

REDUCE RISK AND GAIN PEACE OF MIND WITH INTRALOX PRODUCT TESTING SERVICES

Wondering how your products would perform on Intralox's best-in-class conditioning systems?

Let us show you.

To prove the value of our technology, Intralox offers robust product testing services in our state-of-the-art Conditioning Control Center at our global headquarters in New Orleans.

Whether your products require freezing, cooling, or proofing, Intralox Conditioning Specialists can test various food types and focus areas. You'll receive quantifiable, actionable data from our engineers to make critical decisions for your conditioning systems and applications at no cost to you. Testing capabilities include:



PRODUCT TEMPERATURE TESTING Freezing/Cooling Curves

- Map core and surface product temperature at various conditioning temperatures and durations
- Determine the factors affecting freezing or cooling efficiency (airflow, humidity, dwell time)
- Perform equilibration and thawing tests



PRODUCT MOVEMENT TESTING Orientations and Transfers

- Test product performance with various conditioning applications and belts
- Assess product alignment throughout system and at transfer points
- Evaluate need for belt accessories such as lane dividers, sideguards, and friction inserts

These product testing services—available exclusively from Intralox—are offered at no additional fee to help you mitigate risk and gain peace of mind before investing in a new conditioning system. Our goal is to ensure all our global customers receive the best possible solution for their product or application.

To schedule your product test either in person or via live stream, contact your Intralox Conditioning Account Manager.