

Product → Process → Practice.

The Tripple-P strategy combines the thermodynamical know-how of SoluTherm with decades of practical expertise of Remie-FPE, yielding new, innovative process solutions for cooling, freezing and drying.

Unique products require tailor made process solutions. The TRIPPLE-P strategy develops and creates dedicated process equipment, fit for client's purpose.

Client's product requirements are our starting point (1st P). The TRIPPLE-P approach develops and manufactures the best possible process solutions (2nd P). Bringing the optimal final product into practice is client's and TRIPPLE-P's mutual final goal (3rd P).



The TRIPPLE-P strategy:

- P** ¹ "The Product" Product-specific requirements and characteristics determine the approach of the treatment or transformation of the product. Independent of the process (Cooling, Freezing, Drying, Pasteurization, Blanching or a combination), product characteristics are essential for establishing an optimal design.
- P** ² "The Process" Dedicated thermodynamical knowledge and practical expertise are applied to determine optimal process solutions, in view of aspects as Quality, Energy, Simplicity, Floor space and Costs.
- P** ³ "In Practice" The product requirements and consequential optimal process design are transformed to practice using the state of the art 3-D design tools, along with decades of expertise from numerous successful projects. In-house experts manufacture the designed equipment and can even take care of the installation, testing and commissioning on site.

Triple P is thus always exploring the limits of the physically maximum achievable.



Tripple-P has proven its value already in many occasions, including:

- Cooling tunnel for candy bars
- Chocolate cooling tunnel with 5 belts
- Spiral cooler for pastries
- Heat recovery system for steam emissions
- Freezing tunnel for vegetable's