

**FOR IMMEDIATE RELEASE**

**KAPP to Showcase Integrated Chilling, Thawing, Handling, and Freezing Solutions at Seafood Processing Global 2026**

*Featured booth technologies include OptimICE®, SplitX™, RoteX Thawing®, ValuePump® and IQF solutions*

**Kópavogur, Iceland, 31 March 2026.** KAPP will showcase a connected portfolio of seafood processing solutions at **Seafood Expo Global/Seafood Processing Global 2026**, taking place **21–23 April 2026** at **Fira Barcelona Gran Via** in Barcelona, Spain. Visitors can meet the KAPP team at **Booth 3BB401-E**.

At the event, KAPP will highlight how its technologies work together to support product quality, higher yield, and more efficient operations across the cold chain. The booth will feature solutions spanning chilling, thawing, product transfer, and freezing, including **OptimICE®**, **SplitX™**, **RoteX Thawing®**, **ValuePump®**, and **IQF systems**.

A key part of the story is the connection between **SplitX™** and **RoteX Thawing®**. SplitX is designed to gently split tempered frozen fish blocks into individual or loosely connected pieces before thawing, increasing surface area for faster, more uniform thawing. When paired with RoteX Thawing®, the process supports better flow through the thawing stage, helping processors improve consistency, reduce processing time, and protect product quality.

KAPP will also demonstrate **OptimICE®**, making slurry ice at the booth, giving visitors a live look at how rapid chilling technology supports freshness, temperature control, and cold-chain performance from the earliest stage of handling. Alongside this, **ValuePump®** will represent KAPP's approach to gentle, low-pressure transfer, while **IQF freezing solutions** illustrate how quality can be preserved through the final freezing stage.

*“KAPP works with seafood processors to solve practical production challenges through integrated chilling, thawing, handling, and freezing solutions. Our technologies are designed to help customers maintain product quality, reduce waste, and improve efficiency throughout the cold chain,”* said Ólafur Karl Sigurðarson, CEO at KAPP. *“What we are bringing to Barcelona is not just individual equipment, but a stronger processing story, one where each step supports the next.”*

KAPP's presence at Seafood Processing Global reflects the company's broader focus on **chilling, freezing, and processing** solutions for the seafood industry. By combining technologies across multiple stages of production, KAPP helps processors build more efficient and more consistent operations tailored to their needs.



Seafood Processing Global is part of the world's leading seafood trade event and brings together equipment, packaging, and service suppliers from around the global seafood sector. The 2026 edition has been announced as the largest in the event's history.

Visitors attending the event are invited to stop by **Booth 3BB401-E** to meet the KAPP team and explore how integrated processing solutions can create measurable value across the cold chain.

**About KAPP**

KAPP delivers chilling, freezing, and processing solutions for the seafood and food industries, with a focus on maximizing product quality, increasing yield, and improving efficiency throughout the cold chain.

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