

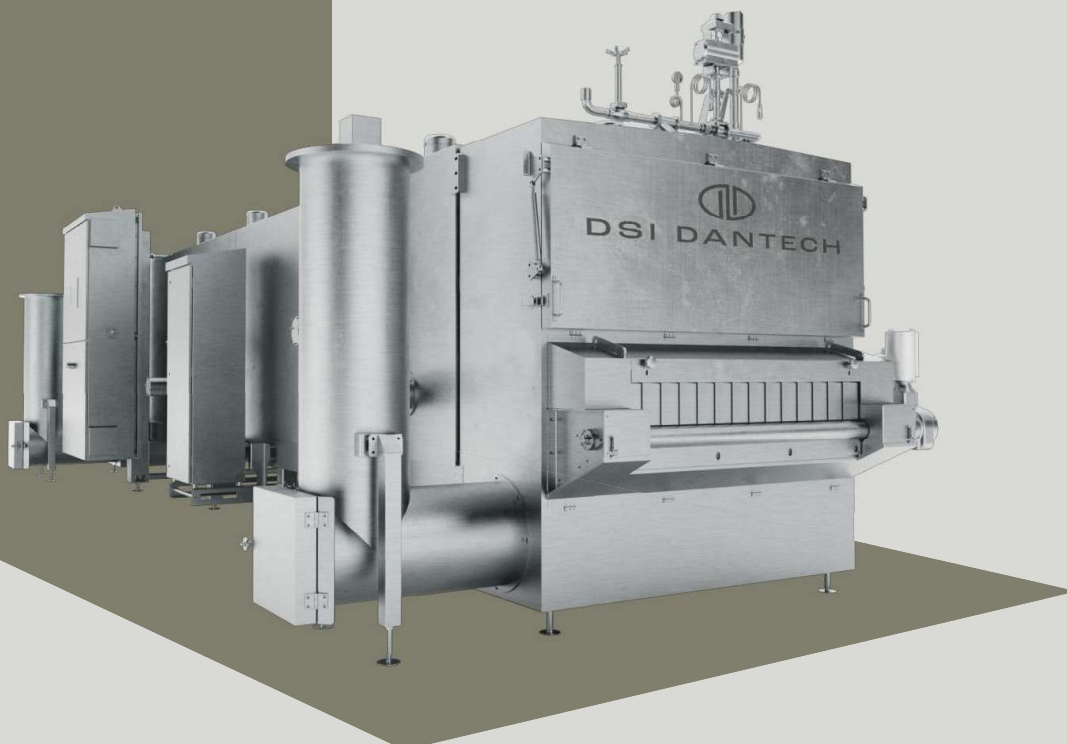
Count on our contribution

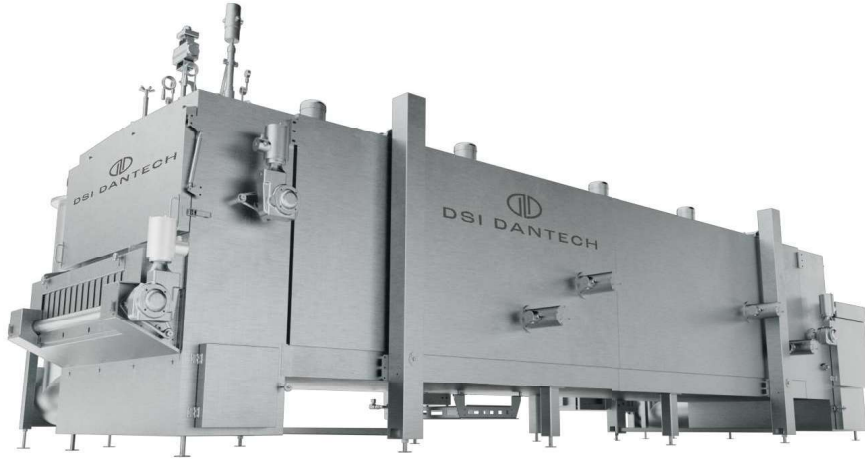
freezing and cooling of **prolonged** food cycles

multi-pass
freezer

Our Multipass Tunnel Freezer is ideal for cooling and freezing IQF food with prolonged cycles, e.g. small portioned boiled, fried, or baked meat, fish, poultry, bakery products, shrimp, cockles, and mussels.

The Multipass Tunnel is linear and has three stacked belts. At the end of the first tier, the product is discharged to the second tier and returned to the entrance end of the freezer and discharged again onto the third tier and conveyed back to the exit end of the freezer. The speed of each belt is independently controllable, and an optimum cold distribution is obtained by the combination of recirculation and side wall fans.





Meat &
Poultry



Pet food



Fish &
Seafood



Dairy



Fruit &
Vegetables



Baked
Goods



Further
processing



Liquids
& Fluids



Non-Food

minimize **weight loss** and ensure higher **yield**



- Variable belt speed for all belts
- Unique Top-lifting design
- Wide configuration of spray and circulation fan arrangement
- High product yield
- Low capital investment
- Quick installation time
- Optimum cold distribution
- Top and side cooling
- Easy adapted for line expansion