

EUroFREEZE® Spiral Freezing Tunnels, are specially designed with the food industry's hygienic demands in mind for top performance in freezing of ready meals, burgers, sea food, poultry, ice cream, pizza and other bakery products.



All parts in contact with the products are made of stainless steel or polyamid materials. The drum itself is made in segments and assembled together at site during installation. The belt side guards and support rails are mounted on the internal drum. Service hatches around the drum are made of AISI 304 Stainless Steel.



Our spiral freezers are available with 420 mm and 650 mm belt widths, ranging from 500 kg/h up to 2,500 kg/h depending on the product specifications. Higher capacities can be designed and quoted upon request.

All bearings used in the spiral freezer are specially selected to work under cold conditions. The drum bearings can be oiled from one point by means of a central lubrication system. Belt cleaning is done by spraying water through special nozzles placed on critical points. The cleaning and drying sequence is controlled with a PLC program.

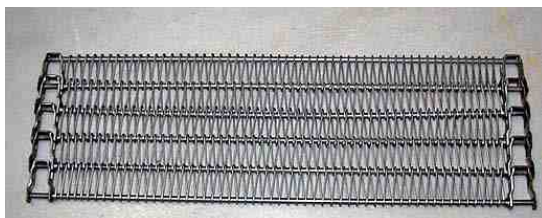
The drum is driven by a gear motor with adjustable speed drive by means of frequency converter. By changing the speed of the drum, the holding time of the product can be adjusted. The speed of the product conveying belt and the drum are synchronized and thus the system is protected from internal frictions.

All bearings used in the spiral freezer are specially selected to work under cold conditions. The drum bearings can be oiled from one point by means of a central lubrication system. Belt cleaning is done by spraying water through special nozzles placed on critical points. The cleaning and drying sequence is controlled with a PLC program.

Coil design and dimensions are based on products and required capacities. The hot dip galvanized coil is pressure tested and filled with protective gas after manufacture (certified by TÜV). The fin spacing is arranged from large to small on the air circulation direction minimizing frost build up and prolonging defrost intervals.

Cold air is sucked through the coil and vertically directed onto the products laying on the belt, assuring the highest freezing efficiency. Blowing of the products from the belt is avoided by means of an air balance tunnel with by-pass hatches placed at the outfeed end.

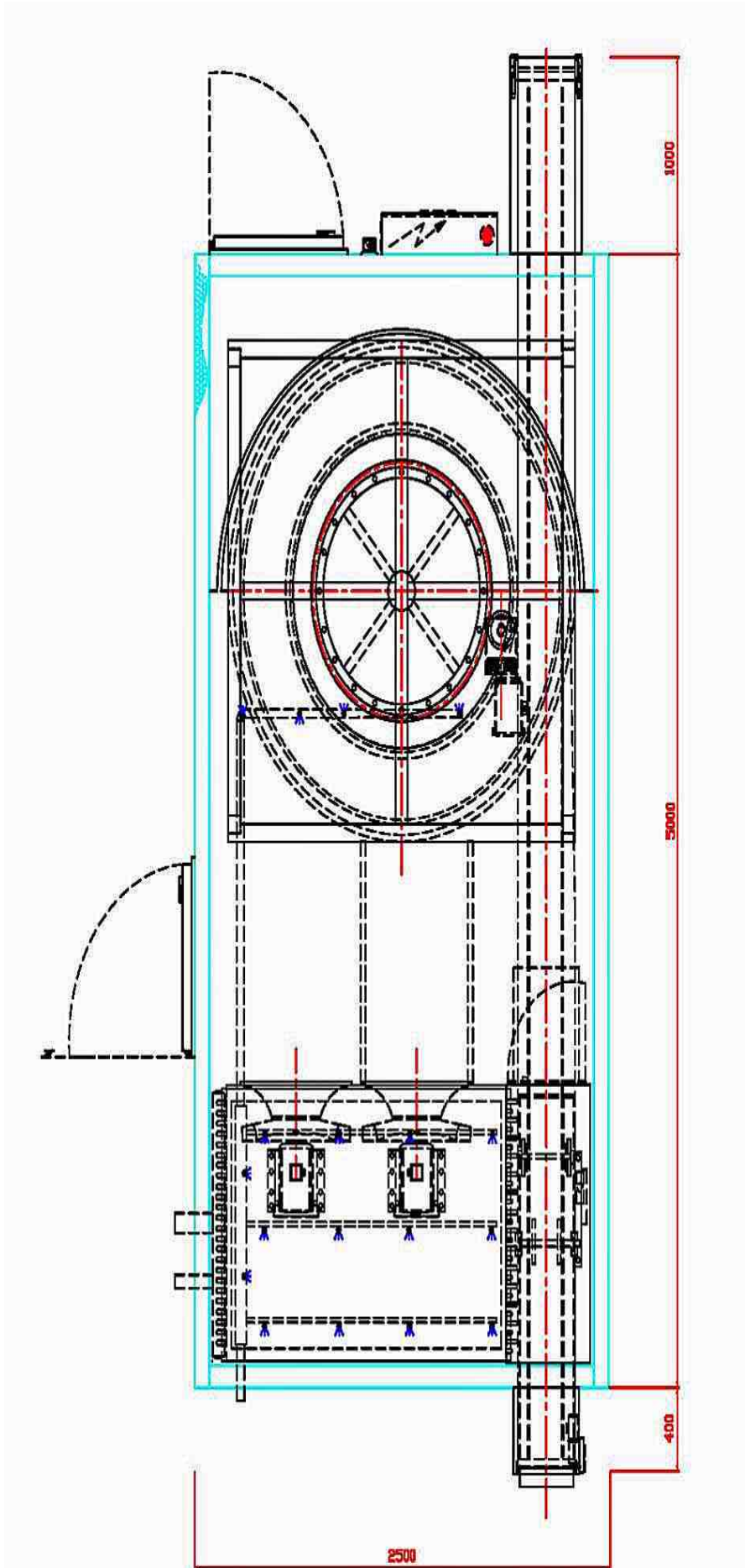
The fans are directly coupled to the electric motors. Air is sucked through aluminum inlet cones. Defrosting of the coil is designed both for hot gas and/or water.



