

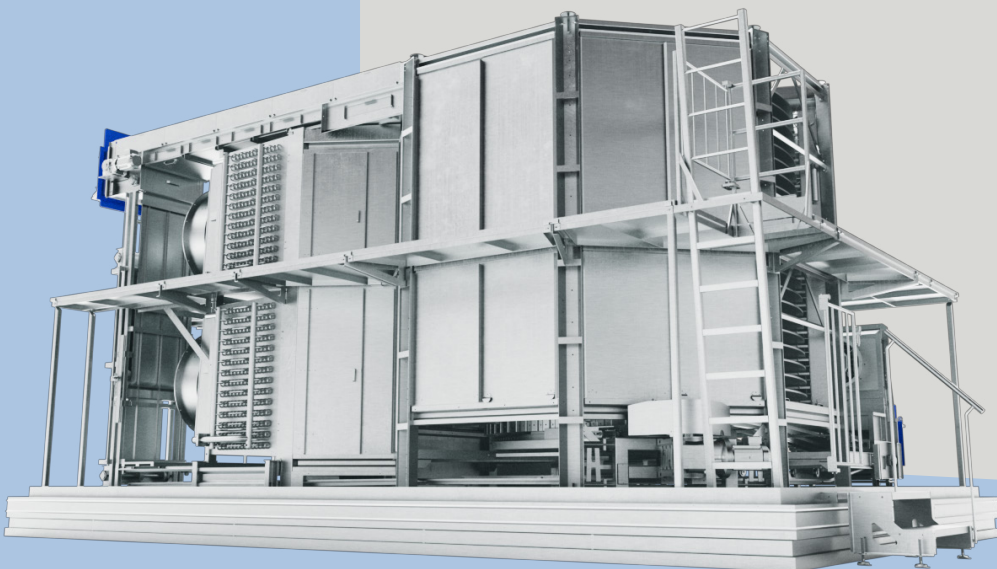
Count on our contribution

flexible freezing for **changeable** products










spiral
freezer

Our Spiral Freezer is available with single, double, and triple drums and can freeze food in IQF form and on trays or in boxes. The freezers operate with the energy saving principle of rapid linear airflow known as Horizontal-flow®. This system offers great savings in terms of reduced energy consumption and ensures a rapid and uniform freezing. It also provides superior flexibility to freeze shifting products.

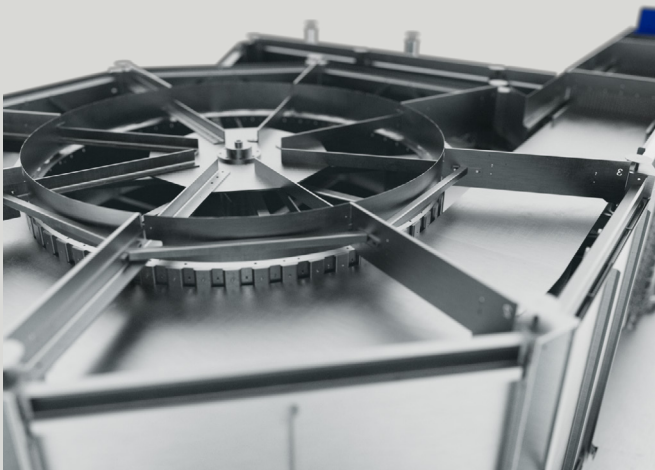
The Spiral Freezer only requires defrosting once a week, even with products registering an inlet temperature of 80°C. The spiral freezers are high on efficiency and low on maintenance costs.





 Meat & Poultry	 Ready to eat
 Fish & Seafood	 Pet food
 Fruit & Vegetables	 Dairy
 Ice Cream	 Baked Goods
 Further processing	 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
- 7-day non-stop production capability
- Easy to maintain and keep clean