



# Smart solutions in cryogenic freezing

## An interview with CES Group

CES Group is not content with accepting the status quo and is focused on finding smarter solutions in cryogenic freezing technologies, as **Hans Vanackere** and **Johnny Nuttin** explain in an interview with **gasworld**.

Established in 1989 in Kortrijk, Belgium, CES Group has been developing, manufacturing and servicing cryogenic and mechanical freezing equipment for the food, pharmaceutical and metals industries for almost 25 years.

After 10 years of demonstrating its expertise in Europe, 1999 saw CES set-up a US location in Cincinnati, Ohio, serving the same industries and increasing the group's presence into the Americas market.

With both companies boasting fully operational production and engineering facilities, CES Group is 100% focused in developing a full package of custom-built solutions – and to a global customer base.

Here in an interview with **gasworld** magazine, CES Group CEO Hans Vanackere and CEO (USA) Johnny Nuttin

discuss the group's capabilities, the latest trends and developments in cryogenic freezing technologies, and the increasing use of this technology in the bakery sector.

### Q. What operations or network does the group have throughout the world?

CES Group does not have a distributor network, but is selling directly to its customers worldwide. For cryogenic equipment these customers are in some cases industrial gas companies. These gas companies will offer their customers a full package including a tank, a cryogen, piping and a freezer.

The CES Group is delivering cryogenic freezers all over the world, including Europe, Asia, North and South America.

### Q. What products or services does the

### company provide in the food sector?

CES Group has a broad range of cryogenic freezers going from very small batch freezers to large cryogenic spiral freezers. Batch freezers are used a lot for processing smaller quantities and do not permit continuous production.

Companies who need a continuous process and larger quantities will start using cryogenic tunnel freezers. These tunnels can have a range from 0.3 meters up to 1.8 meters wide and can be 2 meters up to 24 meters long. Sometimes tunnels can also have multiple levels to increase the capacity.

For sticky products or to crust freeze products very quickly an immersion freezer can be used where the products run through liquid nitrogen. For larger applications our customers typically use a spiral freezer that can house a variety of belt widths and lengths. For smaller or diced products we provide customers with manufactured screw or tumbler freezers. All these examples can be operated on either liquid nitrogen (LIN) or liquid CO<sub>2</sub> (LCO<sub>2</sub>).

### Q. What are the latest trends and developments in cryogenic freezing technology?

Due to continuous pressure to optimise production processes, CES Group has focused on embracing the latest technological advantages. These technologies range from advanced controls, operator interfaces and supervisory systems that allow for a more efficient freezing operation.

One of our latest product developments was achieved in efficiently dispensing and freezing uniform liquid droplets in pellet form. The group is a pioneer in custom designed solutions for fit specific applications.

### Q. When a company chooses to buy a cryogenic freezer system from CES, what advantages is that company acquiring?

We provide our customers with processing solutions to fit their space and production requirements, as well as providing unmatched customer service.

### Q. We understand you have recently installed a spiral freezer system for a leading European bakery. How is cryogenic freezing technology applied in the bakery business – and how can it deliver returns in this bakery market?

Cryogenic freezing technologies are applied in the bakery industry for several different reasons that could range from product specific moisture and yield gains, to floor space constraints and the larger

flexibility of handling different products in one machine.

### Q. Is the bakery business a growing sector for CES Group?

Cryogenic freezing technologies are typically a solution for small or growing bakeries, to allow them to quickly process multiple products within a limited footprint.

With the recent popularity of specialty bakery products, we *did* find that cryogenic freezing and cooling provides greater flexibility for our customers.

### Q. Where do you see the growth opportunities for both CES Group and the food market as a whole? How do you see the food market developing?

The growth opportunities for CES Group are found in providing our customers with more efficient solutions. We do this by either replacing older equipment with high efficient equipment designed for the specific application, or analysing and fine-tuning the existing equipment.

Too often we find that equipment runs a certain way just because this is how it was

always done, and not because it is the best or most efficient way to do the job.

Operator training and process evaluation by our service engineers quickly improves existing processes. In the end, companies strive to become more profitable by increasing efficiency and productivity – this is not a new trend, but a smart one.

### Q. Geographically speaking, where do you see the biggest growth emerging in the future?

We see the biggest growth opportunities in Eastern Europe, South America and South East Asia. These developing markets are ideal for the smaller start-ups and expanding companies.

### Q. What are the opportunities for the gas companies in cryogenic freezing?

The opportunities for the gas companies are very similar; any gas company can supply the industrial gases, but few can provide the application support that the customers need.

### Q. What aspirations does CES Group

### have for the future?

Our plan is to continue to provide excellent support and solutions to our customers. Only by doing this we can continue to grow our business.

There are far too many middlemen and brokerage companies that are only interested in selling used equipment and not solutions. What the customers need is properly designed and sized solutions. □



GET IN TOUCH

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