

MAGNACOOOL BENEFITS



- Cooling times dramatically reduced
- Increase profits, production and product quality
- Save time with the product ready to be packed and distributed in a fraction of the time
- Create and save valuable space on the work floor
- Vent the heat from your bakery
- Low energy solution for cooling
- Environmentally friendly – no chemicals or gases required!
- Less condensation on walls and ceilings, saving on cleaning.
- Cooling in line with HACCP standards
- Reduction of bacteria's *
- 99.99% eradication of bacteria's with the Magnacool Supreme UV model
- Extended shelf life of product *
- Reduce scaling weights with improved moisture retention *

**Independent test results available on request.*