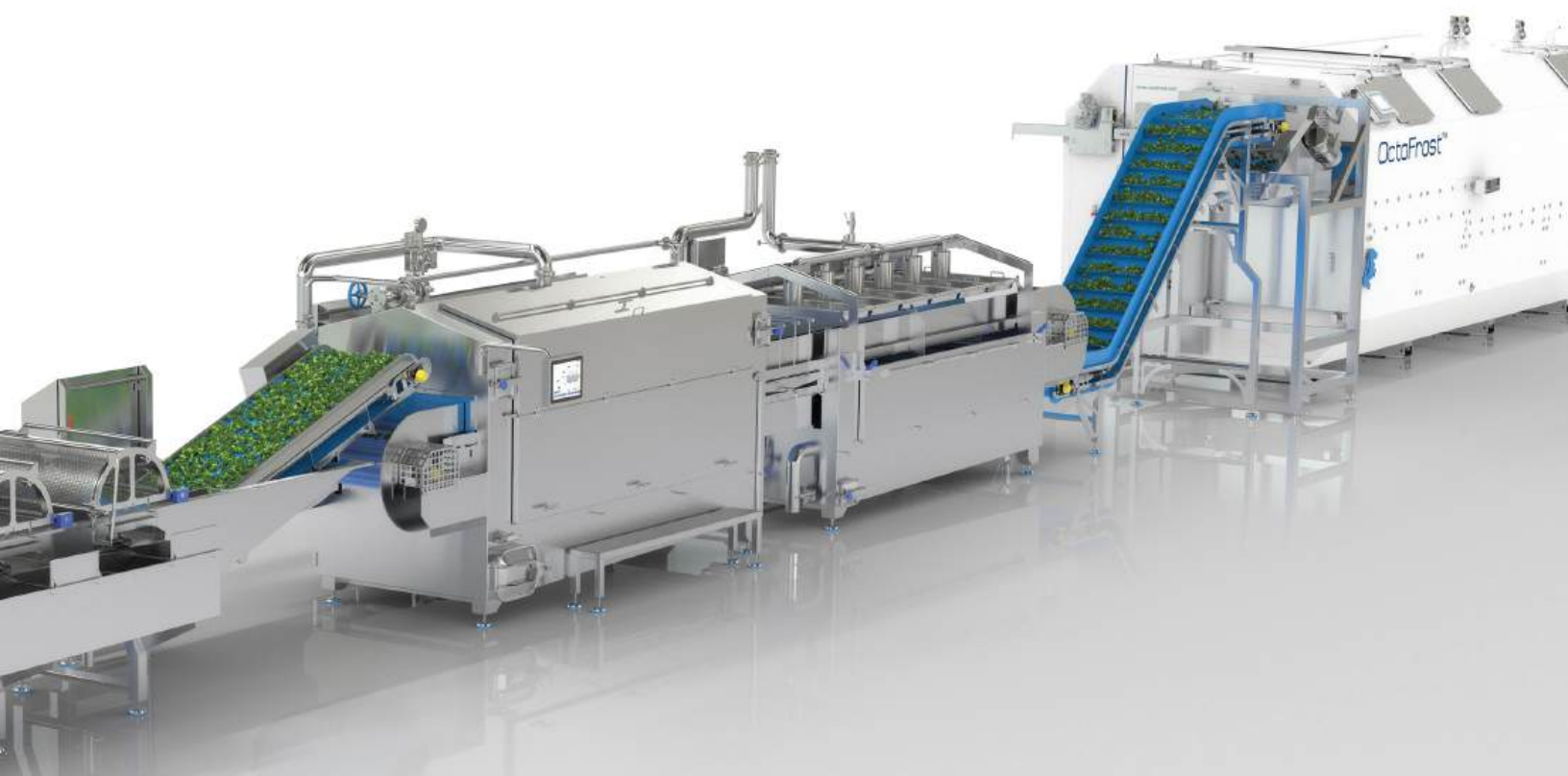


OctoFrost

YOUR PARTNER IN FOOD PROCESSING



GROWING YOUR BUSINESS

Beyond supplying innovative food processing equipment, we offer our knowledge, expertise, and support to help you achieve and surpass your business objectives.

Deliver high-quality food products, minimize food waste, and ensure sustainable processing by embarking on this journey with us.



