



Industrial Refrigeration Systems with Natural Refrigerants for Food & Beverage Industries



Sustainable Solutions for Food & Beverage

Enex Technologies is a leader in developing innovative, high-efficiency industrial refrigeration systems that harness the power of natural refrigerants. Our solutions minimize environmental impact while reducing energy consumption for food and beverage production.



Environmentally Friendly

We offer a comprehensive range of industrial refrigeration equipment utilizing natural refrigerants, a safe and sustainable alternative to traditional synthetic refrigerants options. This helps food and beverage businesses achieve their environmental goals and adhere to increasingly stringent regulations.



Tailored Solutions for All Needs

From chilling delicate fruits and vegetables to maintaining precise temperatures for fermentation and storage, we have the perfect solution for every stage of your food and beverage process. Our extensive portfolio caters to a wide range of applications, including:

- Meat & Poultry Processing: Maintain optimal freshness and ensure food safety with reliable and consistent cooling.
- Dairy & Ice Cream Production: Achieve precise temperature control for every step, from pasteurization to final packaging.
- Fruit & Vegetable Handling: Preserve the natural quality and extend shelf life with gentle, efficient cooling.
- Beverage Production: Optimize fermentation, chilling, and carbonation processes with tailored solutions.



Smarter Energy, Maximum Efficiency

Our industrial refrigeration systems are designed for peak energy efficiency, minimizing operating costs and environmental impact. We integrate cutting-edge technologies to ensure:

- **Reduced energy consumption:** Optimize your energy usage with advanced controls and innovative components.
- Lower carbon footprint: Minimize your environmental impact with natural refrigerants and energy-efficient designs.
- **Cost savings:** Enjoy operational cost reductions through lower energy use and reduced maintenance needs.



AMMONIA CUSTOM PACKAGED **REFRIGERATION CHILLER**

for outdoor use (air cooled, water cooled or cooled by evaporative condenser).





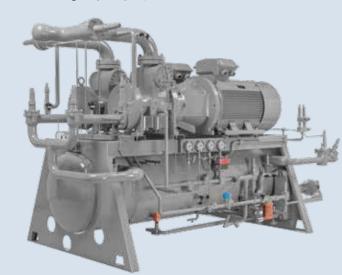






CO2 RACK Refrigeration booster unit.

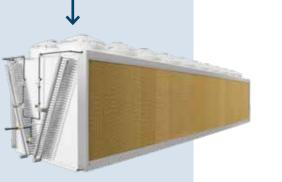




NH3 RACK

CMC Flexi units are multi-compressor plants with open screw compressors with flexible architecture.





REMOTE GAS COOLER with axial

fans for outdoor use.



CONDENSER

High efficiency

BLAST FREEZING AND FREEZING

High-performance, robust, and reliable units guarantee optimal performance and quality in all types of freezing tunnels.



SPECIAL DESIGN FOR

IQF TUNNEL FREEZERS Fish, seafood, meat, poultry, berries.

UNITS FOR SPIRAL





BLAST FREEZERS FOR ICE CREAM PRODUCTION Ice cream.



SMALL BLAST FREEZERS FOR STATIC FREEZING TUNNELS Bakery & pastry.

WAREHOUSE, STORAGE AND PROCESSING ROOMS

DUAL DISCHARGE AIR

COOLERS

Wide portfolio of standard air coolers for cold stores, warehouses for refrigerated and frozen goods, and food processing rooms.



CUBIC AIR COOLERS

AIR COOLERS FOR

PROCESSING AND

WORKING ROOMS

MEAT INDUSTRY Custom-crafted air coolers for specific processes in the meat industry.



FRUIT AND VEGETABLES INDUSTRY Tailor-made air coolers and coils engineered for variety of processing and cooling fruit and vegetables applications.





HOG CHILLING AIR COOLERS









FRUIT COOLERS FOR **CONTROLLED ATMOSPHERE COLD STORAGE**





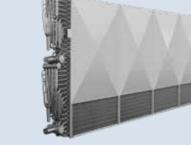
MEAT AGING SPECIAL AIR COOLERS



PRE-COOLING **TUNNEL SPECIAL AIR**



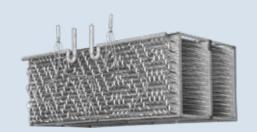
COOLERS



AIR COOLERS FOR LARGE COLD STORES **FOR FROZEN MEAT PRESERVATION**



VACUUM COOLING COILS



SPECIAL COILS FOR HAM DRYERS Ham dryers.



HYDROCOOLING COILS







AIR COOLERS WITH

FOR AIR DUCTING

RADIAL FANS

INSULATED AIR COOLERS FOR OUTDOOR INSTALLATION







info@enextechnologies.com enextechnologies.com















