



Interko
HEAT EXCHANGERS &
RIPENING SOLUTIONS



RIPENING SOLUTIONS



EXPERIENCE COUNTS

Established in 1968 and based in Moerkapelle, the Netherlands, Interko is a leading supplier of ripening systems. Our priority is to ensure you the highest quality fruit, while at the same time creating systems that are exceptionally reliable, accurate, flexible and energy efficient.

Many wholesalers, importers and producers have chosen an Interko system for exactly these reasons. Now you too can profit from the experience we have gained in installing over 5000 ripening rooms.



MAKING RIPENING PROFITABLE

The cost-effective exploitation of fruit depends on various criteria, including seasonal influences, perishability, shelf-life, fruit quality, consumer demands and consumer preferences. By choosing the Interko system you benefit from premium fruit quality, a longer shelf life, minimal product losses and low operational costs.

EASY MAINTENANCE

Interko equipment requires only minimal maintenance and all critical parts are easily accessible for the cleaning or occasional repair. Our smart logistics mean spare parts will be delivered at short notice to ensure your continuity of operation.

P
R
O
C
E
S
S





DESIGNED TO YOUR DEMANDS

The coolers in an Interko ripening system are mounted to the central corridor ceiling across the full length of the room. Our evaporators operate with only a small temperature differential in order to minimise weight loss. The air flows through evaporator and is ejected into the space between the pallets and the wall of the room.

Combined with the sealing system of your choice, this ensures equal ripening throughout the entire room. Your system can be fitted with a two-way air circulation system for even better results. Low energy consumption thanks to the use of special motors and easy maintenance are other key features of our design.



AIRBAG SYSTEM

Airflow over the pallets is stopped by a special inflatable air-bag. This offers unprecedented fruit quality and equal ripening throughout the entire room.



SIDE-CURTAIN SYSTEM

Special closing curtains stop the air from flowing over the pallet. The absence of moving parts translates into low maintenance and operating costs.



LOCK SOCK RIPENING SYSTEM

The innovative Lock Sock ripening system forces air through the pallets via a patented sealing hose. With an integrated control and cooling system, this plug-and-play solution offers top quality fruit for low installation and maintenance costs.

A state-of-the-art ripening facility requires professional installation and maintenance. You can benefit from our global network of preferred installers or work with an installer of your choice.

Interko

Nijverheidstraat 8

Phone: + 31 79 593 25 81

P.O. Box 1

Fax: + 31 79 593 12 04

NL-2750 AA Moerkapelle

E-mail: info@interko.com

The Netherlands

Website: www.interko.com

Interko and Lock Sock are a registered trademarks of Binair Groep B.V.