EXPERTISE IN FOOD PROCESSING

Cooperating with food processors for over two decades, we have gained invaluable experience and knowledge.

This collaboration has built our expertise that enables us to innovate and engineer sustainable food processing equipment, with a specialized focus on thermal processing.

We are dedicated to high quality food available all over the world with no food waste from producer to consumer.



GLOBAL PRESENCE, LOCAL SERVICE

Being customer-focused is our status quo, thus we continuously strive to be your reliable, committed, and agile partner. There are over 400 successful OctoFrost installations in more than 50 countries worldwide.

We strive to offer you local technical and sales support through our multicultural team of highly skilled, knowledgeable, and experienced industry professionals.

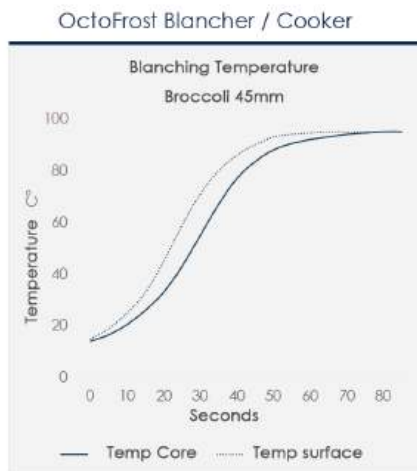


Our Customers Worldwide

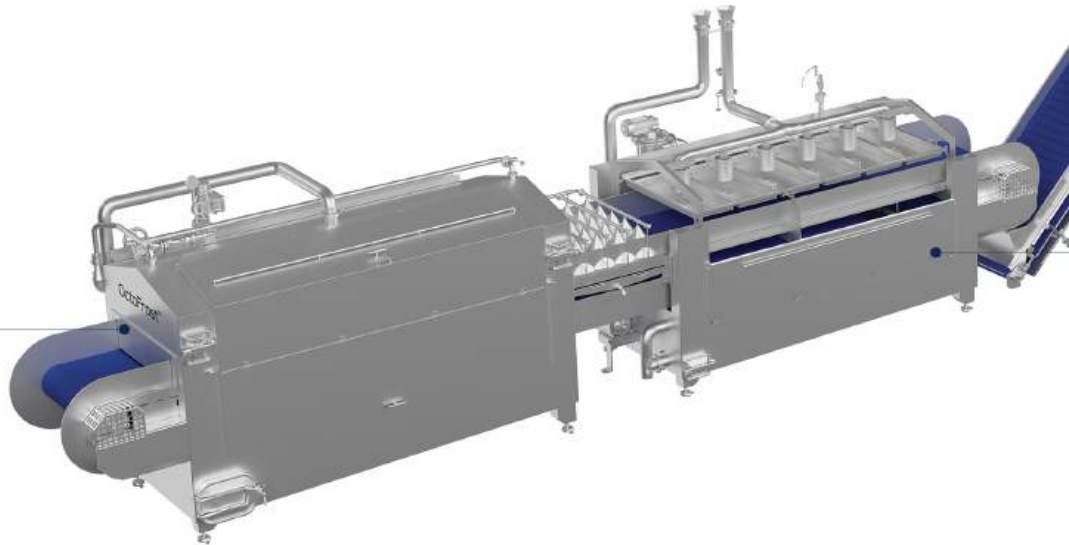


OCTOFROST IQF PROCESSING LINES

For a Wide Range of Products



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



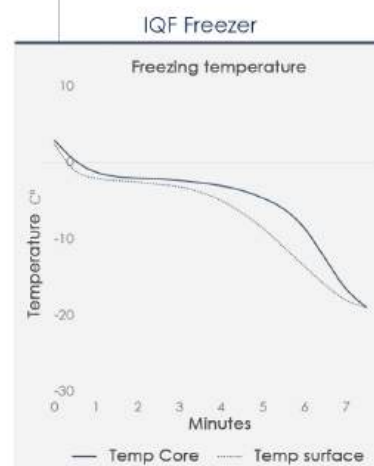
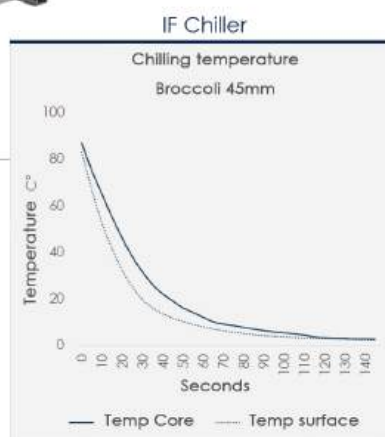
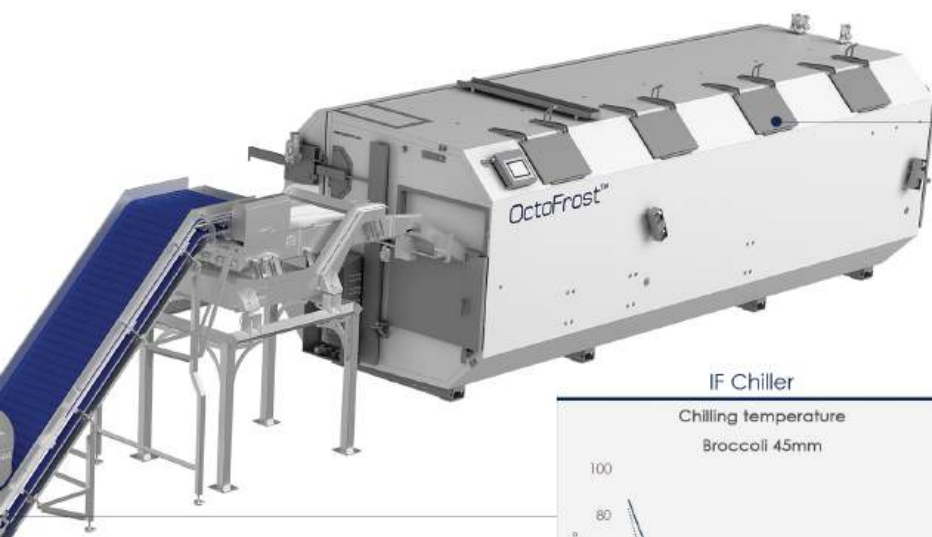
OctoFrost provides complete IQF Processing Lines to customers seeking to expand their business.

- Seamless integration with a single supplier for the entire line.
- Significant labor savings with a highly automated system.
- Harmonized equipment size according to 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





Product Specific Processing Lines

The OctoFrost IQF Processing Lines can be adapted for various applications, providing the optimal solution for each customer.

