

Freshline® Rotary Freezer



– for fast, economic chilling and freezing of sliced, diced and extruded foods



What are the benefits?

- Premium product quality - constant motion prevents product sticking
- Compact but highly productive i.e. Freezing capacity per m² of floor space significantly greater than many other cryogenic freezers
- Free flowing product (even when sauce coated) results in 100% IQF
- Hygienic and easy to clean*
- Easy to operate

* The smooth internal surface design of the **Freshline® Rotary Freezer**, and the initial crust freezing, combined with the product flow mechanism, work together to prevent product build-up within the equipment. The inlet and outlet sections open up to provide full access for cleaning. Sanitation is easy because the rotation and inclination of the drum produce highly effective agitation of cleaning fluids. CIP (clean in place) options are also available to further automate and simplify cleaning.

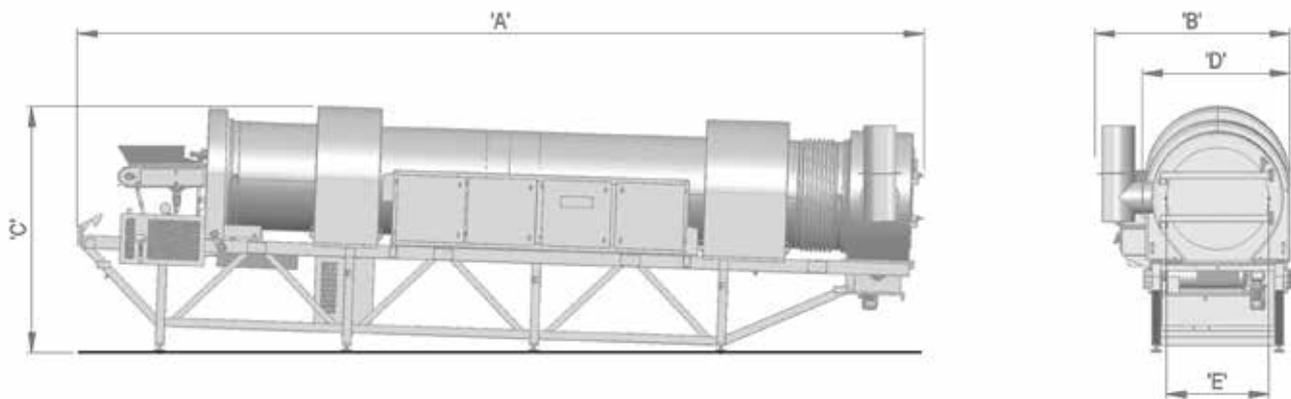
- Uses liquid nitrogen at -196°C for fast, economic freezing
- Achieves variable throughput of up to 1.5 tonnes/hour
- Minimum space required
- Results in superior product quality through IQF (individually quick frozen)

How does it work?

The Freshline® Rotary Freezer is designed for quick and cost-effective freezing of diced foods such as raw meat, cooked meat and vegetables. The food products are conveyed on a variable speed belt into the double skinned insulated cylindrical tunnel (made from stainless steel). The powerful and pure refrigeration of liquid nitrogen cools the products. The inclination and rotating motion tumbles the product through the tunnel. Having reached the desired temperature, the product exits ready for further processing. Tunnel temperature and cold gas flow are automatically controlled using a programmable controller for easy and economic operation. Used nitrogen is discharged from the machine via a fan-operated exhaust system.

The cost effective solution

The liquid nitrogen to product ratio makes the Freshline® Rotary Freezer a highly efficient and cost effective freezer. The size, simplicity of construction and easy installation ensures costs are kept to a minimum.



Technical data

Model number	A mm	B mm	C mm	D mm	E mm
RF 800.4	5900	2250	2400	1800	800
RF 800.6	7900	2250	2400	1800	800

Services

Electrical power supply 3 Phase
415V
Max. 8 KW

Pneumatic air supply Min. 1.3 barg
Max. 4 barg

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