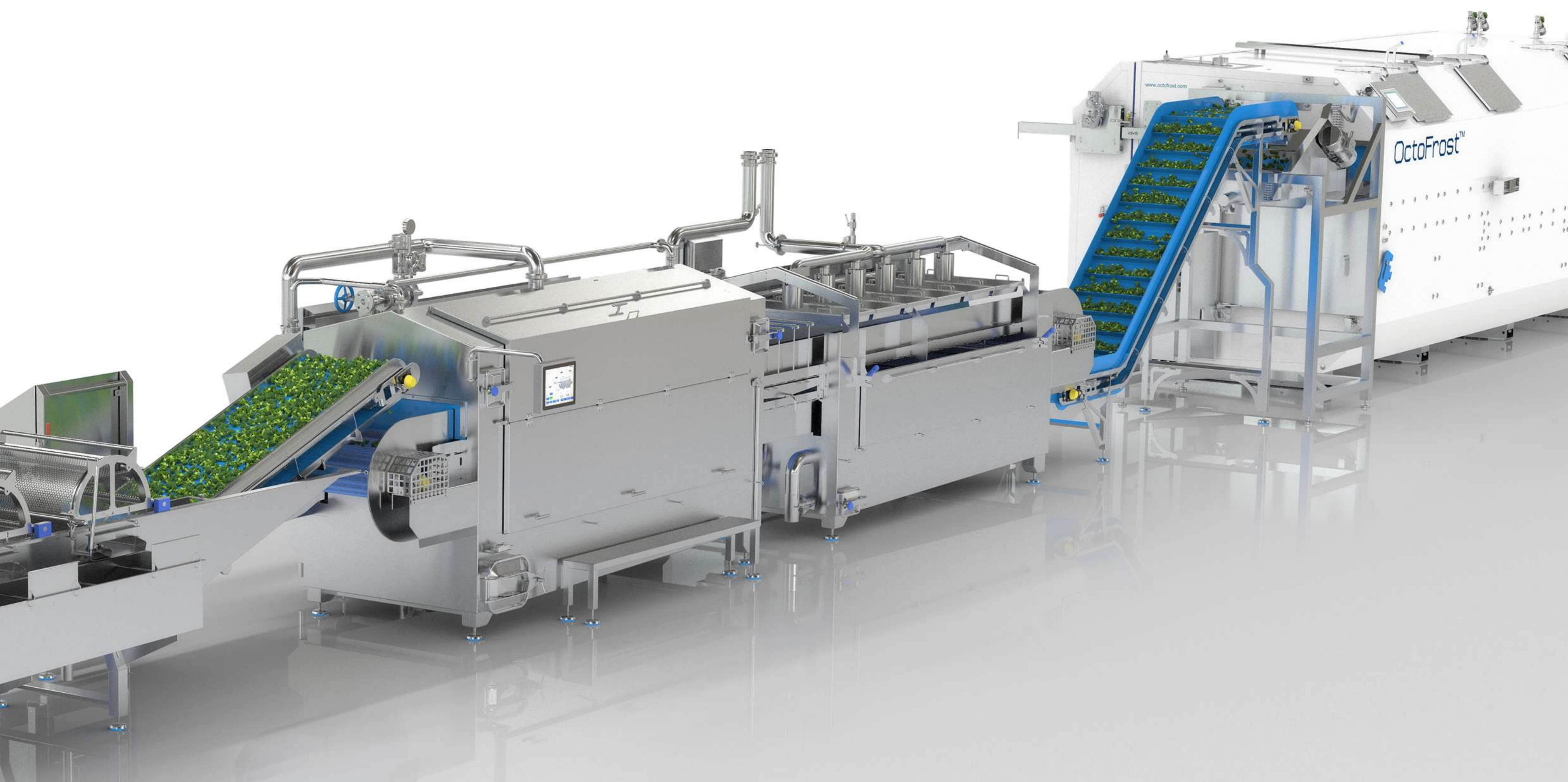


# OctoFrost™

IQF PROCESSING SOLUTIONS

YOUR PARTNER IN FOOD PROCESSING



# OUR CUSTOMERS

The food industry's future lies in food processing companies that want to offer consumers high quality, healthy, and nutrient-rich food products.

Whether you process fruits, vegetables, seafood, meat, poultry, dairy, grains or even vegetarian meat, we invite you to travel this journey with us.



Food Safety



Energy Efficiency



Low Cost Operation



High Yield



Natural Appearance

# SPECIALIZED IN IQF PROCESSING

We are committed to a world with better food quality and reduced food waste by improving solutions for freshly-frozen food that is available all year round. For this, we engineer, innovate and manufacture food processing equipment with a focus on the thermal processes of blanching, cooking, cooling, and IQF freezing.

Manufacturing equipment by working together with food processors for more than two decades in the IQF industry has enriched us with valuable experience and knowledge. We continuously develop our equipment through innovation and listening to our customers' needs. Being customer-focused is our status quo, thus we will always strive to be your reliable, committed, and agile partner.



# GLOBAL PRESENCE, LOCAL SERVICE

OctoFrost has over 400 successful installations at customers located in more than 50 countries across the globe.

We aim to provide our customers with local technical and sales support when needed. Our multicultural teams consist of highly skilled, knowledgeable, and experienced industry professionals.

We are dedicated to delivering timely services and solutions. We understand not only your needs but also your culture.

