

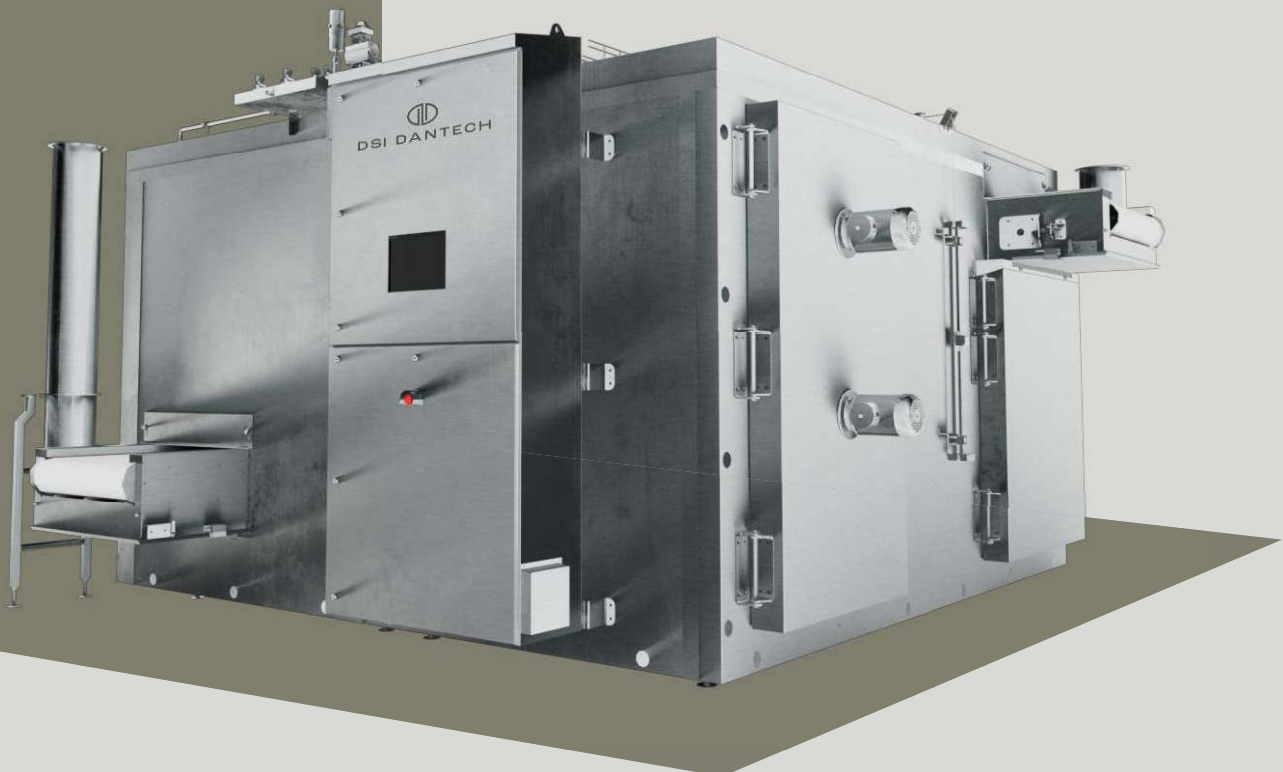
Count on our contribution

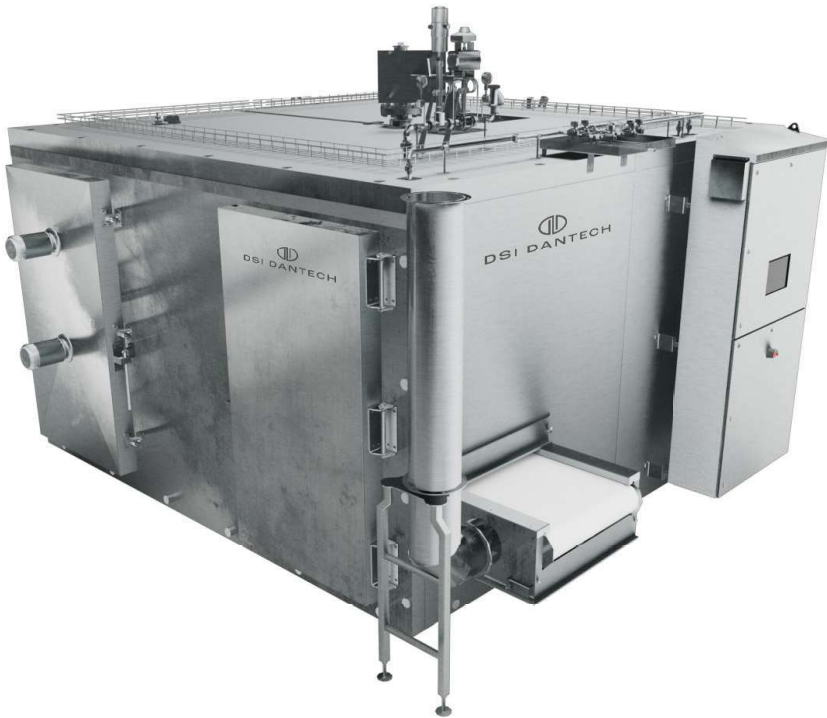
flexible and **large** volume chilling and freezing

spiral
freezer

Our cryogenic spiral freezer is suitable for large volume chilling and freezing of IQF products but not for bulk treatment. The design is space saving and allows for extensive flexibility in your production.

In the Spiral Freezer, the food proceeds on a continuous spiral conveyor belt where the internal freezer temperature can reach as low as -100°C . High-velocity liquid nitrogen is injected into the freezer for optimum heat transfer. Fans circulate the cryogen gas through all of the tiers in the spiral for efficient and uniform cooling and freezing.





Meat &
Poultry



Ready
to eat



Fish &
Seafood



Pet food



Fruit &
Vegetables



Dairy



Further
processing



Baked
Goods



Ice Cream



Non-Food

reducing **kW** consumption and production **costs**



- Lowest cost of frozen product
- Lowest kW consumption
- Custom design and product flow
- Space saving
- Quick installation time
- High product yield
- Low weight loss
- Low capital investment
- Easy adapted for line expansion
- Small carbon footprint