IQF Shrimp Line features a weighing belt for an even shrimp infeed, an IF Cooker, an IF Chiller, an IQF Freezer and a Glazer. Premium shrimp quality is ensured through precise temperature control in the cooker, quick cooling with ice water in the chiller, and efficient IQF freezing in the freezer.



IQF Asparagus Line is designed without any height differences at transfer points between machines, ensuring that delicate asparagus remains in the same position throughout the process. This design prevents potential damage to the asparagus tips. Processors can also use this line to handle other delicate products that need to remain static.



IQF Spinach Line incorporates a cylinder press and a rotating tedder into the standard fruit and vegetable processing line. The cylinder press removes excess water from the spinach, while the tedder loosens the leaves before they enter the freezer, ensuring desired product separation. This line is also suitable for other leafy products.



OCTOFROST IF BLANCHER & IF CHILLER

For Processing Fruits, Vegetables, Grains and Pulses

Blanching is essential for enzyme deactivation, which is crucial for product preservation and color enhancement before IQF freezing. Additionally, blanching helps eliminate surface bacteria.

Quick chilling is important to immediately stop the blanching process and cool products before freezing.

The OctoFrost Impingement Flash (IF) Blancher and Chiller operate on the principle of quick heat transfer through precise temperature control and the rainshower system, ensuring high product quality. Quick heat transfer is attributed to the high volume of water used in the IF Blancher and IF Chiller.

