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**French fries with added safety guarantee: ABUS video surveillance at Ecofrost, Belgium**

**Whether served with steak or fish, or just on their own with mayonnaise or ketchup, french fries are one of the most popular dishes in the world. Deep-fried potatoes originated in Belgium and are one of the country’s culinary specialities. In keeping with this promise of quality, the production processes for potato products at Ecofrost in Péruwelz – one of Belgium’s largest potato processing companies – are subject to strict controls. This is why the company chose ABUS IP cameras to monitor their entire production process, allowing them to maintain a comprehensive overview of the extensive production site at all times, day or night, even in extreme temperatures.**

Ecofrost produces around 20 varieties of potato products, including fries and croquettes, which are exported from Belgium to 110 different countries around the world. The production site covers an area of 20,000 m2 and includes six large production halls, cold stores, a loading station, an administration building and a treatment plant. Due to the size of the site, it is difficult to keep an overview of all production processes – that’s why Yannick Tyvaert, Quality Manager at Ecofrost, opted to install video surveillance for the entire premises. Today, 34 hemispheric outdoor IP dome cameras and around 60 outdoor IP tube cameras from ABUS monitor over 90% of the company premises, thereby providing Ecofrost with the required levels of transparency and safety.

**Quality control at all temperatures – from the Sahara to the Arctic**

As Tyvaert explains, production in the food industry is subject to particularly strict quality standards: “The video surveillance system from ABUS helps us to meet the requirements of keeping all food untainted and free from harm,” says the Quality Manager. In order to achieve this, the entire production process is monitored using ABUS video surveillance. During processing, the potatoes are first delivered in their raw state, and then enter a 40-minute cycle where any stones and dirt are removed before they are washed, peeled, sliced, sorted, dried and precooked. They are then shock frozen, packaged and stored in the facility’s cold stores. In the processing halls and cold stores, temperatures range from 50 down to -25 degrees Celsius. This is where the robustness of the video cameras comes in: the 34 ABUS hemispheric outdoor IP domes provide a reliable overview both in extremely high and low temperatures, as well as in the presence of steam, and dust contamination.

Video surveillance is also extremely important during the final stage, i.e. at the loading station in the cold store: closely monitoring whether trucks have been correctly loaded here is the only way in which it is possible to rule out subsequent customer complaints regarding transport damage. Here, too, the hemispheric IP domes run continuously around the clock and in icy temperatures. The video material is recorded on a total of seven 32 channel network recorders, thereby providing material to retrospectively clarify any incidents.

**Reliable round-the-clock surveillance of large areas**

Particularly outside of working hours, it is important for the machine shops and hard-to-monitor areas to be secured against unwanted visitors. For this reason, there are around 60 outdoor IP tube cameras in both outdoor and indoor areas keeping an eye on the company premises at all times of the day and night. With protection class IP66, you are protected against all weather conditions and, with their outstanding night vision, the cameras deliver a colourfast and pin-sharp image, both in restricted light conditions and at night-time.

**Employee safety when working with heavy machinery**

Particular caution is urged when working with forklift trucks in the refrigerated warehouse: accidents can happen quickly on the sometimes icy ground between the poorly lit shelves. Thankfully, the hemispheric IP dome cameras help keep employees safe here: thanks to their real-time zoom function, they enable live monitoring when employees are working with heavy machinery. This means that accidents in the production halls and on the premises can be spotted and help sought quickly.

**Quick to install and activate**

Despite the size of the facility, the cameras were installed quickly and without any problems, the Quality Manager assisting in making sure they were implemented promptly and in the correct positions. The cameras capture images reliably around the clock and deliver them in real-time via surveillance monitors in the administrative office. Tyvaert is particularly impressed with the system’s reliability: “The ABUS video system has been in operation for over a year, and has been functioning perfectly the whole time.”

**User-friendly and intuitive: remote monitoring**

As well as being easy to use, ABUS video technology provides convenient access to live images from any location. “I am extremely satisfied with the ABUS video surveillance system,” states Quality Manager Tyvaert, adding that access via smartphone or tablet allows him to check what is happening at a glance wherever he is, and to make sure that everything is in order on this large site, even outside of working hours.