

Count on our contribution

one freezer for both crust and deep freezing

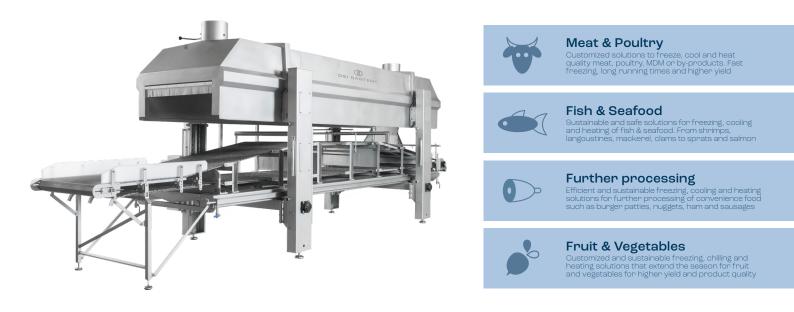
flow freezer

Our Flow Freezer is an IQF tunnel freezer designed to avoid small products sticking together, such as shrimp, diced/minced meat, green peas, and bernies.

The Flow Freezer works by creating a "fluidized bed" using the vertical ainflow principle to keep products separated from each other and to maintain their natural appearance. The Flow Freezer uses different zones for various air pressure and temperatures: one for crust freezing and one for an equalized freeze. This process ensures an extremely fast surface freezing and reduces dehydration and maximizes the yield.







reducing dehydration and increasing yield



- Low cost per kg of frozen product
- Low kW consumption
- Small carbon footprint
- Avoid sticky products
- Different zones for an equalized freeze
- High product yield
- · Minimal product dehydration
- Easy to maintain and keep clean