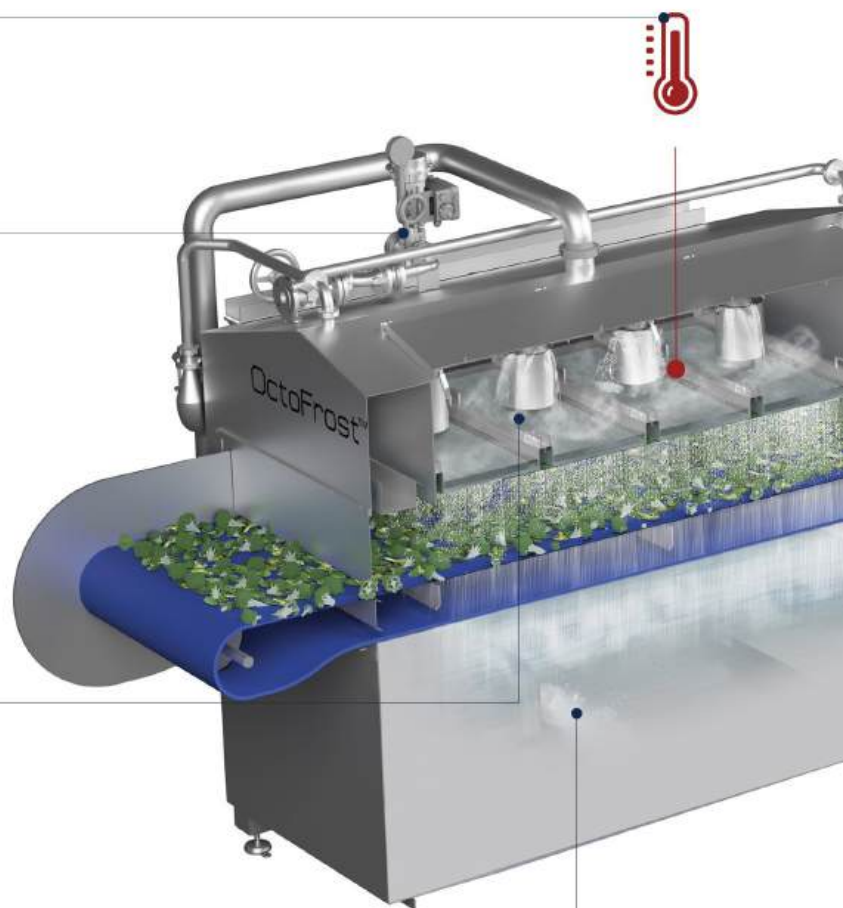
Impingement Flash refers to the breaking of the insulating air surrounding the product by a rainshower system. This results in efficient and quick heat transfer from the water to the food product.

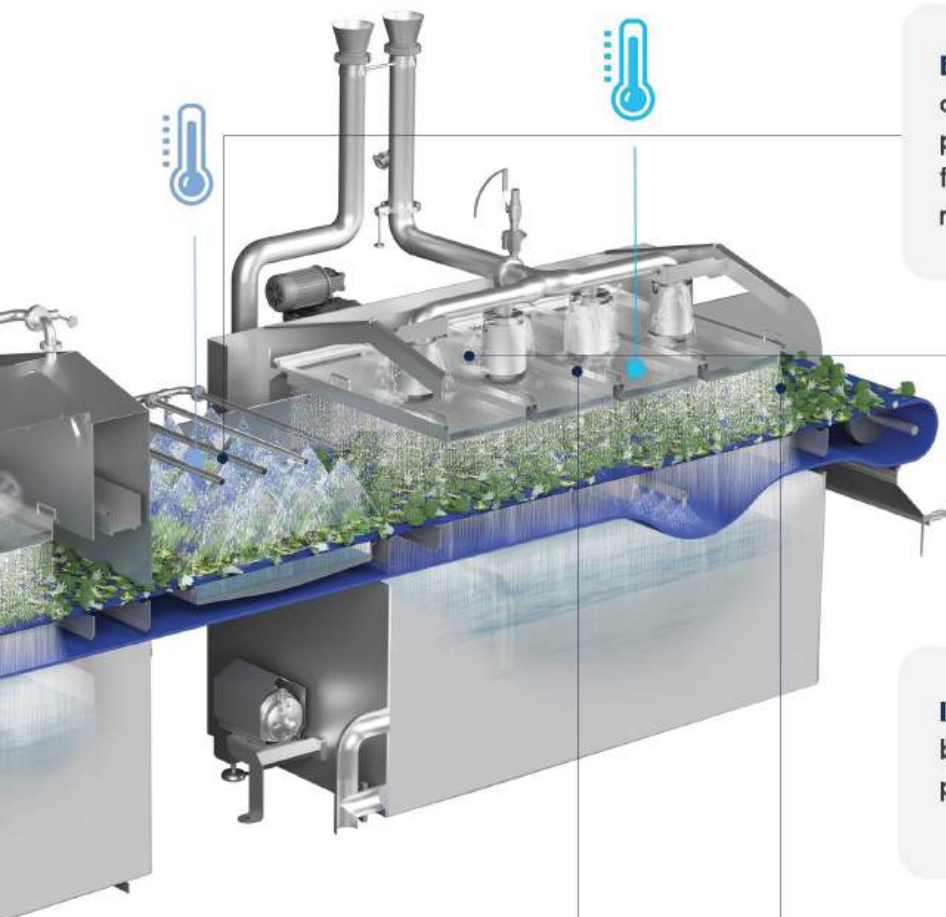
Precise control over temperature and time with the rainshower technology and the cross-flow water system enhance the product's color and texture.

