

FPS Food Process Solutions

Hygienic Restoration 2025



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Combined Facility Size	
Canada	316,300 sq ft (30,000 m ²)
US	260,000 sq ft (24,200 m ²)
Other Regions	600,500 sq ft (55,800 m ²)
Global Total:	1,180,000 sq ft (110,000 m ²)

15
Years in Business

10
Countries

20
Locations

3
Subsidiaries

1
Partner



Our Core



Global Leadership

FPS leads worldwide in turnkey food freezing and cooling equipment solutions.

Mission Focus

Innovative systems ensure efficiency and meet strict sanitary standards.

Customer Benefits

Superior food quality, lower ownership costs, and maximized profits are delivered.

User-Friendly Design

Equipment is easy to use, access, and maintain to maximize uptime and profitability.

SPIRAL FREEZERS AND CHILLERS

FPS spiral freezers, chillers, and coolers are custom designed to meet your specific requirements.

We offer a range of innovative technologies to maximize performance and ensure the ***highest hygienic standards***, all integral to lowering total cost of ownership.

<https://www.fpscorp.ca/spiral-freezers>





+ Industry Downfalls

Sanitation Downfalls in the Industry



Inadequate Sanitary Design

Hard-to-clean surfaces, poor welds, and caulking failures promote bacterial growth.

Inconsistent Cleaning Processes

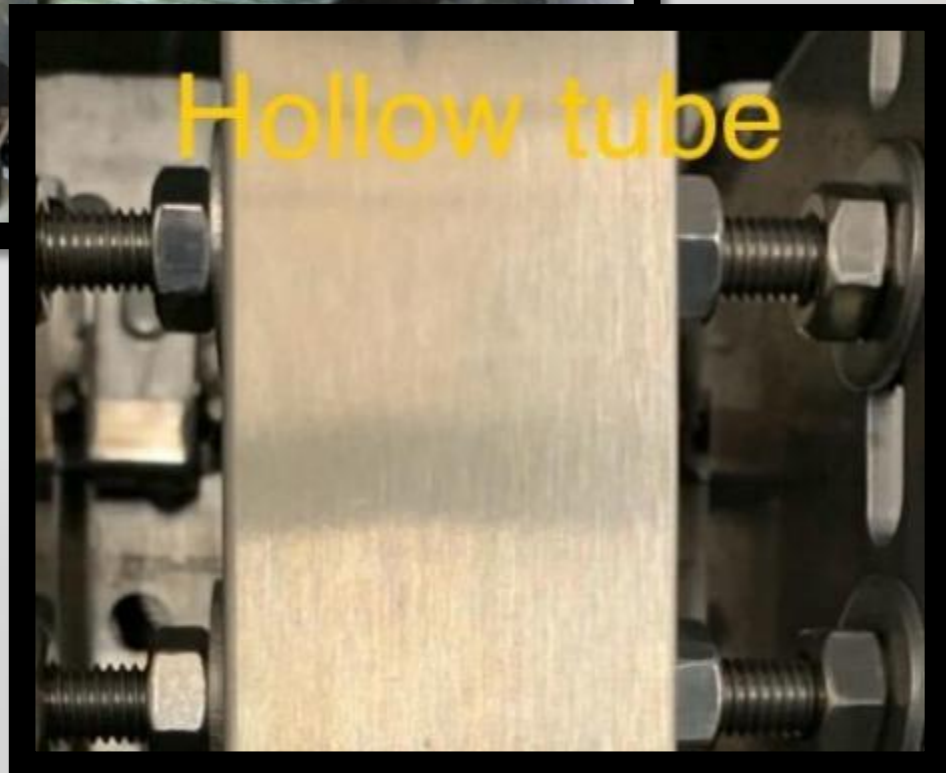
Manual cleaning is often irregular and lacks validated protocols across facilities.



