WHO WE ARE

About FPS
We are a global manufacturer of industrial food processing freezers including spiral, IQF, impingement & CF/VRM freezers. Based right outside of Vancouver, British Columbia, Canada, we have over 140,000 ft² of manufacturing space integrating the latest fabrication technologies.

OUR VISION
Revolutionize Hygienic Standards
We use the most leading edge technology & innovation to move our industry forward. Our focus on hygiene is the foundation for safe food production. Our purpose is to revolutionize food processing & ensure the cleanest & safest global food production for everyone.

OUR MISSION
To Set a New Standard
We invest in our people & partners & believe strong collaboration always leads to the best results. We aim to raise the bar in our culture, in client relationships, in the level of service offered & global hygienic standards. We believe that together, we will set a new standard.
IQF Tunnels

Our range of Individual Quick Freeze (IQF) tunnels implement various product separation and fluidization technologies to ensure careful handling of food products. With our PulseFlow™ IQF technology we are able to eliminate mechanical components inside the freezer while gently lifting and separating the product continuously through the freezer. For sticky products like diced/sliced fruits and vegetables, our acetal plastic conveyor belt solution ensures product release and separation.

The combination of our IQF technologies with our fundamentals in hygienic design ensures you have a tunnel freezer at the highest food safety standard.
**EXTERIOR**

Our focus on hygienic design pushed us to think outside the box – literally. We believe in minimizing the number of components inside the freezer by either eliminating extraneous elements or mounting them outside. With a specialized design welded enclosure allowing for embedded support structure, all electrical motors can be externally located for longer durability of electrical components and reduction of internal components to clean. Our Clean-in-Place (CIP) system complements the freezer with an integrated pasteurization cycle to ensure a food safe environment before every start-up. Each of these details reduces the total cost of ownership in the form of maintenance labor costs, replacement parts and operating energy savings.

**+ SynchroSD™ Defrost**

For extended operation without shutdown, our synchronized sequential hot gas defrost system ensures seamless operation without impacting freezer performance and product quality. With precise airflow control, product always sees the same air temperature and velocity ensuring consistency throughout production.

**+ Stainless steel support legs**

Our freezers can be raised for access for cleaning and inspection under the freezer. With specialized telescoping legs and articulating mounting plates the freezer can match all existing plant floors.
INTERIOR

Our definition of hygienic design lies beyond design of construction. We believe our equipment must be approachable and easy to use; that all details and design elements are accessible and cleanability with minimal ongoing costs. With these ideals in mind, the interiors of our freezers will ensure your products are frozen and cooled in a safe environment.

+ Pulse Flow
The latest in fluidisation technology, the PulseFlow™ IQF is designed for gentle handling of bulk products such as vegetables and fruits. With evenly distributed airflow and controlled fluidisation, we ensure consistent product quality and yield.

+ Stainless Steel Welded Enclosure
Our robust stainless steel welded enclosure is manufactured with heavy gauge stainless steel and high-density polyurethane insulation eliminating the need of constant caulking of joints and harborage points for bacteria and mold. Our flexible bellow joints are TIG welded to ensure smooth food safe surfaces and tolerance for expansion and contraction during the rapid temperature cycles.

+ Circulation Fan
The centrifugal plug fans are designed for ease of cleaning and minimal maintenance. Efficiently generating air for fluidisation, these fans are engineered to operate consistently through daily operation. With options for aluminum or stainless steel construction, we can design for varying levels of chemical regimens.
Infeed Station
Our integrated infeed section is designed to clean and refresh the belt during and between production runs. With a belt washer and high pressure belt drying system, debris can be effectively removed to refresh the belt. In addition, a steam box is integrated to quickly melt frost and ice build-up while minimizing water usage for belt washing.

Internal Support Structure
With SS304 stainless steel construction, all internal structure is designed with non-flat surfaces and non-hollow structures to eliminate harborage points. CIP piping and conduits are integrated into the support structure to reduce internal structures to minimize cleaning surfaces and energy for cooling excess structure.

Fully Welded Stainless Steel Floor
Our floor system is filled with polyurethane insulation foam and is designed with compound slopes to ensure effective drainage. There is a non-slip surface for safe accessibility inside the freezer. The floor is integrally designed with the internal structures with elevated solid support points.

Hygienic Design
With meticulous focus on details we ensure all welds are continuous and components are installed with spacer offsets. All surfaces are designed with sloped surfaces for proper egress. Non-hollow structures are completely eliminated with our innovative solution. Unnecessary structures and components are eliminated from inside the equipment or are integrated into the enclosure.

Evaporator Coils
We offer a range of fin and tube material including aluminum, stainless steel and anti-microbial Cupronickel alloys. Our evaporator coils are constructed of 7/8” and 1.0” diameter tube for high performance and heavy duty fin thickness for durability. Each evaporator coil is circuited for optimal performance depending on your application.

Clean-in-Place (CIP) System
With a 4 cycle Rinse-Clean-Sanitize-Pasteurize program, we incorporate a recirculating detergent clean cycle to penetrate all internal components while minimizing water and chemical consumption. With all external mounted motors, a final pasteurization step can be implemented circulating hot air through the evaporator coils and hidden spots to eliminate pathogens.
We Believe That Through Collaboration We Create Value.

We believe that through collaboration and partnership, we create value. When you enter into a relationship with us, you join our family. Together, we promise to set a new standard.