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

Water or steam options allow the IF Blancher to be configured according to customer preference.

Direct steam injection heats the blanching water, with all steam absorbed into the water. This results in a 30-40% reduction in steam consumption with minimum steam loss.





Efficient heat-recovery section uses ambient temperature water to lower the product temperature. The water that flows over the hot product is recirculated, requiring minimal energy for reheating.

Ice-cold water completely halts the blanching process to the core of the product, enhancing its overall quality.

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

The recirculation water system significantly reduces water consumption. The only water used is the small amount carried by the product to the next stage.

OCTOFROST IF COOKER

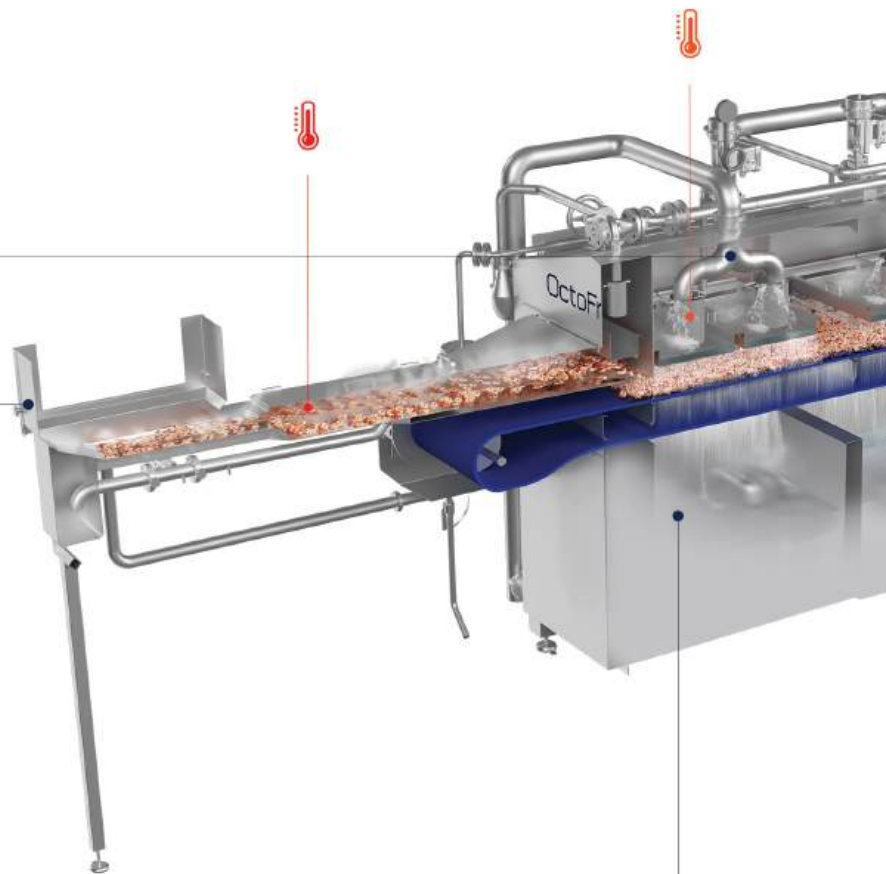
For Processing Shrimp

As a significant technological innovation in the shrimp processing industry, the OctoFrost IF Cooker offers precise control over cooking temperature. This results in reduced protein loss and evenly cooked shrimp—key factors for the success of your shrimp business.

