

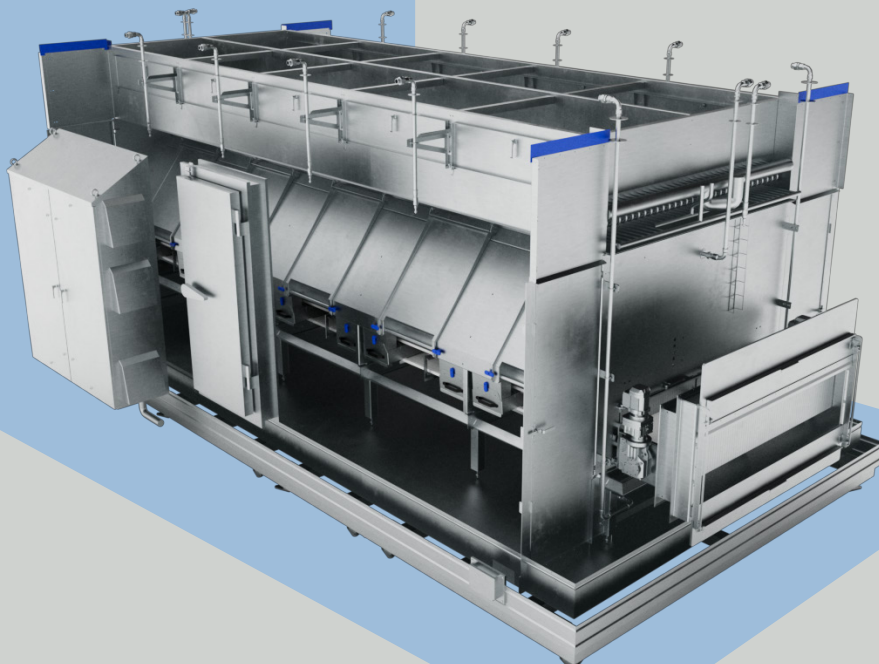
Count on our contribution

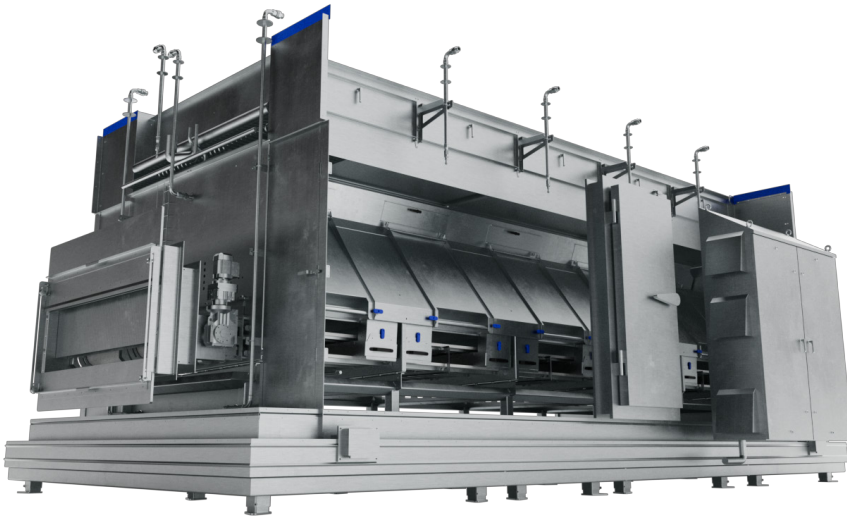
effective and **fast** freezing for higher **yield**











ultra-flow/
impingement
freezer

Our Ultraflow® Tunnel Freezer has an extremely fast freezing time and a long operating time without defrosting. This is possible due to a very effective and fast principle of impingement airflow, where the air flows over the food from the top and bottom—similar to the principle of an aircraft wing—under the “Coanda effect” and forms a streamline coating. The food is then completely encompassed by cold air and gently and evenly cooled from above and below.

The Ultraflow® Freezer is available in two versions. The Ultraflow® Max is an encapsulated tunnel freezer within a full cabinet, whereas the Ultraflow® Super Hygiene has a hooded cabinet that can be raised for easy access and cleaning.





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

longer **operation time** with less **defrost**



- Low cost per kg of frozen product
- Low kW consumption
- Small carbon footprint
- Improved product quality
- High product yield
- Minimal product dehydration
- Easy to maintain and keep clean
- Quick installation time
- Crust freezing capabilities