

Count on our contribution

flexible **batch** and **crust** freezing & chilling

batch
freezer

Our batch freezer is suitable for deep freezing or very fast crust freezing and batch chilling for handling and packaging of delicate and soft IQF food.

Batch freezers are ideal for small to medium-sized businesses as they are designed to handle varying volumes of frozen food. A batch freezer has a low footprint, is easy to clean, and requires a relatively low capital investment. On top of that, it also ensures high and uniform food quality and improved yield.

Depending on your needs, the batch freezer is available in two versions. A single batch freezer and a double batch freezer with the capacity of two regular freezers.





 Meat & Poultry	 Ready to eat
 Fish & Seafood	 Pet food
 Fruit & Vegetables	 Dairy
 Further processing	 Baked Goods
 Ice Cream	 Liquids & Fluids
 Non-Food	

low **investment** reducing **installation time**



- Perfect for short cycle times
- Adjustable for changing freezing requirements
- No external exhaust blower needed
- No gas purge required
- Compact and easy to clean
- Low capital investment
- Quick installation time
- Production flexibility
- Adapts easily to batch process