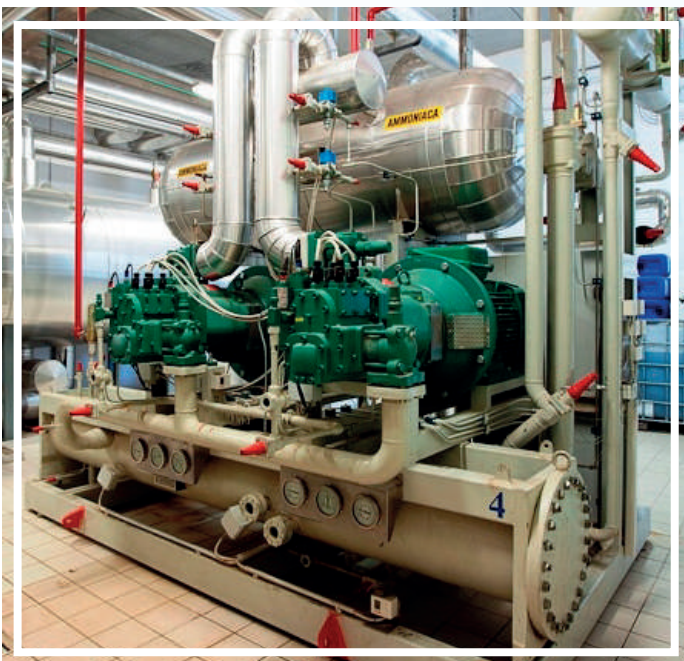
We are a leading company in the production of packages and refrigeration plants, operating nationally and internationally with almost 50 years of experience in the food industry, of which we have acquired the know-how and engineering knowledge, as well as having qualified technical assistance personnel.

Our production is aimed at natural fluids such as ammonia, propane, CO2. Our machines are all equipped with innovative systems for savings.

Our technical department evaluates the needs of the customer, designs the machinery in detail. In the workshop, highly skilled workers and certified welders assemble. Afterwards, our electricians build the power and regulation electrical panel, install it on board the machine and provide to electrical wiring.

Once the machine is completed, the necessary operations for certification and blank testing are carried out.

Madefrigor does not manufacture machines as standard, but customized products aimed at every single need of the sectors that work with the cold.







## AN ADVENTURE LASTING MORE THAN 40 YEARS

Madefrigo was founded in 1975 with the aim of offering an intervention and maintenance service for food refrigeration and air conditioning systems for small businesses.

In the "cold sector", Madefrigo is immediately distinguished by the search for innovative and cutting-edge solutions, and in a short time specializes in the food industry and beyond.

Today the aim is to give our customers the widest range of solutions and advantages by reducing overhead costs and maintaining the high quality of plants and services.

Now, in fact, with a single interlocutor and a single engineering, we are able to address any market demand for industrial refrigeration, air treatment and seasoning.



# MADEFRIGOR IN THE WORLD



madefrigor



## **MADEFRIGOR'S HEAD QUARTER**

 ROVELLO PORRO (CO)

 Tel. (+39) 02.96751280

## **TRIVENETO HEADQUARTER**

 POLVERARA (PD)

 Tel. (+39) 392.7847432

 Mail. [servizioclienti@madefrigor.it](mailto:servizioclienti@madefrigor.it)



On our website you can  
find all our references in  
italy and in the world  
**[www.madefrigor.com](http://www.madefrigor.com)**