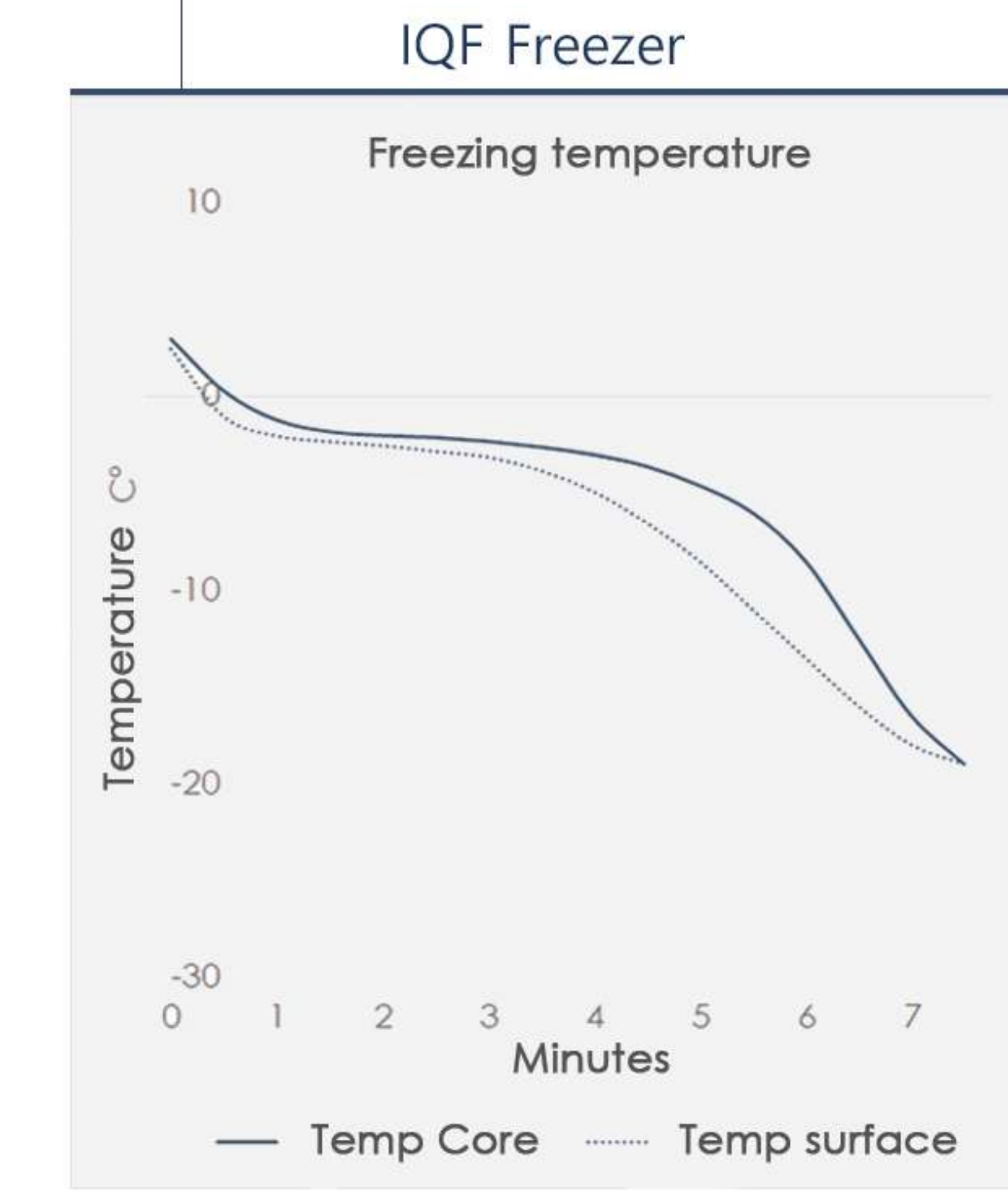
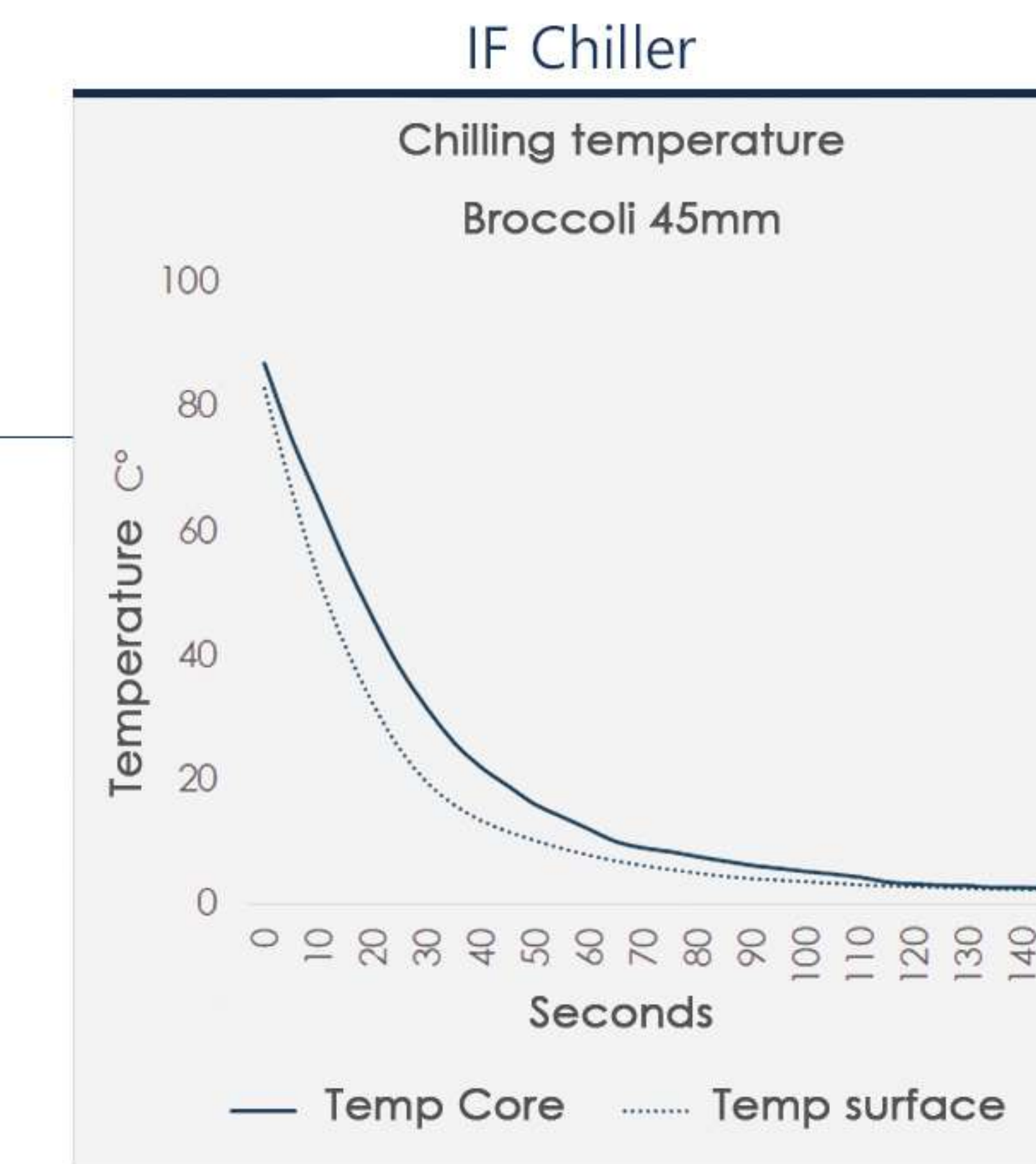
