



AGRI-FOOD

Solutions meeting the hygiene and traceability requirements.



Paumier Industrie is mainly active in the following food sectors:

- ✓ Fruits & vegetables
- ✓ Fish
- ✓ Dairy products
- ✓ Edible oils
- ✓ Chocolate
- ✓ Convenience food
- ✓ Sugar
- ✓ Animal feed

For our customers, it is essential to maintain the highest level of food safety. And preserving the goodness of their food products firmly relies on a strict control of their process and their temperature.

Design of refrigerating units to suit your process:

- ✓ Developing and creating refrigerating groups for cold production and distribution with refrigerants (direct expansion up to -60°C, ammonia installations) and/or with coolants at all temperatures (MEG, MPG, Temper, calcium Chloride...).
- ✓ Freezing tunnels at all temperatures.

- ✓ Reduction of refrigerant charges.
- ✓ Installation of cooling towers and water treatment systems in order to control Legionella proliferation.

Study and support for R22 retrofit

Proposals of adapted solutions:

- ✓ Cost
- ✓ Capacity
- ✓ Lead time
- ✓ Compliance to regulation

Control and Management of all types of atmospheres

- ✓ Air treatment and distribution by filtration, purification, pressurization, circulation, cooling, heating, dehumidification, humidification of your work rooms, clean rooms and production lines.
- ✓ Set up of intelligent and autonomous installations.
- ✓ Automation of cold production and distribution installations (temperature follow-up, recording and traceability, alarm and energy management, telemaintenance).
- ✓ Installation compliance according to the evolution of European standards.

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