The spiral conveyor belt is completely made of special stainless steel. Plastic belts are also available depending on the products to be processed. The belt width and the total length of the belt is selected according to the products and required capacities. The belt moves on special reinforced glide strips with minimum friction. Belt washer and air dryer are included in delivery.

Model S 420

TECHNICAL DATA	
Conveyor belt	SPIRoBELT [®] Stainless steel Mesh Belt Mesh size standard 9 mm (Optional 6 mm or 13 mm)
Total belt width	450 mm
Usable belt width	380 mm
Number of tiers	19
Vertical clearance	90 mm
Max. product height	65 mm
Belt speed	Adjustable 3-14 m/min
Holding time	Adjustable 15-60 minutes
Belt washer/dryer	Standard
Drum diameter	1440 mm
Lay-out	North-South (options available)
Evaporator	Hot dip galvanised steel
Surface area	550 m ²
Certificate	T.Ü.V.
Fans	2 x 7,5 kW Steel fans
Refrigerant	Ammonia
Base load	23 kW
Evaporation temp.	- 38 °C at suction
Total refrigeration requirement	Depending on product
Enclosure	High density, lockable PU Insulation Panels, Coating; Internal side stainless steel, External side food grade polyster coated steel
Cabin dimensions	L= 5000 x W= 2500 x H= 3200 mm
Control panel	Stainless steel with Siemens PLC control
Electrics	3 x 380V x 50 Hz



Model S 650**TECHNICAL DATA**

Conveyor belt	SPIRoBELT ® Stainless steel Mesh Belt Mesh size standard 9 mm (Optional 6 mm or 13 mm)
Total belt width	650 mm
Usable belt width	590 mm
Number of tiers	19
Vertical clearance	90 mm
Max. product height	65 mm
Belt speed	Adjustable 3-14 m/min
Holding time	Adjustable 15-60 minutes
Belt washer/dryer	Standard
Drum diameter	2400 mm
Lay-out	North-South (options available)
Evaporator	Hot dip galvanised
Surface area	1100 m ²
Certificate	T.Ü.V.
Fans	3 x 9 HP Steel fans
Refrigerant	Ammonia
Base load	38 kW
Evaporation temp.	- 40 °C at suction
Total refrigeration requirement	Depending on product
Enclosure	High density lockable PU Panels
Cabin dimensions	L=7200 x W= 4100 x H= 3500 mm
Control panel	Stainless steel with Siemens PLC control
Electrics	3 x 380V x 50 Hz

