



Keep your fish fresh and safe!

Fish spoils quickly due to bacteria, but keeping it cold helps it stay fresh and safe to eat for longer. The colder the fish, the longer it lasts.



Why is ultra-low important?

Ultra-low storage at -60°C locks in colour, taste, and freshness, while stopping bacteria in its tracks. Keep fish safe, vibrant and long-lasting—ideal for top-quality sushi!

-86°C



How our freezers help

Our freezers lock in freshness at temperatures as low as -86°C, keeping fish safe, vibrant, and sushi-ready. Prevents spoilage, reduces waste, and saves costs—perfect for premium seafood!

24/7 insight



Temperature monitoring

Temperature monitoring keeps fish safe by detecting any problems early. Our loggers track temperatures continuously and alert you instantly if there's a risk, ensuring maximum freshness.

With the PraxasCloud you have 24/7 access to the temperature data recorded in your freezer. Alerts can be set easily, so your fish remains fresh and spoilage will be prevented.

