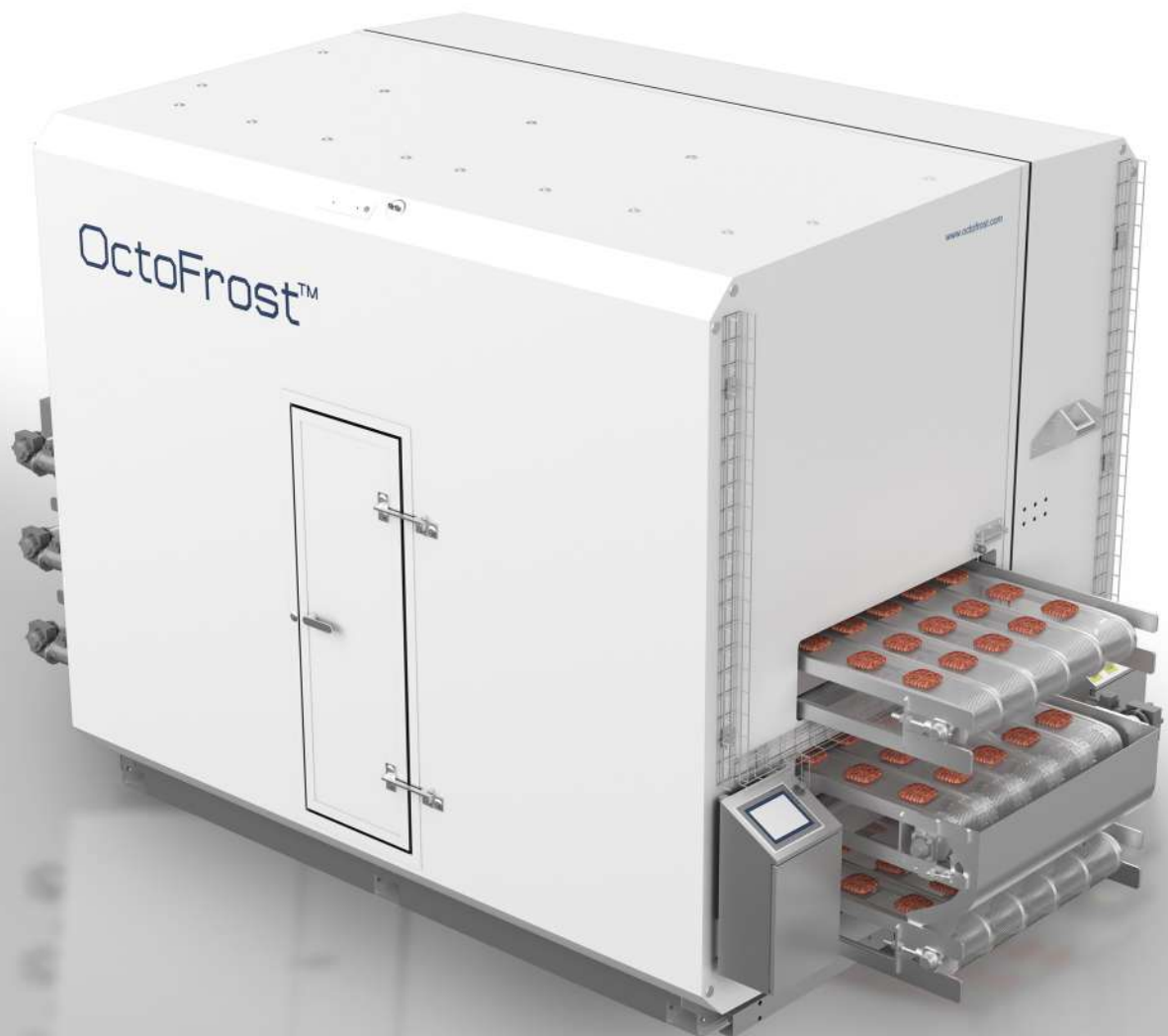


OctoFrost™

IQF PROCESSING SOLUTIONS

MULTI-LEVEL IMPINGEMENT FREEZER



OctoFrost MULTI-LEVEL IMPINGEMENT FREEZER

WHAT IS IMPINGEMENT

- Freezing static products on a belt with high-speed air streams from both top and bottom.
- Commonly used for thinner products and crust freezing.
- Very low dehydration due to quick freezing.

HIGH CAPACITY AND SMALL FOOTPRINT

With its compact design, the OctoFrost Impingement Freezer achieves more than double production capacity per factory m² due to the multiple belt levels - a significant advantage in comparison with most spiral freezers.

PRODUCT FOCUS

The straight belts running on three levels preserve product shape and give the flexibility of running different products on each level.

