

EXPERTS IN HUMIDITY MANAGEMENT

DEHUMIDIFIER PAVES THE WAY TO BETTER FISH PRODUCTS

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FREDRIK MØLLER
RØYKERIET AS

The Oslo Fish Hall is the largest fish market in Norway, supplying both the capital city of Oslo and the entire eastern part of the country with fresh fish and fish products. It sells nearly 400 tons of fish every month, as well as producing significant quantities of other products, including smoked fish and fish products.

When Fredrik Møller started Røykeriet AS (“The Smokehouse”) as a one-man company in the Oslo Fish Hall in December 2011, he immediately installed a dehumidifier to make the smoking of fish and fish products as efficient as possible.

This is a step he has not regretted for one single day. “Since I installed this Cotes dehumidifier, I’ve doubled my output, and the quality of fish and fish products is super,” he points out.

“The dehumidifier works great, and it means I can actually double my production capacity compared with what I could do without such a unit. It also gives me better control of the process as a whole. We produce high-quality food products, and the dehumidifier helps me to improve quality still further.”

Fredrik Møller has now built a separate room for the dehumidifier, and he is so pleased with the solution that he doesn’t know what he would have done without it. “My Cotes dehumidifier is worth its weight in gold,” he declares.

“If my dehumidifier were to go on the blink tomorrow, my production set-up would be in big trouble. I’d simply have to zoom out and get a new one immediately,” concludes Fredrik Møller.

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