

Superfreezers Newsletter

April 2013

Special campaign for 2 months : **10% discount !***

From the 15th of April till the 15th of June 2013, we offer you 10% discount for all your orders !

Please contact your sales person at Arctiko or send us an email at : info@arctiko.com

(*excluding models for the USA)



Superfreezers 'fish Box'

We have now one of the best freezer on the market, specially innovated and designed for the fish industry :

Blast + Storage freezer

This model has never been seen before on the market of the cooling industry.



You can freeze your fresh fish directly to -80°C , and once it is frozen, you can turn off the blast and simply use the freezer as a storage unit for your products.

This unit will revolutionize the fish industry !

New products in our range

Arctiko introduces now a new range of upright freezers (ULUF series) -60°C , especially designed for small sushi shops, large restaurants and supermarkets with limited space.

The range goes from 30 liters to 700 liters. Contact us for more brochures and prices, and for more details, please check our website :

www.superfreezers.com

Containerized solutions -60°C for up to 20 tons, now available

Arctiko Engineering Department offers complete cold storage solutions for large quantities such as the semi-mobile storage room -60°C .

We also have custom made solutions for cold chains. *(please contact our team at Arctiko for more information).*

You can download our brochure on our website :

www.superfreezers.com