QUICK FREEZING

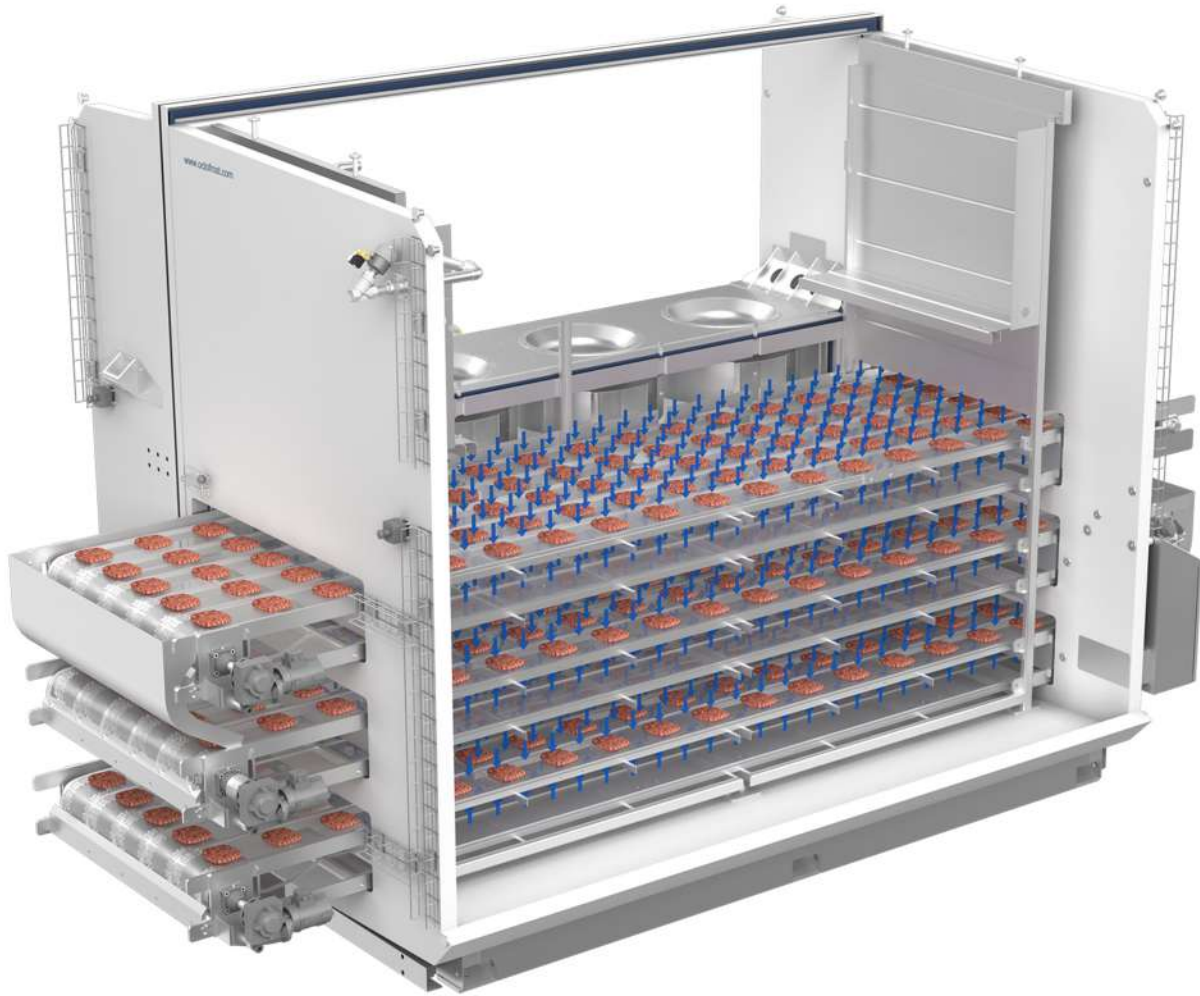
Faster freezing is achieved when compared to traditional belt freezers due to the high volume and speed of the cold air streams.

APPLICATIONS

The OctoFrost Multi-Level Impingement freezer is suitable for applications up to 25 mm thick:

- Hamburgers
- Meat patties
- Bacon
- Shrimps of all types
- Fish fillets
- Spinach
- Dumplings
- Chicken crust freezing
- Pizza dough





A UNIQUE OPPORTUNITY FOR SEAFOOD PROCESSORS

When it comes to shrimp and fish fillets freezing, the OctoFrost Multi-Level Impingement Freezer offers a significant competitive advantage: the possibility to install glazers at both ends. This setup allows glazing three times and hardening the glaze in the same freezer as the product travels from one belt layer to another - a space-efficient and lucrative solution.



www.octofrost.com

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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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