

ZGROUP USA Showcases Advanced Modular Cold Storage, High-Capacity Blast Freezers, and Modular Processing Facilities at IPPE 2026
Booth B39043 • IPPE 2026

Miami, FL — January 2026 — ZGROUP USA, a leader in modular refrigeration and processing technology for the protein and food industries, will highlight its latest **mobile cold storage systems, high-performance blast freezers, and turnkey modular processing facilities** at the 2026 International Production & Processing Expo (IPPE).

With more than two decades of engineering experience and deployments across the United States, Canada, and Latin America, ZGROUP USA continues to redefine how poultry, meat, and seafood companies expand capacity, enhance food safety, and respond to demand fluctuations—**without the long lead times or permitting challenges of traditional construction.**

Modular Cold Storage: Mobile, Flexible, and Permit-Friendly Solutions from –40°F to +113°F

ZGROUP USA's **Modular Cold Storage Containers**—engineered to operate from **–40°F to +113°F**—provide unmatched flexibility for protein processors requiring dependable storage without the constraints of fixed infrastructure.

Key benefits include:

- **Mobility:** Deploy, relocate, or reconfigure units in hours
- **Flexibility:** Available for **rent or purchase**, scalable as operations grow
- **CAPEX-friendly:** A cost-efficient alternative to building expansions
- **Minimal Permitting Required:** No building permit required in most cases
- **Industrial reliability:** Powered by Thermo King refrigeration, with optional remote monitoring

Applications:

- Protein storage (fresh or frozen)
- Seasonal or emergency overflow
- **Cross-docking operations**
- **Satellite distribution or point-of-sale locations**
- Export preparation and cold-chain strengthening

These systems are especially valuable for operations needing to **add capacity quickly**, maintain **product integrity**, or expand **regional distribution models**.

High-Performance Mobile Blast Freezers for Peak Seasons and Growing Production Needs

ZGROUP USA will also present its proven line of **mobile industrial Blast Freezers**, designed for processors who require rapid freezing power without permanent construction or multi-year planning.

With models freezing **from 1,000 lb up to 15,000 lb per batch**, these units support:

- Poultry, beef, pork, and seafood
- Seasonal peaks in production
- Temporary or permanent capacity expansion
- Backup freezing redundancy
- Regional or mobile processing strategies

These turnkey blast freezing systems enable processors to **freeze faster, reduce drip loss, protect texture and color, and ensure higher product quality**—all while responding dynamically to market cycles, plant shutdowns, or expansion phases.

Modular Processing Facilities: Fast-Deploy, Scalable, and Designed for Protein Operations

ZGROUP USA's **Modular Processing Facility Program** provides fully engineered, food-safe spaces built using modified 40' insulated containers. The company delivers complete, multi-zone facilities designed for:

- **Deboning, cutting, trimming**
- **Sorting, cleaning, and packing**
- **Packaging storage and finished goods staging**
- **Breakrooms, restrooms, QC stations, and offices**
- Controlled airflow, extraction, sanitation, and lighting

These facilities are engineered for rapid deployment and serve operations aiming to **scale quickly**, launch **regional processing hubs**, or establish **temporary or semi-permanent processing capacity** with minimal disruption.

About ZGROUP USA

ZGROUP USA specializes in innovative modular refrigeration and processing solutions for the poultry, meat, seafood, produce, and food industries. With expertise spanning cold storage,

blast chilling, blast freezing, pre-cooling, ripening, and modular facilities, ZGROUP delivers **high-reliability systems engineered for mobility, speed, and operational flexibility.**

For more information, visit **www.zgroup-usa.com** or meet the team at **Booth B39043** during IPPE 2026.