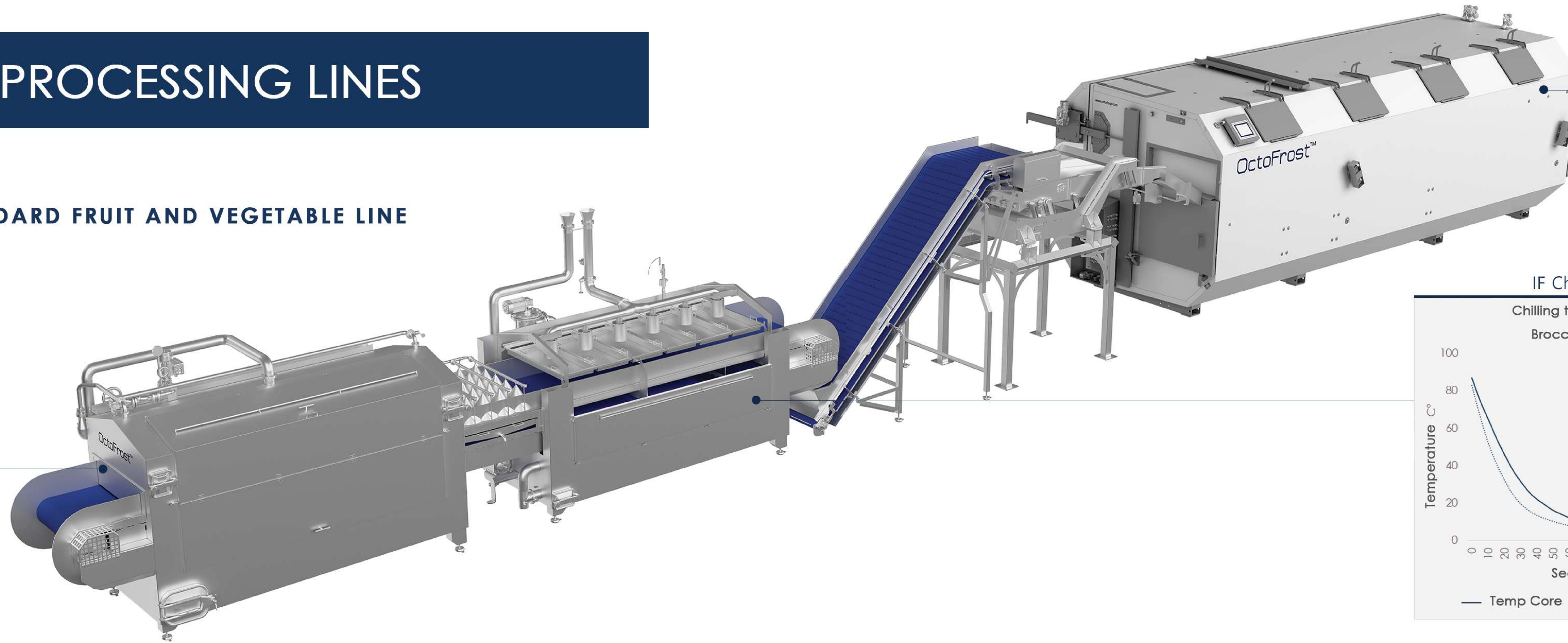
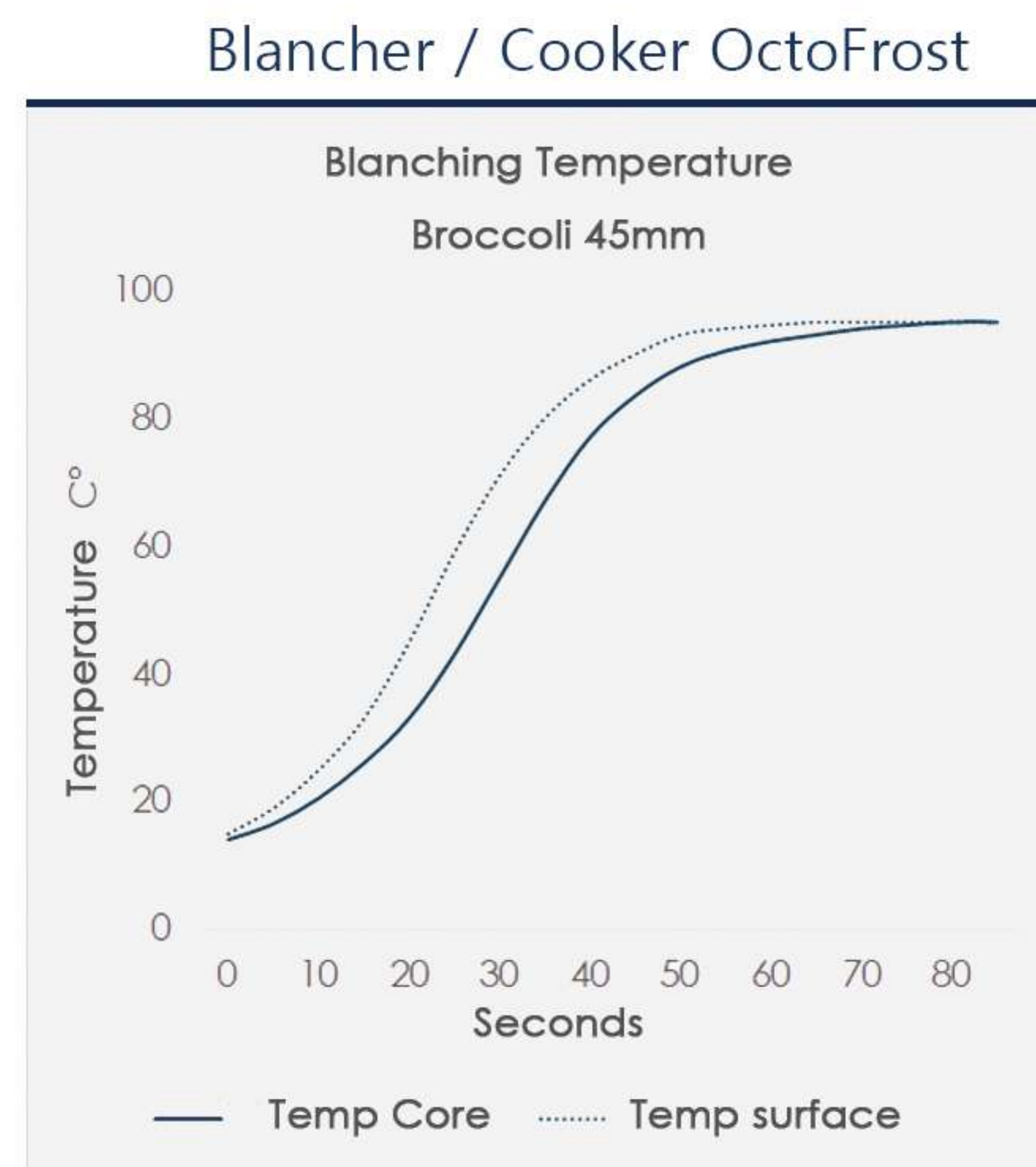


