



Specialized containers for

OPTIM ICE[®]

High-quality food refrigeration
for those with limited space.

LIQUID ICE CONTAINERS



OptimICE[®] liquid ice machine which meets everyone's cooling needs.



A tailor-made refrigerated container with doors in the right places.



With high-quality cooling you get better ingredients and a much longer shelf life.

Liquid ice containers

The containers are for those who want high-quality cooling of food but have little space or where the operation is seasonal and in several locations.

- Customized for each one
- Easy in transport
- A good solution to increase quality
- Simplifies the process

What's in the container . . .

The containers come ready-made. They only need to be connected to electricity, water and drainage.

They are individually designed for each customer, so the OptimICE[®] cooling equipment in each container is different.

Needs analysis

To analyze the needs of the liquid ice container we need to know the following information:

- What is being produced?
- What is the production capacity of the processing in 24 hours?
- What is the temperature of the raw material?
- Is there access to sea?

Pre-Coolers



A pre-cooler cools the water before it enters the liquid ice machine and maintains the same performance when the temperatures varies.

Liquid ice machines



The Liquid ice machine makes liquid ice from salt water.

Storage tanks



The storage tank stores the liquid ice and keeps it at maximum quality.



Brine system is for those who do not have access to the sea.



The containers are insulated.



There is a good opening at the end and a possibility of a private space there.



Storage tank for the liquid ice to control better the cooling of the product.



High-quality cooling, where the cold chain is never broken and shelf life is greatly extended.

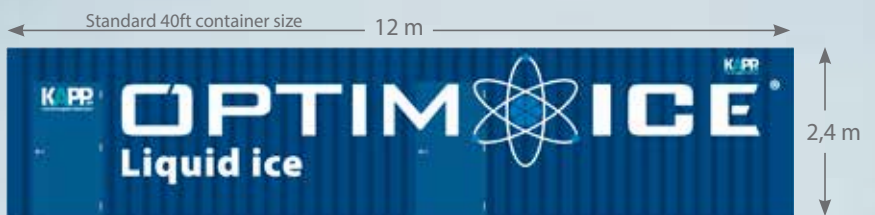
What needs to be on site

All OptimICE® refrigerated containers come ready with everything needed for the production.

- It is preferable to have the container as close as possible to the processing house.
- The container must be on a flat surface.
- Electricity must be connected to the container, different power needs depending on its content.
- Water and drainage are required for the container.

Container sizes

Traditional containers are used, which are furnished for each and everyone. The size of the container therefore depends on the needs of each location and the wishes of the owner. They can range from 10-40 feet or even larger with composite containers.



Great advertising value

The containers can be labeled, so they can be of great advertisement value.



OPTIMICE®

OptimICE® is a high-quality liquid ice that is injected into a fish tank with fish or other food. The fish cools down to 0° C in less than an hour and stays that way for days.

The quality will therefore be much higher than with conventional cooling and the shelf life will increase by 5-7 days.

OptimICE® is made from seawater or saltwater, but the salt then drains away, leaving clean water at freezing point.

Where the cold chain is never broken

As the OptimICE® liquid ice surrounds the entire product in the fish tub, the temperature remains constant at 0°C and never freezes for days without additional cooling.*

In this way, the quality is maintained during processing, during assembly and during transport between locations without additional cooling.

The liquid ice machine, which is designed and manufactured by KAPP ehf, has been sold all over the world for over twenty years. The largest shipping companies, both in Iceland and abroad, use OptimICE® with very good results.

* Ambient temperature affects the durability of OptimICE® cooling, see details on the KAPP website under OptimICE.

KAPP ehf

THE OPTIMICE COMPANY

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