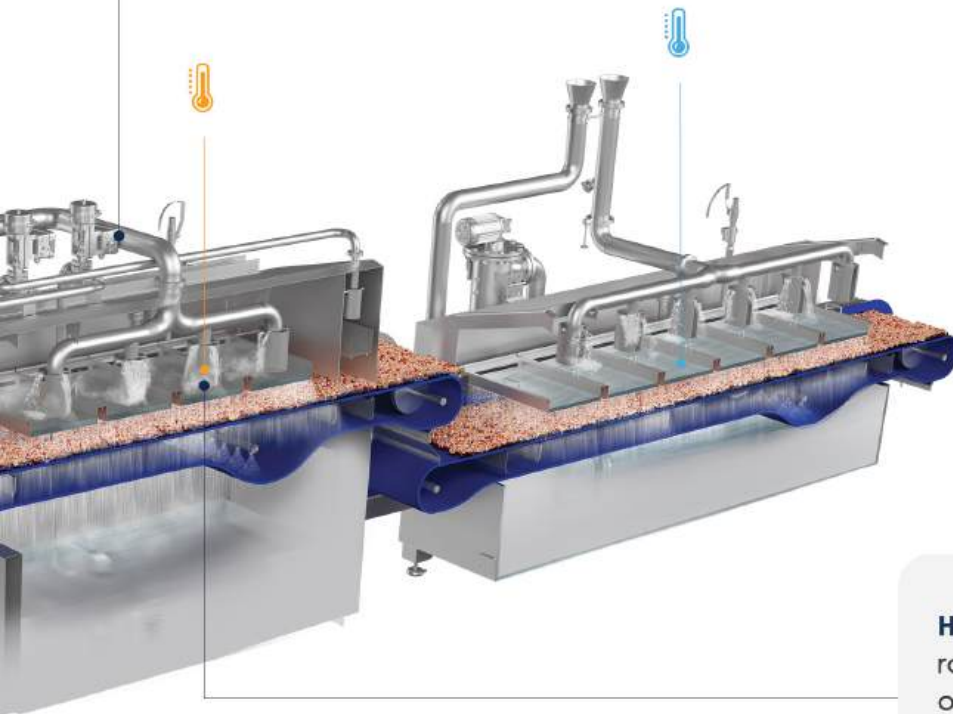
The cross-flow system maintains the cooking water at the precise set temperature in each temperature zone, ensuring even cooking.

Weighing belt option allows for precise feeding into the cooker. For maximum flexibility, the OctoFrost IF Cooker offers three infeed options: bulk, belt, and tray infeed. Additionally, a "finger-lay" infeed belt can be attached as an alternative to tray feeding for curl control.

Direct steam injection heats the water in the IF Cooker, with all energy absorbed into the water.

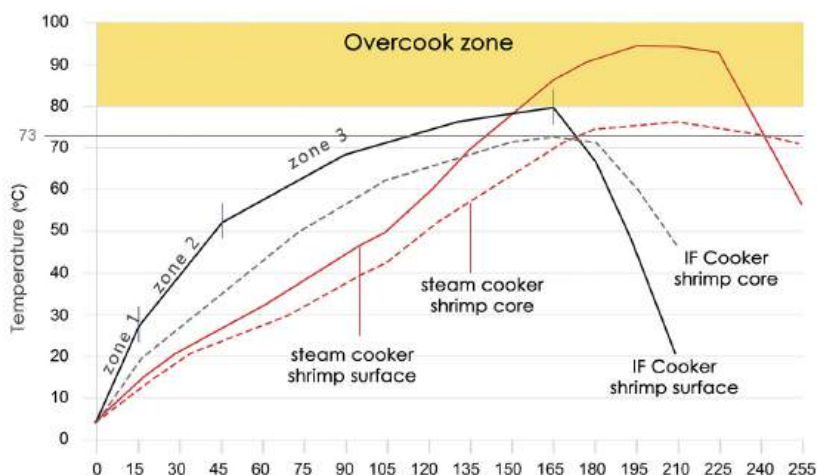


Three temperature zones allow processors to decrease the cooking temperature in the final stage, preventing overcooking and yield loss.



