

Count on our contribution

quick and **homogenous** freezing and chilling

single/
double/
triple belt
freezer

Our Belt Freezer is suitable for IQF-freezing of small products, and is a tunnel freezer with one, two, or three plastic modular or stainless steel mesh or plate link belts on top of each other. The food is led past a velocity airflow called Horizontal Flow® that blows ultra-low temperature air above and beneath it. This ensures a quick and homogeneous freezing within a minimum of time. The freezer is very easy to maintain and clean – and only needs defrosting once a week.

The Belt Freezer can also chill and dry foods after cooking and before vacuum packing.





Meat &
Poultry



Ready
to eat



Fish &
Seafood



Pet food



Fruit &
Vegetables



Dairy



Further
processing



Baked
Goods



Non-Food

reducing **kW** consumption - with less **defrost**



- Lowest cost per kg of frozen product
- Lowest kW consumption
- Small carbon footprint
- High product yield
- Minimal product dehydration
- Easy to maintain and keep clean
- Long operating hours (defrosting only required once a week)
- Small space requirements