## WHERE OUR CUSTOMERS ARE



# OCTOFROST IQF PROCESSING LINES

## STANDARD FRUIT AND VEGETABLE LINE



Indicated processing time shown on the graphs varies depending on the product

## PRODUCT SPECIFIC PROCESSING LINES

The OctoFrost IQF Processing Lines can be adapted for various applications, and we serve the best solution for each customer.

### OUR CUSTOMIZED LINES:

**IQF SHRIMP LINE** features a weighing belt for an even shrimp infeed, an OctoFrost Cooker (instead of the Blancher), a Chiller, and an IQF Freezer. Premium shrimp quality is achieved through accurate temperature control in the cooker, followed by quick cooling with ice-water in the chiller and efficient IQF freezing in the freezer.



**IQF ASPARAGUS LINE** is designed without any height differences in the transfer points between each machine. This ensures that the delicate asparagus remains at the same position from beginning to end of the process, preventing any possible damage to the asparagus tips. Processors can use this line to process other delicate products that need to be kept static.



**IQF SPINACH LINE** adds a cylinder and a rotating tedder to the standard fruit & vegetable Processing Line. The cylinder press removes excess water from the spinach, while the tedder loosens up leaves before entering the freezer to achieve desired product separation. This line is also suitable for other leafy products.



OctoFrost offers the complete IQF Processing Lines to customers who want to grow their business.

- OctoFrost is the sole responsible for the entire line.
- Significant labor-saving with a highly automated line.
- Harmonized size of each piece of equipment based on the customer's required capacity.



“ With OctoFrost processing equipment, we confidently believe in the development of our company in the food processing business. ”

Antesco, Vietnam

# OCTOFROST BLANCHER & CHILLER

For processing fruits, vegetables, grains and pulses

Blanching vegetables is important for enzyme deactivation, which is crucial for product preservation and color enhancement before IQF freezing. Eliminating surface bacteria is another benefit of blanching that has gained importance today.

The OctoFrost Impingement Flash Blancher and Chiller, functioning on the same principle of quick heat transfer through impingement and accurate temperature control, achieve high product quality of the blanched products.

**WHAT IS IMPINGEMENT?** When the rainshower droplets hit the surface of the product, they break the insulating layer of air that naturally surrounds it. This results in an efficient and quick heat transfer from the water to the food product.

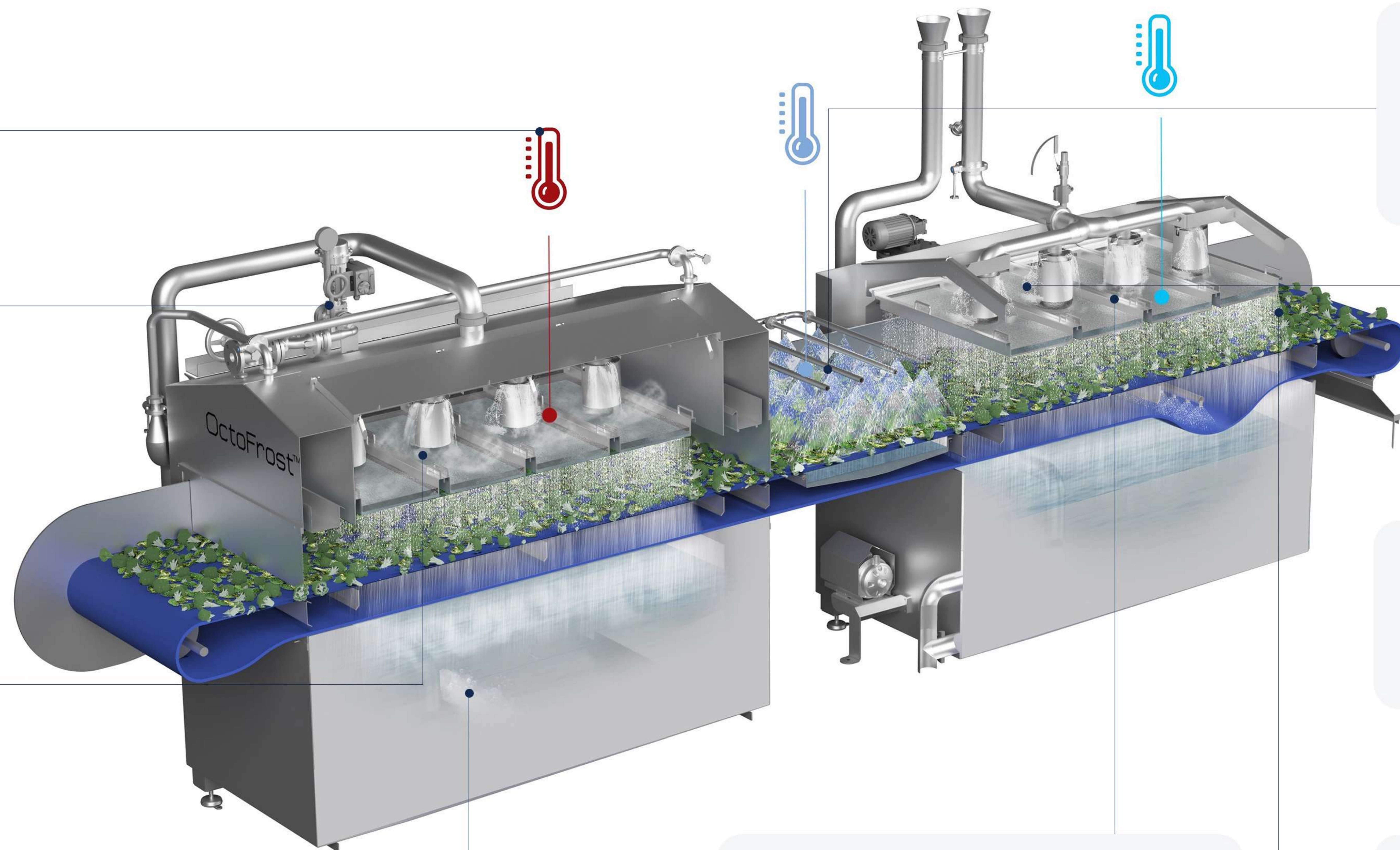


Full control over temperature and time with the rainshower technology and the cross-flow water system enhance the product's color and texture.

A self-cleaning filter system eliminates water impurities, resulting in continuously clean water in the system without production stop or manual intervention.

The Blancher can be set to use either water or steam as per customer preference.

Blanching water, heated by means of direct steam injection, is absorbed completely into the water. 30% to 40% reduction in steam consumption for water heating with no steam escaping the system.



Efficient Heat-Recovery Section with ambient temperature water. Quick heat transfer is attributed to the high volume of water used in the Blancher and Chiller.

Immediate stop of the blanching process with ice-cold water improves overall product quality.

Quick chilling results in high yield, while a low product-core temperature means high capacity in the IQF freezer.

The recirculation water system contributes to lower water consumption. The only consumed water is what is carried on the product to the next stage.

