

Engineering cold is the big idea.

Eco-positive, chilling management solutions for the global food and beverage market.

Today's consumers demand the highest standards when it comes to food and beverage processing and manufacturing. To exceed consumer expectations and meet government regulatory compliance, food and beverage producers look to Berg Chilling Systems Inc. for total chilling solutions. For 40 years, Berg has provided industrial process temperature control solutions with chilling, pumping and freezing equipment to achieve proper food processing temperatures and maintain the cold chain to prevent spoilage.

Experienced engineers custom design and fabricate cooling, pumping and freezing equipment in collaboration with customers to meet their economic and functional challenges. This cooperative/consultative approach produces engineered innovations that consistently result in improved operational competitiveness for customers.

Delivering superior value through factory-tested, on-time and pre-packaged solutions from a well-equipped manufacturing facility.



BERG
Chilling Systems Inc.

Total Food and Beverage Chilling Solutions

Berg Chilling Systems designs, engineers, manufactures, installs and services eco-positive chilling management solutions for the global food and beverage industry.



- ✓ Pre-Packaged
- ✓ Factory Tested



Dairy

- Pasteurizers
- Chilled Water Supply
- Propylene Glycol Supply
- Sterilizers
- Brine Cooling for Cheese Curing
- Tank Jacket Cooling
- Cold-Room Chillers
- Milk Receiving Temperature Control
- Process Equipment Cooling (Filling Machines, Butter Churns)
- Blast Freezer Refrigeration

Brewery

- Wort Cooling
- Fermentation Temperature Control
- Fermenting Cellar Refrigeration
- Tank Jacket Cooling
- Pasteurizers
- Refrigerated Storage Spaces
- Speciality POS Cooling Solutions

Winery

- Must Cooling
- Juice Cooling
- Fermentation Temperature Control
- Storage Temperature Control

Meat Processing

- Chilled Water Supply
- Propylene Glycol Supply
- Carcass Chilling
- Cold Room Chillers
- Refrigeration for Blast/Spiral Freezers
- Lard Chilling
- Brine Cooling

Seafood

- Ice Machines
- Salt water icing
- Refrigerated Sea Water
- Refrigeration for Blast/Spiral/Plate /immersion Freezers

Bakeries

- Ingredient Temperature Control
- Dough & Batter Temperature Control
- Refrigerating/Freezing Dough Products
- Tank Jacket Cooling
- Cold Air for Cooling Tunnels
- Spiral/Blast Freezer refrigeration
- Holding Freezers

Manufactures to the highest standards

Berg manufactures equipment to meet the highest sanitary standards that are outlined by the Canadian Food Inspection Agency and the Federal Drug Administration. ISO9001: 2008 Certified, Berg designs and manufactures your system solutions in accordance with CSA B51 and B52 and ASME B31.1, B31.3, B31.3 & B31.5 and have been audited and certified by TSSA, Technical Safety and Standards Authority.

Equipment Options

- Wash-down Duty
- Indoor/Outdoor Packages
- Air Cooled/Water Cooled Condenser
- Custom Controls & Integration with existing control systems/supervisors
- Built-in System Redundancy
- Heat Recovery

Berg Custom Products

- Pump/Tank Assemblies
- Closed Loop Cooling Systems
- Central Chillers
- Outdoor Packaged Chillers
- Cooling Towers
- Portable Chillers
- Temperature Controllers

Berg Services

- Process Evaluation
- Custom Design and Construction
- Controls Engineering
- Process and Energy Data Collection
- Installation
- Service & Support
- Project Management