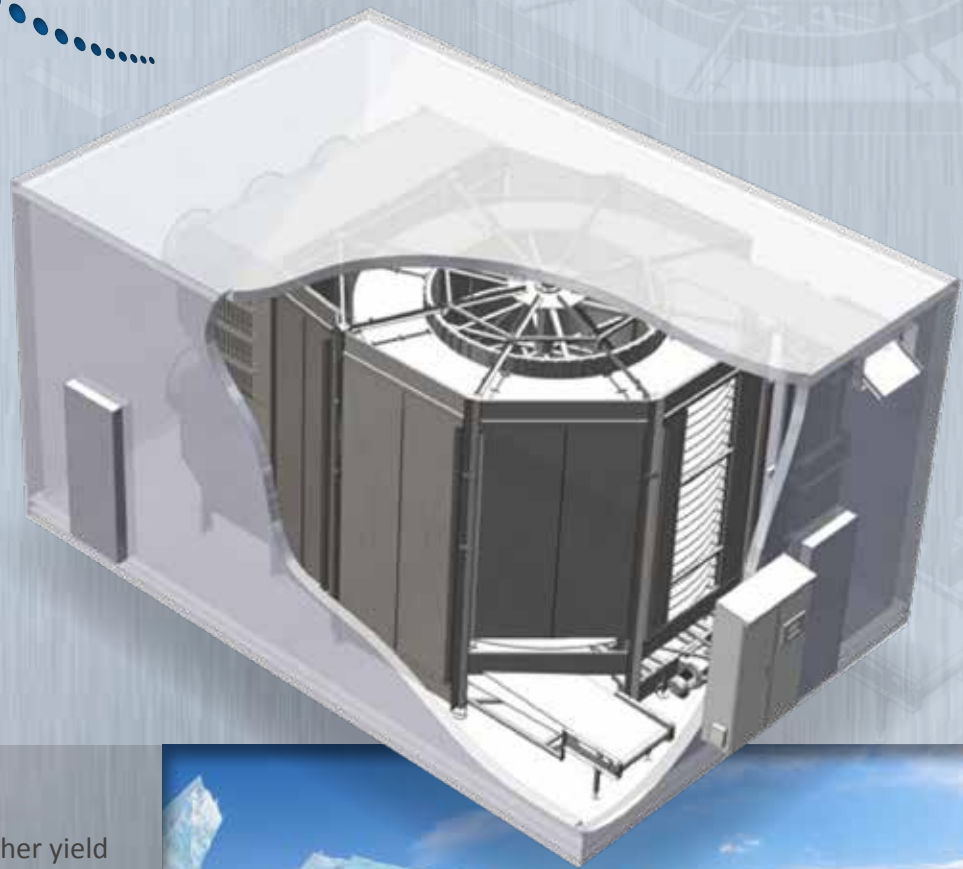




DANTECH

Freezing Systems

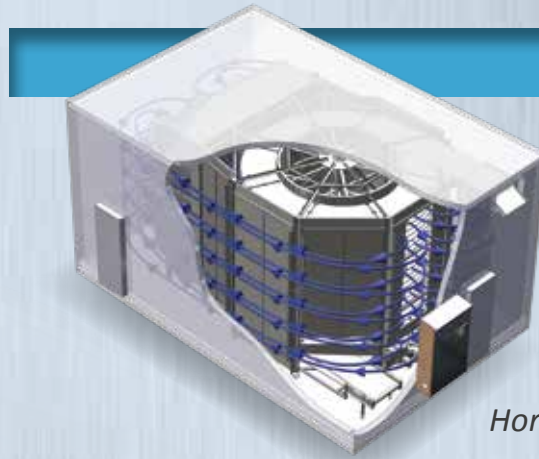


- Fastest Freezing Time
- Minimum Frost Losses – higher yield
- Lowest Freezing Cost per kg of Product
- No Sequential Defrost Required- 72 hours continuous production for cooked products, 120 hours for fresh products
- Best Product Quality
- Lowest Energy Consumption and Cleaning Costs
- Night Switching Program
- Flexible for Various Applications



IQF Spiral Freezer

TYP: HORIZONTAL FLOW SERIES



*Energy Saving,
Horizontal Air Flow*

IQF Spiral Freezer

Our Spiral Freezer utilizes the well proven and energy saving principal of horizontal airflow. With higher air speed the product is evenly exposed on every level and frozen within a minimal time. As a result, the product quality is preserved which ensures that even delicate products such as mussels or shrimp can be optimally processed.