# OCTOFROST COOKER

## For processing shrimp

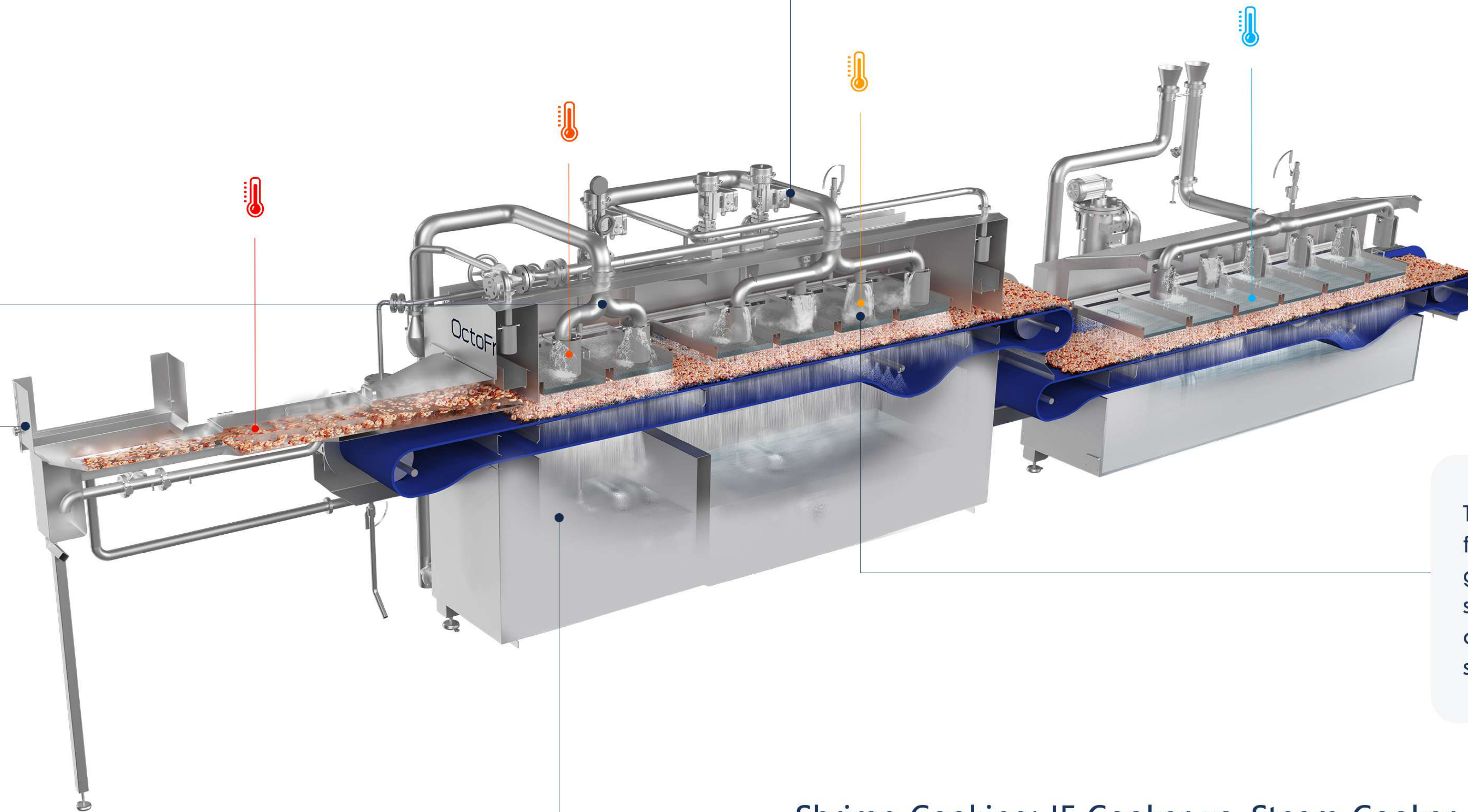
As the latest technological innovation in the shrimp processing industry, the OctoFrost Cooker allows full control of the cooking temperature, which results in reduced protein loss and evenly-cooked shrimp - key factors for the success of your shrimp business.

The cross-flow system keeps the cooking water at the exact set temperature in each temperature zone to achieve even-cooking.

The customer can opt for a weighing belt for accurate feeding to the Cooker. Moreover, for the greatest flexibility in product variety, the OctoFrost Cooker has 3 infeed possibilities: bulk, belt, and tray infeed. Additionally, a "finger-lay" infeed belt can be attached as an alternative to tray feeding for curl control.

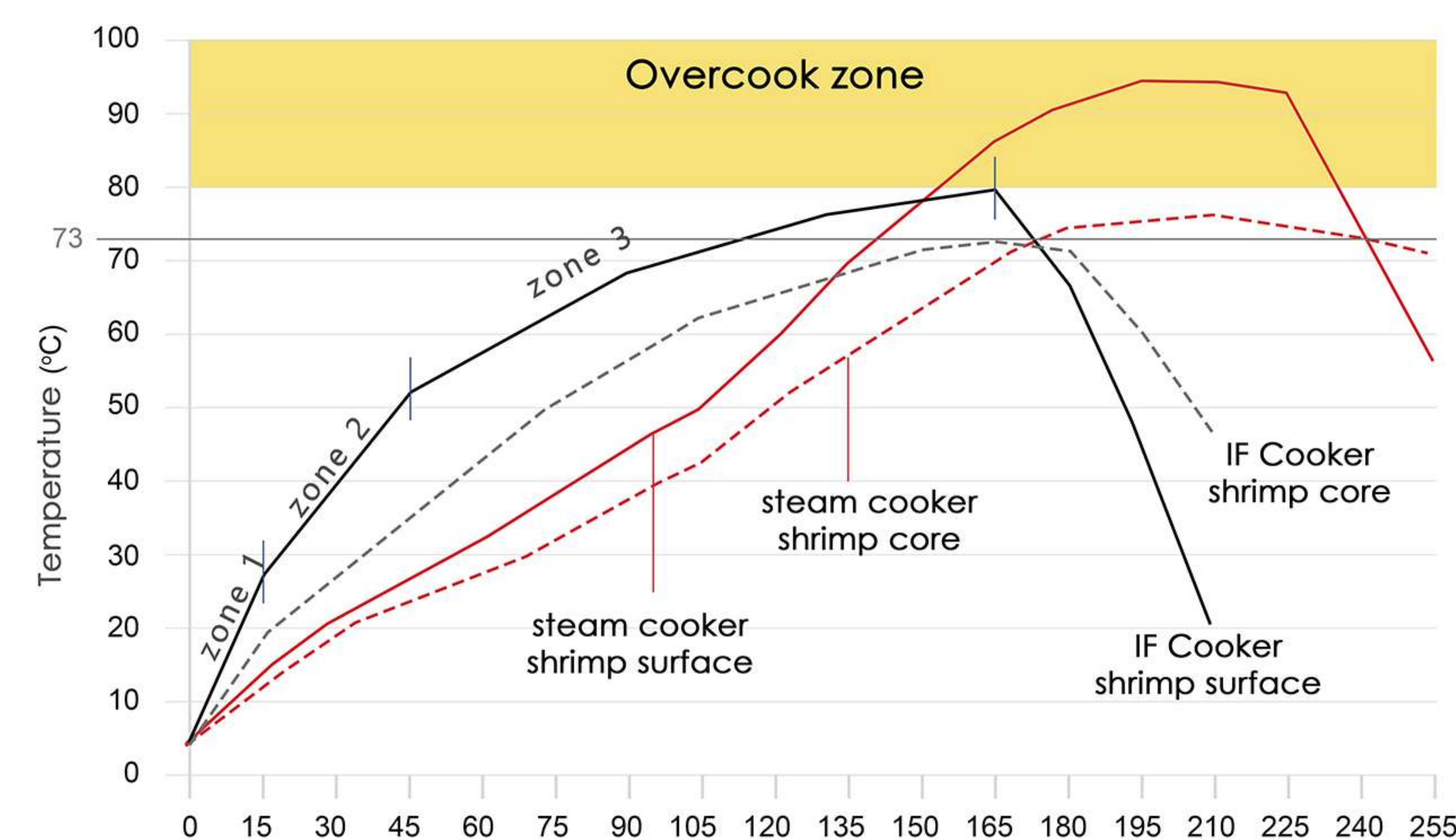
The water in the OctoFrost Cooker is heated by steam injection. All energy is absorbed into the water.

