



PRESERVING THE FRESHNESS OF VALUABLE INVENTORY

Revolutionize the future of cold storage with GEA refrigeration and heating solutions.



Holistic, reliable solutions for cold stores and distribution centers

The cold chain involves managing the temperature of perishable products to maintain quality and safety from the point of origin to the consumer, including each step of the distribution chain along the way. GEA plays a major role in this essential process by providing customers with efficient refrigeration and heating solutions that deliver the precise temperatures required for cold stores and distribution centers.

For both the fresh food chain (where fruits and vegetables represent most products and are stored at temperatures typically ranging from 0 – 12°C) and the frozen food chain (where temperatures can vary from -10°C to -40°C at various steps along the cold chain), GEA's proven, customized technologies are designed to meet each customer's unique requirements.

The GEA advantage – for you and for the planet

We understand that energy is often the number one cost faced by operators. Our team of experts specializing in sustainable energy solutions holistically evaluate your entire operation and provide optimized, integrated and measurable approaches to energy efficiency. Keeping food fresh while minimizing the cost and energy needed to do so – that's good for your business and good for our planet.

Contact us at: [GEA.com/coldstorage](https://www.gea.com/coldstorage).



GEA Refrigeration Netherlands N.V.

De Beverspijken 7c
5221 EE s-Hertogenbosch, The Netherlands
Phone +31 73 6203 111