High volume of water flowing through the rainshower system ensures a high standard of food safety, eliminating undercooked meat or gray spots, even with small-sized peeled shrimp (PUD).

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

OCTOFROST IQF FREEZER

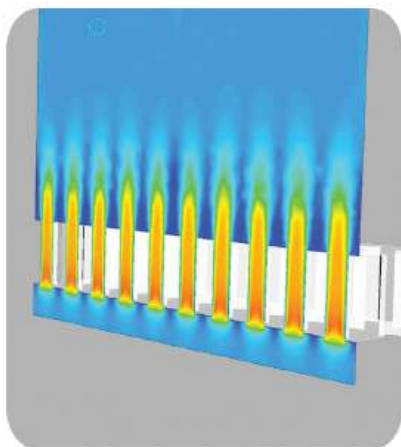
For a Wide Range of Products



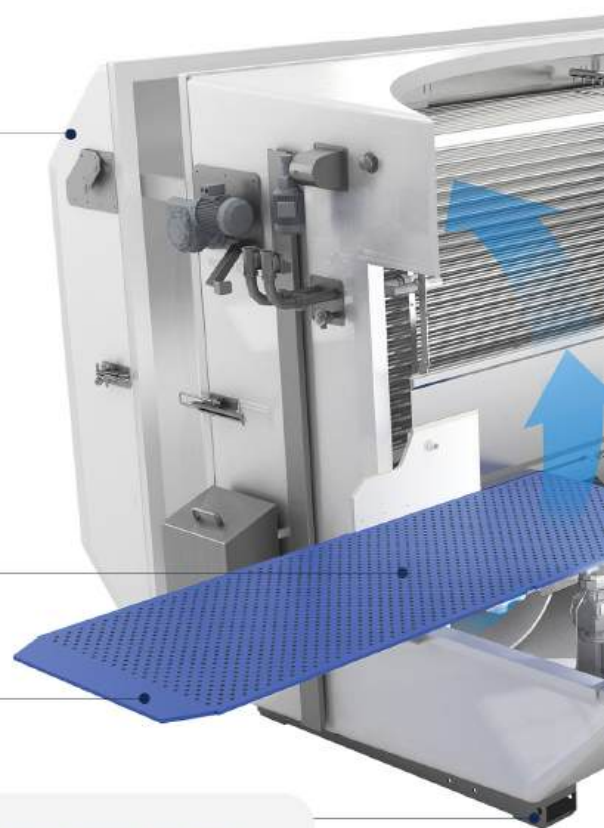
Hygienic design with rounded corners, no joints, and sloping surfaces for easy drainage and efficient cleaning.



Bedplates with puzzle connection can be easily removed and thoroughly cleaned outside the freezer without requiring downtime.



Optimized aerodynamics are achieved through the unique bedplate configuration and freezer design, resulting in good product separation and a high-quality IQF product.



The free-standing body allows thorough cleaning under the freezer and prevents cold accumulation on the floor, eliminating the need for floor heating.

The Snow Removal System (SRS), with high-speed air jets, removes snow particles from the coil, allowing long production cycles.

A user-friendly PLC panel with a touch screen simplifies operation, enables recipe programming, and allows remote assistance from our service center.



High-performance fans can be adjusted for each freezing zone, reducing power consumption and optimizing airflow for each product type.



The foam generator, combined with the fans, distributes detergent inside the freezer for an efficient cleaning cycle.

Few moving parts result in minimal maintenance needs and ensure a reliable freezer.



OCTOFROST IMPINGEMENT FREEZER

For a Variety of Flat Products

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

Due to its compact and open design, the OctoFrost Impingement Freezer offers a capacity advantage. Its multiple belt levels can achieve more than double the production capacity per square meter of factory space.

Product Focus

The decision between a single- or multi-level freezer depends on your application needs and is made in collaboration with our experts.

Applications

Suitable for applications up to 25 mm thick:

- Hamburgers
- Meat patties
- Bacon
- Shrimps of all types
- Fish fillets
- Chicken crust freezing
- Meat crust freezing
- Other flat products



Multi-Level Impingement Freezer

This freezer is an ingenious solution, perfect for limited factory space. It merges efficient aerodynamics with a compact footprint resulting in high freezing yield. When freezing seafood products, it can be fitted with glazers on both ends to achieve a high glazing percentage.