Three temperature zones enable processors to decrease the cooking temperature in the last cooking stage, avoiding overcooking and yield loss.



The OctoFrost Cooker guarantees 100% food safety with no 'undercooked' meat or gray spots, even with small-sized peeled shrimp (PUD). This is due to the high volume of water flowing through the rainshower system.

## Shrimp Cooking: IF Cooker vs. Steam Cooker



“The cooker design makes cooking time perfectly controlled. The water showers create the precise temperature control and by using water, shrimps are evenly cooked through conduction. This cooker can really control the temperature hitting the product.”

**Marine Gold Products, Thailand**



Controlled temperature means higher yield and less curling

# OCTOFROST IQF FREEZER

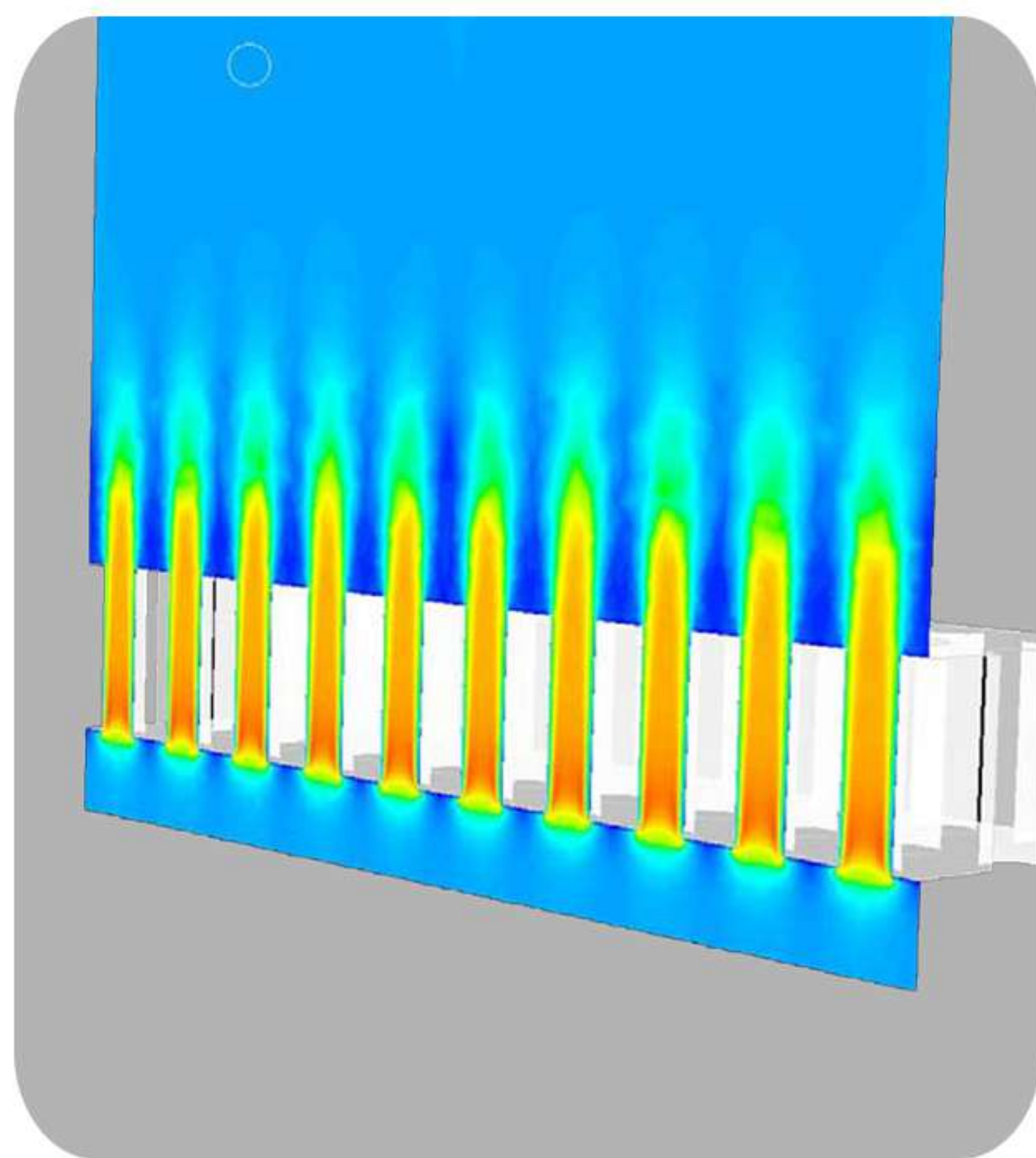
For a wide range of products



**Hygienic design**  
with rounded corners, no joints, sloping surfaces for easy drainage, and efficient cleaning.

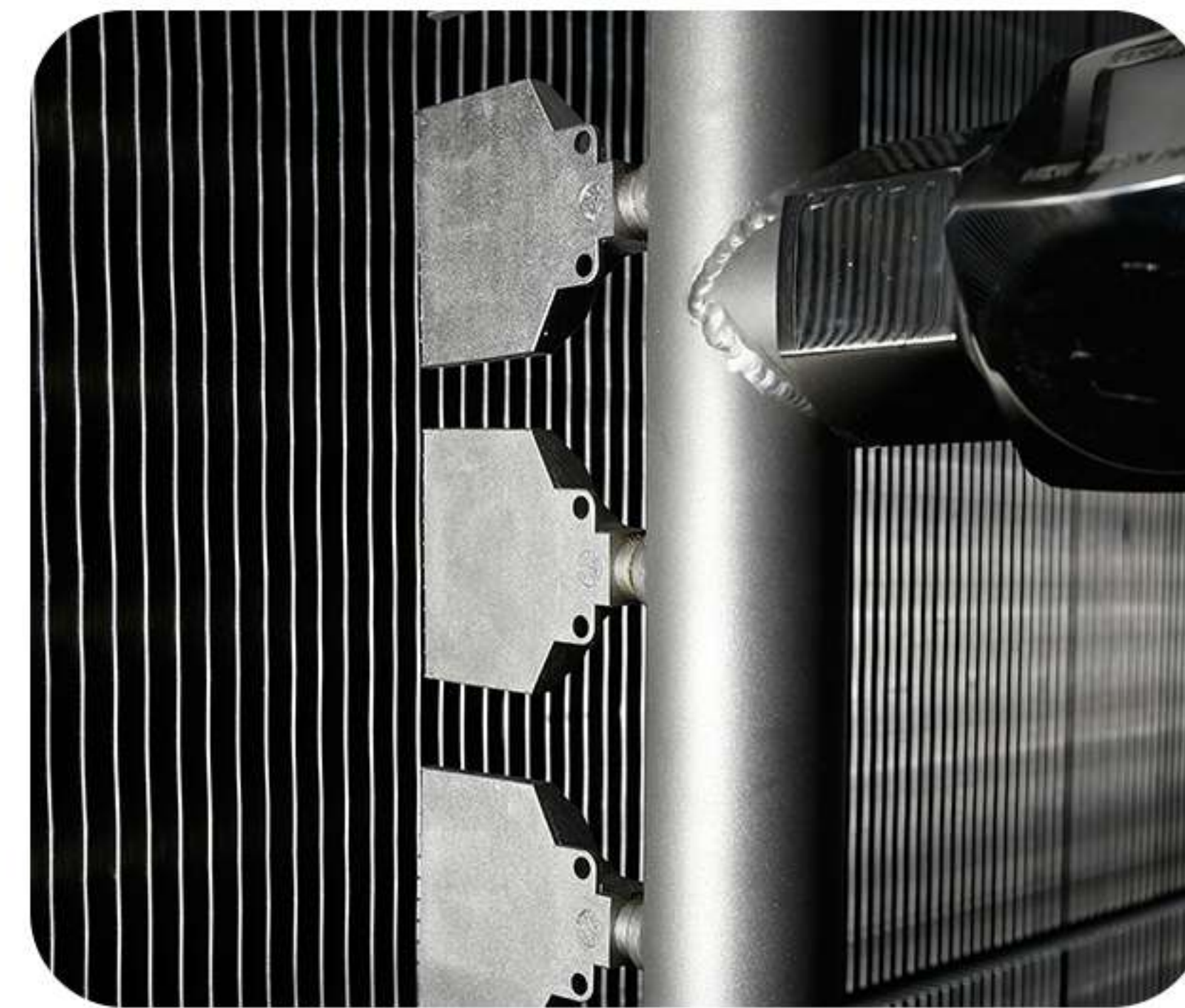


**Easy to exchange bed plates**  
which can be thoroughly cleaned outside the freezer with no downtime needed.

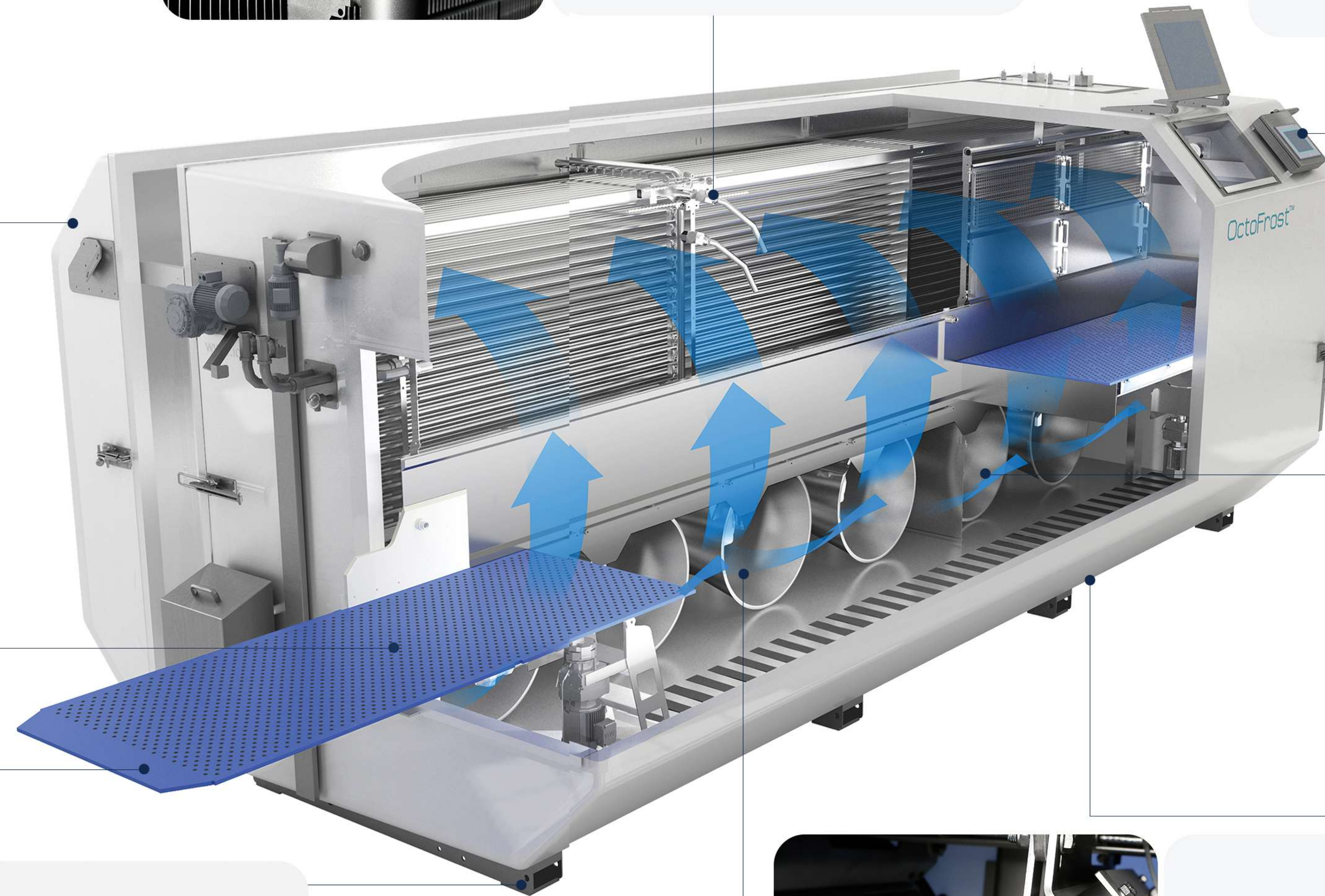


**Optimal aerodynamics**  
is achieved with the unique bedplate configuration and freezer design, resulting in a reduction of lumps and a high-quality IQF product.

**Free-standing design**  
allows thorough cleaning under the freezer and avoids cold accumulation on the floor, eliminating the need for floor heating.



