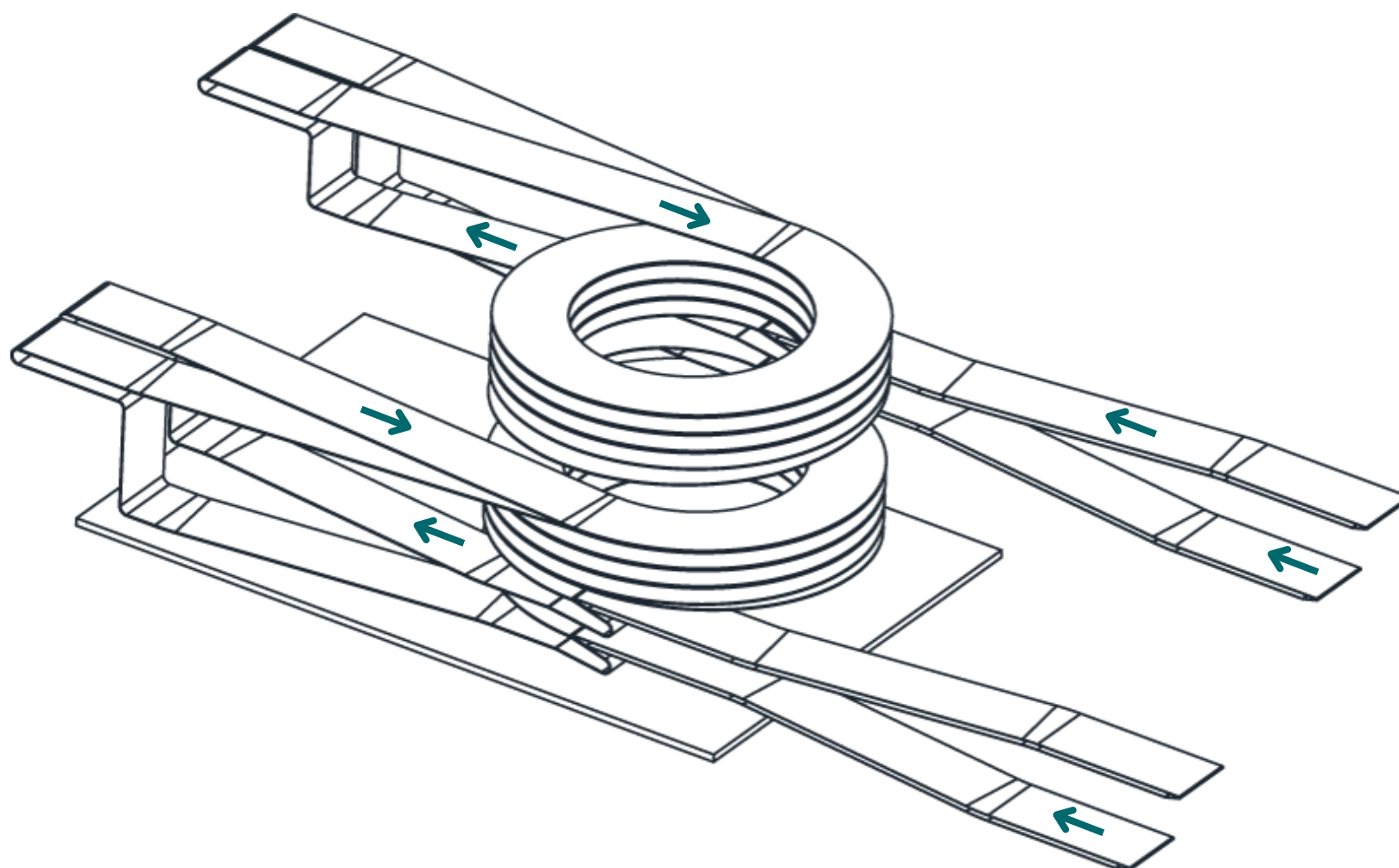
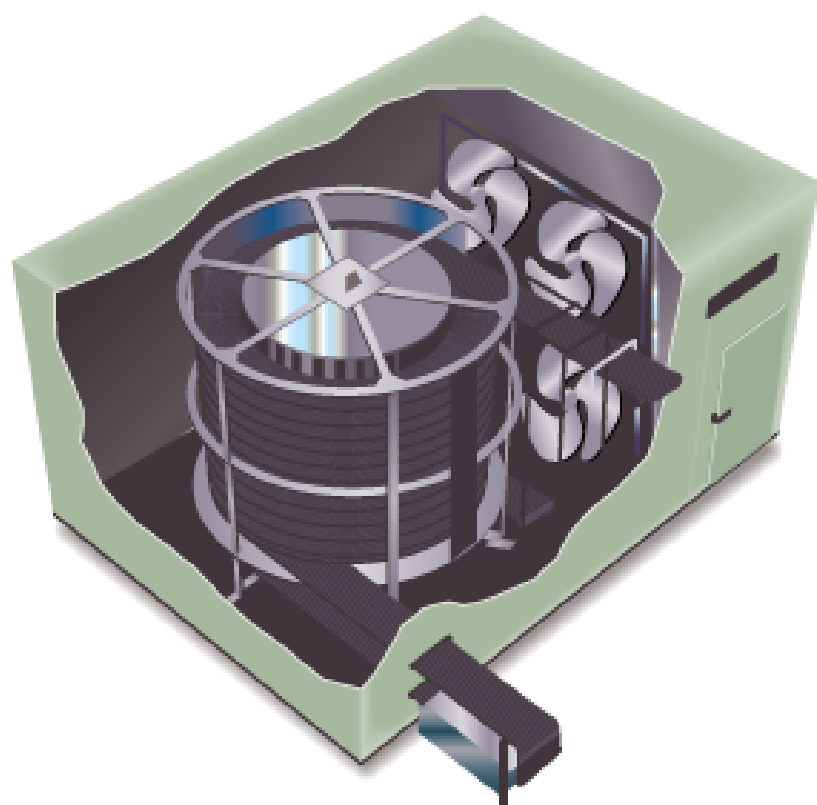


— SPIRAL — FREEZERS



ABOUT

Spiral freezers are one means of refrigeration that are popular with food processors given their **compact, spiral belt and their ability to freeze large amounts** of products with longer dwell times. Spiral blast freezing of food products is the most energy-intensive process with air temperatures regularly in the **range of -10°F to -50°F** depending on the type of product to be frozen.



PRINCIPLE

Most spiral freezers employ mechanical or cryogenic refrigeration methods, and the use of **high-velocity air pumped over the product in either a horizontal (crossflow) or vertical (downflow)** arrangement.

Image source: flash-freeze.net

BENEFITS

- **Energy efficient**

low operating costs combined with maximum performance.

- **Hygienic**

accessible, clean design with deep clean sanitising systems available.

- **Simple, intelligent controls**

touch screen operation with product recipe selector options.

- **Small factory footprint**

for both low and high capacities with compact site.

- **Superior quality**

efficient, consistent freezing for highest product quality results.

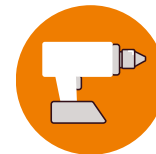


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