

Custom-engineered solutions for the seafood industry

For over 45 years, Berg has provided industrial process temperature control solutions with chilling, pumping and freezing equipment to achieve fresh seafood preservation and maintain the cold chain.

Berg custom designs, manufactures, and services food & beverage refrigeration systems. Worldwide, we are recognized experts in natural and synthetic refrigerants.

- ▼ Engineered to your exact requirements
- ▼ Optimized for your facility
- ▼ Energy-saving efficiency
- ▼ Built-up or skid-mounted
- ▼ Turnkey start-up and operation
- ▼ 24/7 expert service



To learn more, call or visit:
+1 416-755-2221
berg-group.com



Berg Shell Ice Makers produce 5 to 15 tons of fragmented ice per day. The thickness can be set to best suit your use, from 1/8 inch to 5/8 inch. The unique shape of the Berg Ice Maker's shell ice makes it superior to and longer lasting than other forms of ice.

Clients trust Berg expertise.

High-quality Berg Shell Ice Makers are custom designed, manufactured and tested at our facility to conform to your exacting standards, particular needs and specific operating conditions, so you have the precise solution you need. Then they're factory skid-mounted for ease of transport, installation and maintenance.

Seafood Refrigeration Capabilities:

- ▼ Ice Machines
- ▼ Salt Water Icing
- ▼ Refrigerated Sea Water
- ▼ Refrigeration for Blast, Spiral, Immersion freezers

Industries Served:

- ▼ Seafood & Fish
- ▼ Bakeries
- ▼ Beverage
- ▼ Meat & Poultry
- ▼ Fresh Produce and more!

Other Services Offered:

- ▼ Indoor/Outdoor Packaged Chillers
- ▼ Pump/Tank Assemblies
- ▼ Closed Loop Cooling Systems
- ▼ Temperature Controllers and more!



Expert thermal process energy management ▼

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