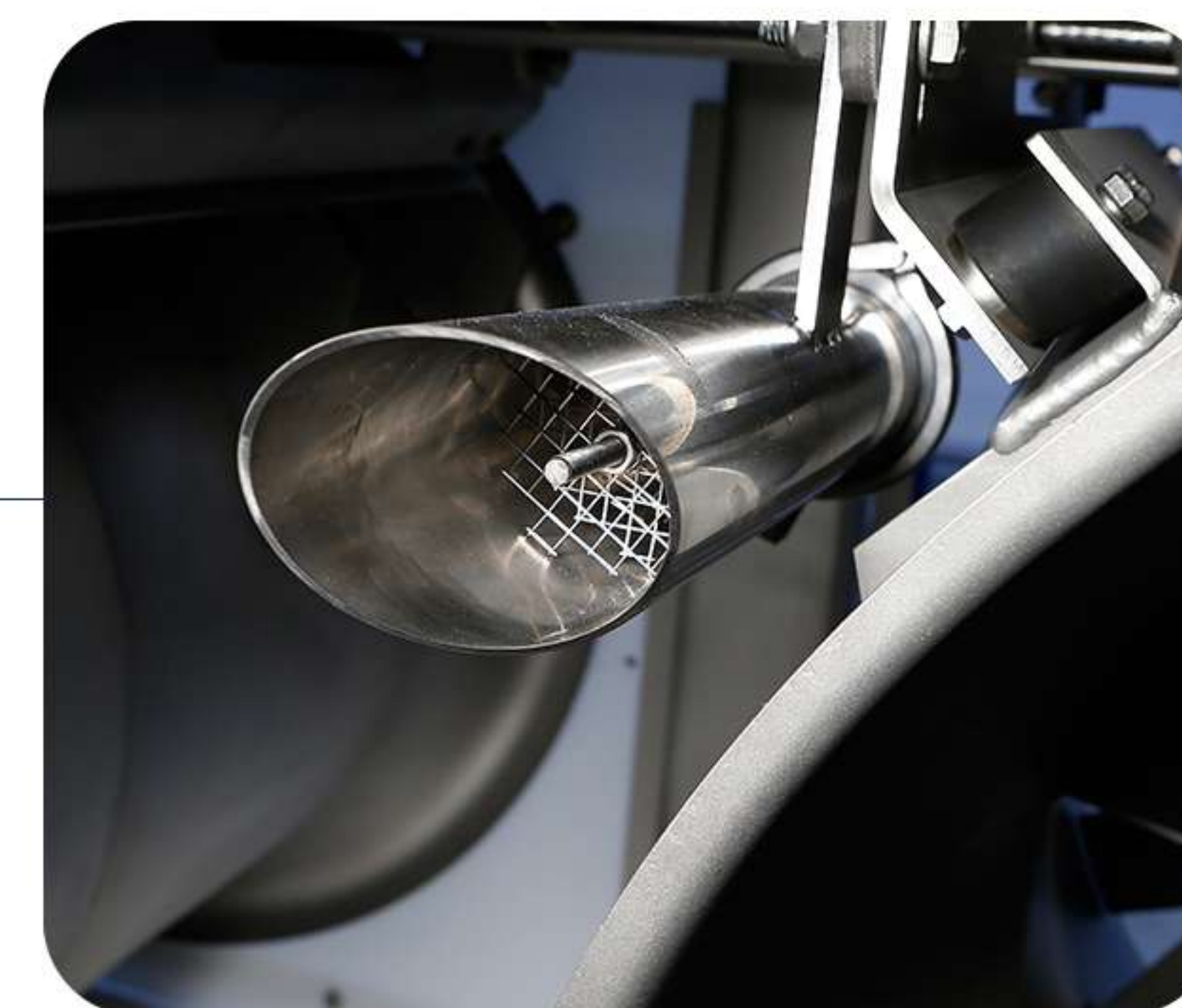
**Snow Removal System**  
with high-speed directed air jets removes snow particles from the coil for long production cycles.



**A User-friendly PLC panel**  
features a touch screen that simplifies operation, enables recipe programming, and allows remote assistance from our service center.

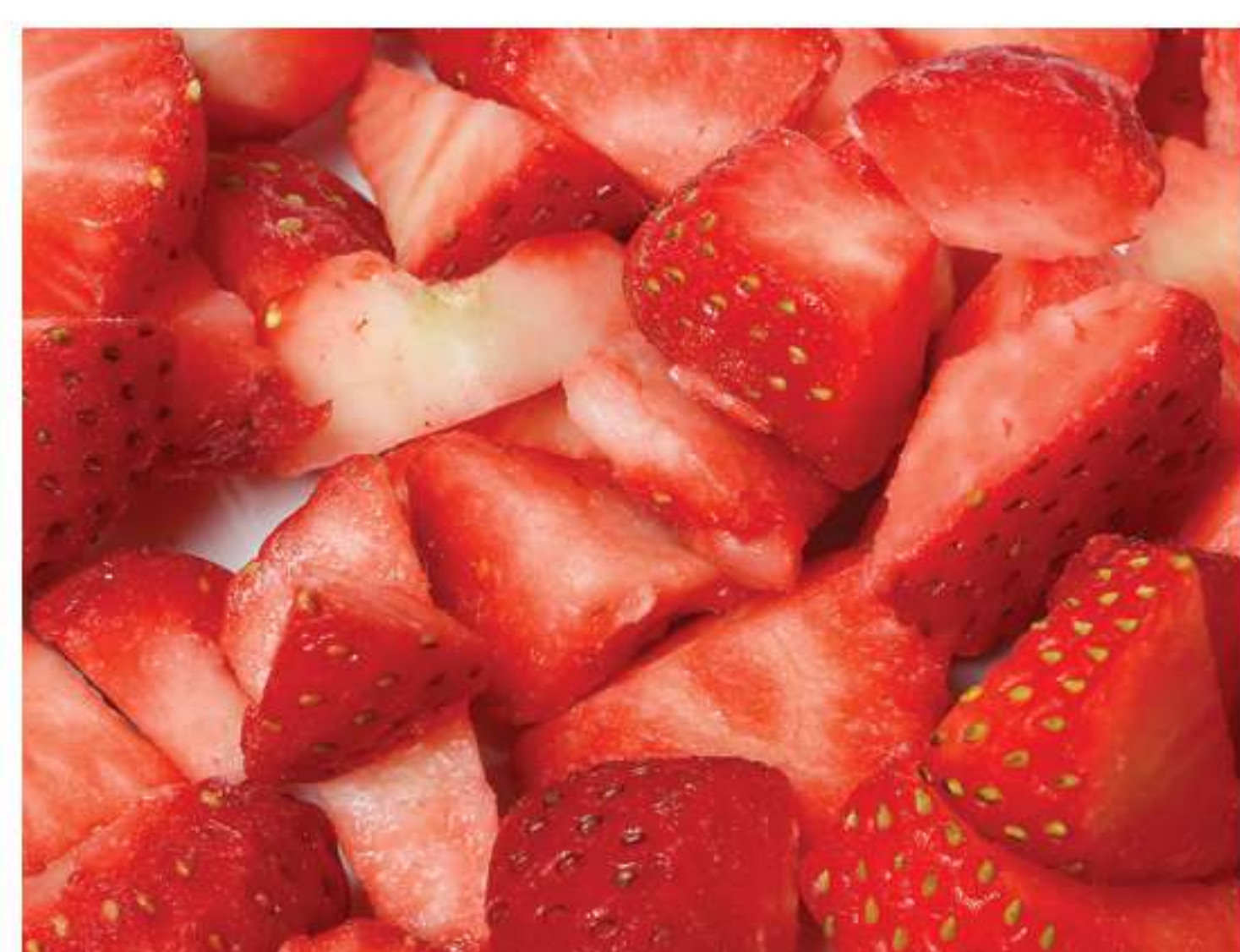


**High-performance fans**  
can be adjusted for each freezing zone to reduce power consumption and achieve an optimal airflow for each product type.



**Foam generator**  
together with the fans distribute detergent inside the freezer for an efficient cleaning cycle.

**Few moving parts**  
result in minimal need for maintenance and a reliable freezer.



# OctoFrost™

IQF PROCESSING SOLUTIONS

OctoFrost is fully dedicated to continuously listen to its customers' needs and develop technologies that bring true value to the food processors.



**Natural Appearance** of the final IQF product, which is easy to sell at premium price.



**Energy-Efficient** equipment that cuts down operational costs.



**High Yield** that improves profitability and efficiency.



**Food Safety** helps the processor exceed the international hygiene regulations.

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