

Prince William Sound Gets Two IMS *FastFreeze* **Systems**

Valdez salmon processors Peter Pan Seafoods and Valdez Fisheries purchase *FastFreeze* systems for the 2008 season

Valdez Fisheries plant manager Mike Wells was looking for more freezing capacity, higher quality and a continuous processing flow. The 2008 season turned out to be a slow one, but they were able to give the new equipment a good test late in the season.



Mike Wells says about processing H&G pinks, "... we were able to achieve a -20° F core temperature in two and a half hours ... our old batch freezer would take 12 hours to reach -10°."

As for smoothing out the processing line, Mike explains, "... we cut our case up crew from nine down to four people ... labor is always



a premium, this cut our crew and is a big help." The new freezer sets a continuous pace for the plant allowing each workstation to be optimized. Wells says about his new FastFreeze 2500, "extremely happy with the unit ... exactly what I had hoped for."



Peter Pan purchases their third *FastFreeze 2500* for Valdez plant

The Dillingham and Port Moller plants use the first two systems for their vacuum-packed sockeye fillet. The new *FastFreeze* system at the Peter Pan Valdez plant freezes salmon roe packed in either half or one kilogram containers





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