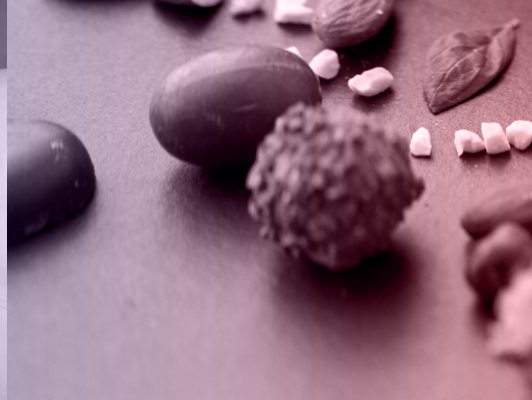


°COMBITHERM

Thermal solutions for the **Food industry**



Temperature matters



Protect your food and beverages

At Combitherm, we specialise in flexible and energy-saving thermal solutions that provide your food and beverages with the most optimal temperature conditions. Our effective thermal solutions allow you to protect your products against cold, heat or moisture from the environment.

Stable temperatures reduce food waste

We know that there are several factors that must be considered when handling and storing food products. There are certain food products for which specified temperatures have been set and needs to be observed both during transport and storage. This applies, among other things, to food products such as meat, bread, ice cream and dairy products, where uncontrolled temperature conditions can result in the deterioration of quality and hygienic conditions and thus non-compliance with food safety requirements. It is also important that food products preserve their freshness to avoid throwing them away.

Transportation of temperature-sensitive food products

Compliance with the temperature requirements in connection with both transport and storage at intermediate stations is crucial for the goods to arrive in optimal condition. It is therefore important that the cold chain is not broken when transporting food and temperature-sensitive products. When the goods need to be moved from, e.g., an aeroplane to a lorry or from a lorry to retail, there will often be periods when the goods are stored at an intermediate station before they can be transported further. On a hot summer day or a freezing cold winter day, there is a risk, that the goods are exposed to temperature fluctuations that do not meet the temperature requirements.

Thermal solutions for your industry

At Combitherm, we produce thermal solutions designed to meet your requirements in the food industry. Our range of products includes thermal covers and insulating mats to meet your needs for a food-safe, efficient, and energy-saving quality solution.



Strong solutions and collaborations



Madservice Vejen delivers food to over 800 citizens every weekday. The food is delivered at more than 30 different destinations in the Vejen Municipality, and with a sensitive product in the cargo room, the correct temperature is crucial.



KEN Storkøkken recommended the Combitherm thermal covers... The thermal covers are the optimum solution, because they are easy to put on, and as soon as they are zipped up, they keep in the cold - even on a hot day.

Gitte Larsen, Madservice Vejen

➔ Read the case at en.combitherm.dk/cases

High energy prices cause retail stores to cover open refrigerated counters with insulating mats from Combitherm. It saves up to 30 percent on energy consumption for each refrigerated counter.

coop

**Super
Brugsen**

When electricity is so expensive, we must do something to reduce our electrical consumption. The insulating mats have had a renaissance in our store, and I know other stores using them as well. You have a very short payback time due to the current high energy prices.

Steffen Christensen, SuperBrugsen Ry near Skanderborg

➔ Read the case at en.combitherm.dk/cases



Find more info here
en.combitherm.dk

Thermal solutions for the food industry

Thermal covers secure the cold chain

Thermal covers are a flexible solution, where a three-layer construction comprising an outer foil, insulating material and an inner foil protects your food products against temperature fluctuations or contamination from the environment during transport or storage. Many of the foils we use are food-approved materials.

Our thermal covers are an effective solution, regardless of whether you need to ensure the temperature of food products while they are being transported from one place to another, put in place in the store or the temperature of food in a kitchen needs to be ensured. Our flexible manufacturing approach means that we can produce customised solutions that are ideal for your specific purpose.



Insulating mats reduces energy consumption

Open refrigerators and freezers have a high consumption of energy, which leaves a big mark on both the electricity bill and climate, but you can reduce your energy consumption by covering them. It can, however, be an expensive solution to install glass lids in your open freezers or invest in new coolers that are closed. Insulating mats, on the other hand, are a less expensive and more flexible solution for covering your coolers at night and during weekends, where they are rolled out on the refrigerated counters and retain the temperature of your food products.



Find thermal solutions for the food industry at
en.combitherm.dk/industries/food-industry