- Well-suited for flat products such as hamburgers.
- Shrimp glaze hardener that achieves up to 35% glazing.
- High-capacity crust freezing.



Single-Level Impingement Freezer

The Single-Level Impingement Freezer features a unique design with only one conveyor belt.

This freezer offers a space-saving solution for in-line crust freezing, IQF static freezing, or rapid chilling of various products.



OCTOFROST CUSTOMER SERVICE

Your Needs are Our Priority

At OctoFrost, supporting your business and ensuring seamless, peak performance of your equipment is our utmost priority. With a globally distributed team of expert technicians, we are committed to keeping your equipment operating at its best, helping you achieve your production objectives.



Upgrades and Proactive Maintenance

OctoFrost Customer Care facilitates seamless planning and ensures peak performance of your equipment. Our experts continuously collaborate with you to develop tailored upgrades that enhance your production capacity.

- Prevent potential problems through proactive maintenance.
- Replace worn parts before they interfere with equipment functionality.
- Increase yield and product quality with our latest upgrades.

Stay Updated with OctoFrost Connect

OctoFrost Connect is an online platform that enables you to remotely connect with your OctoFrost equipment from any location, at any time. This application provides real-time critical data visualization, empowering you to achieve optimal performance and trouble-free operation.



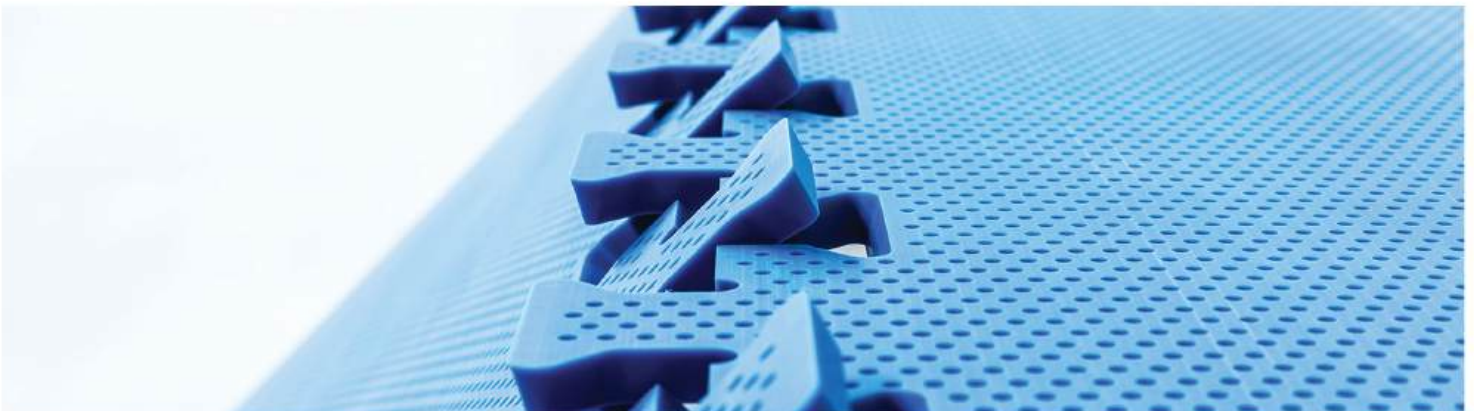
- Real-time temperature monitoring inside the equipment.
- Live monitoring of energy usage and fan speed.
- Historical data export for up to 7 years.

Maximize Uptime with OctoFrost Care

OctoFrost Care is a premium service designed to provide preventive maintenance, ensuring that your equipment remains in optimal condition, achieves fault-free productivity, and maximizes uptime. Additionally, it includes comprehensive staff training in industry best practices.

- Tailor-made service agreements according to each client's needs.
- Training for operational and technical personnel.
- Prioritized support.

For further information, please contact us at support@octofrost.com.



OctoFrost

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



Natural Appearance of the final IQF product makes it easier to sell at a premium price.



Food Safety that helps processors meet international hygiene regulations.



High Yield and Profitability due to reduced energy consumption and minimum product loss.

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