Ice Machines for Poultry Processing

Founded in 1912, Howe Corporation is the worldwide leader in flake ice machines.

Production capacity: Howe has models with production starting from 1/2 ton up to 10 US Tons of ice per day. (41 ~ 833 pounds per hour).

Cooling: Reduce the temperature of your product faster, comply with FDA requirements, and deliver the freshest products to the buyers. Depend on our Rapid Freeze® flakers to deliver the quality that you deserve and your customers demand. Flakers do not require adding salt therefore, our ice will have a better heat transfer and last longer than other type of flake ice.

Greater product protection: Subcooled flake ice, cushion and protects products against damage. Flaker shape will not cause cuts, indentations or bruises to your goods.

Storage and Handling: Howe flaker is subcooled prior to harvest, it remains free-flowing in insulated storage bins and facilitate handling for Ice delivery method. It also can form a thin crust in the bin which preserves the ice for later time. When thin crust is broken, flake ice is available again for immediate use for product cooling or handling.

Stop by booth B7169 to Learn more.

Check out a couple of our blogs:
- Ice Usage in the Poultry Industry
- Food Production and Preservation