Hidden cleanable areas



Spray ball is missing, causing chemical damage to the coils

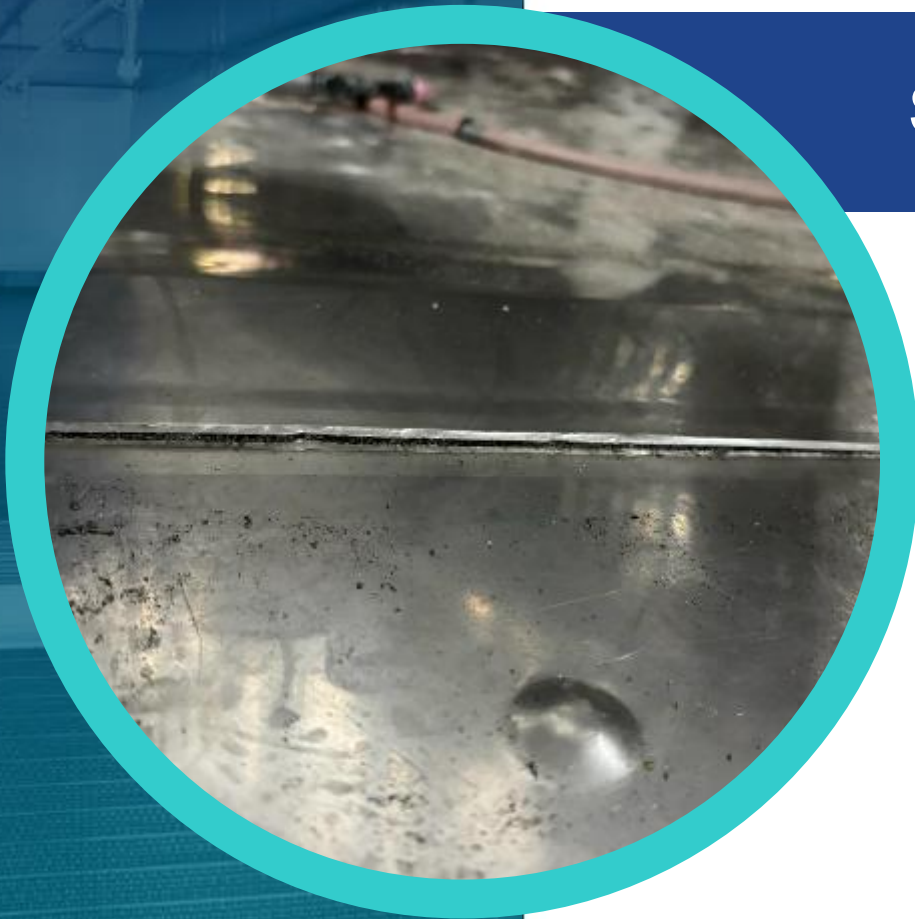


Hollow tube



Damaged CIP

Service Downfalls in the Industry



Service and Support Delays

Delayed technical support increases downtime and contamination risks.

Legacy Equipment Challenges

Older equipment not meeting hygiene standards hampers food safety and efficiency.



+ FPS Sanitary Design & Differentiators

Sanitary Design Principles



+ Cleanability Standards

Equipment is designed for microbiological-level cleanability to prevent contamination.

+ Material Compatibility

Materials used are compatible with food environments and resist contamination

+ Elimination of Contamination Risks

Designs eliminate liquid or product collection, sealed hollow areas, and niches.

FPS Engineering Differentiators

+ Automated Cleaning Systems

Clean-in-Place systems automate cleaning ensuring consistent and validated hygiene results.

+ Sanitary Design Elements

Sanitary design includes sloped floors, sealed hollows, and minimized flat surfaces to enhance hygiene.

+ RMCC

24 Hour Remote Monitoring



FPS Engineering Differentiators



+ Welded Stainless-Steel Enclosures

Fully welded stainless-steel enclosures prevent harborage points and eliminate caulking needs.

+ Accessible External Motors

External motors and controls are placed for easy access and lower contamination risk.

+ Top Drive Mounted

More reliable and hygienic



+ FPS Offerings & Technologies

+ “Clean-in-Place (CIP) Systems”

Automated Cleaning Cycles

CIP systems automate rinse, wash, sanitize, and pasteurize cycles for efficient cleaning. This automation reduces manual labor significantly.

Integral System Components

Tanks, pumps, valves, sensors, and nozzles work together seamlessly to ensure thorough sanitation throughout the system.

Validated Cleaning Protocols

Protocols like riboflavin spray coverage tests validate cleaning effectiveness and maintain sanitation standards.

Operational Benefits

CIP systems provide consistent, reliable cleaning results while reducing costs and enhancing food safety.

A blue-tinted photograph of two workers wearing hard hats and safety glasses, leaning over a table and reviewing a set of plans or documents in an industrial setting.

+ Preventative Maintenance and Retrofits

Structured Maintenance Schedule

Programs include daily, weekly, monthly, and quarterly maintenance checklists.

Core Maintenance Tasks


Lubrication, alignment, inspection, and cleaning ensure optimal equipment operation.

Retrofit Services Offered

Upgrades like enclosure replacements, belt replacements, and control panel improvements modernize equipment.

Benefits of Maintenance and Retrofits

These services improve hygiene, energy efficiency, lifespan, and reduce downtime and costs.

A decorative graphic in the bottom right corner consisting of several thin, light blue curved lines and a thick, solid orange-to-teal gradient curved line.



+ Remote Monitoring System (RMS)

Platform Overview

RMS is a web-based system delivering real-time equipment performance analytics and insights.

Core Features


Includes dashboards, data historians, alarm summaries, maintenance tracking, and customizable reports.

Operational Benefits

Helps reduce downtime, track trends, and improve operational efficiency via alerts and monitoring.

Customer Support

Provides 24/7 technical support and empowers customers with comprehensive data for decisions.





+ Customer Value & Conclusion

A blue-tinted background image showing two workers in hard hats and safety glasses looking at a large sheet of paper, likely a blueprint or technical drawing, in an industrial setting.

+ Customer Value and Case Studies

Exceptional Customer Value

FPS offers superior hygiene, cost reduction, responsive service, and long-term partnerships to customers.

Enhanced Food Safety


Solutions focus on improving food safety, maximizing operational uptime, and ensuring compliance with standards.

Successful Case Studies

Case studies show hygiene restoration projects with before-and-after improvements and increased customer satisfaction.

Commitment to Improvement

FPS demonstrates commitment to continuous improvement and customer success through proven project results.

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Conclusion and Q&A



+ Commitment to Hygiene

FPS is focused on advancing hygienic restoration standards in food processing environments

+ Engineering Innovations

Innovative engineering solutions and automated cleaning systems improve sanitation efficiency

+ Support and Collaboration

Comprehensive support and collaboration enhance hygiene, efficiency, and profitability

Revolutionizing through Restoration to Higher Hygienic Standards

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