



Natural passive cooling for storage of Fresh meat and cooked meats

Retain the natural appearance and minimise product deterioration and weight loss within a cooling environment



- ❖ Product quality is maintained by virtue of the fact that dehydration is minimised and the fibrous structure of the food stuffs is preserved.
- ❖ SRS passive cold room coolers and food preparation areas without fans are energy efficient, no noise, no service and zero energy consumption
- ❖ Natural convection gravity coolers create no draught or circulating dust
There is no detrimental damage done to the stored food products
- ❖ Food and produce will maintain its natural aroma and appearance
- ❖ Profitability will increase because of minimal wastage and shrinkage
- ❖ SRS gravity coils are available for Secondary Refrigerant System (SRS) non-HFC installations and ensure minimal carbon foot print
- ❖ Address the 'green issue' with SRS Frigadon natural refrigerant chillers

Should your company be interested in such equipment, please give us a call. SRS would welcome the opportunity of discussing our equipment with you.

SRS: 01926 831 643.

Web site: www.srs-comp.com