The fast freezing time pays for itself: Faster freezing of surfaces, while preserving the product's quality, reduces dehumidification and therefore reduces weight loss which results in a higher yield. This relieves your cost structure immensely.

Our freezer is designed to process products with the same efficiency for up to 72 hours without having to defrost in between. In addition to a not to be underestimated increase in production flexibility, you also gain a cost advantage with regard to cleaning personnel, cleaning supplies as well as waste water and energy costs. Keep in mind that every defrost of the refrigeration unit requires full electrical power. For this reason we refrain from a sequential defrost.

- ✓ Seafood
- ✓ Poultry
- ✓ Meat
- ✓ Ready Meals
- ✓ Convenience
- ✓ Ice Cream
- ✓ Pastries
- ✓ Dairy Products
- ✓ Vegetables
- ✓ Non-food Applications



Perfection and Quality in Detail

Our experience speaks for itself: Our team has successfully introduced more than 1500 freezers to the market in the past 30 years. With the „freezing experience“ design, we produce and provide the best possible customized solution for your individual application.

EXAMPLES OF INDIVIDUAL APPLICATIONS

SPIRAL FREEZER	Product	Temp.	Temp.	MOD03	MOD06	MOD12	MOD15	MOD23	MOD26	MOD30	MOD34	MOD39	MOD43	MOD48	MOD51
	Weight														
	Gram/Unit	(Input)	(Output)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)
				FISH AND SEA FOOD											
Atlantic Cod (per portion)	150	5	-18	350	580	900	1460	1730	2410	1610	2920	1980	3600	3050	4960
Atlantic Cod (Filet)	500	5	-18	220	370	490	800	1110	1550	910	1660	1270	2310	1800	2940
Atlantic Cod (Butterfly Filet)	1500	5	-18	290	470	420	680	1420	1980	1170	2120	1950	3530	2310	3750
Shrimp (41/50 in Open Cardboard Box)	300	10	-18	330	540	720	1170	1620	2250	1670	3020	1850	3360	3070	4980
				POULTRY											
Chicken Drumsticks	46	10	-18	440	730	1010	1640	2020	2810	2050	3720	2420	4380	3530	5750
Chicken Drumsticks	90	10	-18	410	670	890	1440	1670	2320	1650	2990	2140	3880	3070	4990
Chicken Filet	180	10	-18	430	700	930	1520	1840	2710	1960	3560	2380	4310	3520	5720
Chicken Legs	252	10	-18	280	460	540	880	1150	1600	1140	2060	1470	2670	2240	3640
Chicken Legs	66	10	-18	140	230	300	500	650	910	630	800	800	1450	1180	1920
				TECHNICAL DATA											
Length	(mm)			6600	6600	7700	7700	8300	8300	9400	9400	10000	10000	110000	11000
Width	(mm)			4300	4300	5400	5400	6100	6100	6800	6800	7600	7600	8600	8600
Height (W/O Platform)	(mm)			4050	5650	4050	5700	5100	6700	4050	6150	4050	6150	4050	5650
Effective Bandwidth	(mm)			403	403	606	606	723	723	834	834	932	932	1135	1135
Space Between Coils	(mm)			170	170	170	170	170	170	170	170	170	170	170	170
Number of Coils				16	26	16	26	23	32	16	29	16	29	16	26
Maximum Product Height	(mm)			111.5	111.5	106	106	106	106	99.5	99.5	91.5	91.5	91.5	91.5
Height of Freezer Inlet from Floor	(mm)			820											
Height of Freezer Outlet from floor	(mm)			3734	5440	3700	5400	4870	6400	3670	5880	3670	5880	3660	1830
Total Cooling Capacity Required	(KW)			190	285	276	414	430	617	384	644	408	680	468	1830
Temperature of Cold Side	(Deg C)			-40											
Air Pump Temperature	(Deg C)			-35											
Performance of Installed Ventilators	(KW)			22	33	33	49.5	48	72	44	60	44	80	60	6180
Coolant				Ammonia R717											
Circulation Rate of Coolant				Pump System 4-5 Times Circulation											
Voltage	(KW)			3x400V / 50 HZ											

Our promise to you:
*We offer the highest quality
freezing at the lowest price
per kg of product!*



Global Sales and Service Contacts



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Handelspartner/Agent

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