

# AEROFREEZE® Spiral Freezers

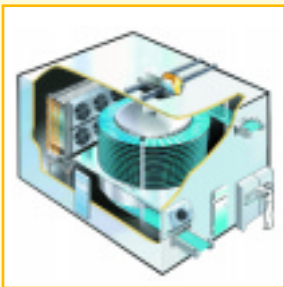


## Total flexibility, customized to your freezing or chilling needs

AEROFREEZE® spiral freezers offer optimal freezing and chilling performance for the food processing industry. Our expert engineers design the freezer to meet your exact specifications, based on your product characteristics, capacities, facility space and line layout.

Our spiral freezers set the standard in hygiene and food safety. AEROFREEZE® takes the risk of food-borne illnesses very seriously; designing your freezer to be easy to clean as well as easy to inspect.

Our unique, proven Sequential Defrost system extends running time, as there is no need to shut down for evaporator defrost. High-efficiency fans and motors, evaporators with large face areas, and the spiral conveying system are designed to reduce pressure drop. Optimum airflows effectively transfer heat away from your product. These innovative features provide a spiral freezing system to efficiently handle a wide range of production capacities designed to meet your specific needs.

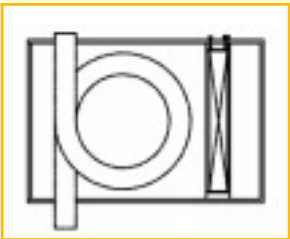


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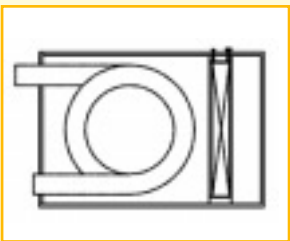
**AEROFREEZE –  
Versatile, Reliable  
Freezing and  
Chilling Systems**



**L-Layout**



**Straight Through Layout**



**U-Layout**

## Valuable benefits along with superior performance

### Custom applications

AEROFREEZE® first listens to your freezer application needs. We then develop the finest freezer for your production line.

### Hygiene

All of our spiral freezers are fully accessible for inspection and cleaning, featuring:

- Evaporators with continuous fins and no internal joints, reducing the risk of trapped debris inside.
- Seal welded stainless steel floors - top and bottom.
- A stainless steel enclosure that can be seal welded to eliminate caulked joints.
- Marine-style doors and door openings with welded seams and no molding.
- Easy access to the mezzanine floor with a staircase vs. a ladder.
- Space that allows you to clean between sheet metals, bearings and conveyor frames, light fixtures and mounting plates, and other components that tend to harbor bacteria.

### High-efficiency evaporators

Using aluminum tubes and fins, stainless steel tubes and aluminum fins, or stainless steel tubes and fins, we custom manufacture our own evaporators for low pressure drop, efficient heat transfer and durability. Large face area and wide fin spacing allow for long runtime between defrosts.

### Reliability

AEROFREEZE® builds the spiral freezer using superior engineering resources and non-proprietary parts available at multiple suppliers. We also pretest equipment, install it and train personnel, ensuring trouble-free operation.

### World-class freezer technology for the food processing industry

AEROFREEZE® is one of the world's leading providers of commercial in-line freezing equipment for the food processing industry. Since 1979, our highly skilled staff has

designed, manufactured and installed custom freezers and chillers, enabling customers to effectively freeze or chill an extensive range of food products.

Operating in a 100,000-square-foot, state-of-the-art manufacturing facility in British Columbia, Canada, AEROFREEZE® produces a comprehensive line of spiral freezers, tunnel freezers and custom-built evaporators. We are the only freezer manufacturer in the world that manufactures evaporators, enclosures and control panels in-house. Our expert team leverages the latest manufacturing technologies to meet the highest standards of product reliability and hygiene.

AEROFREEZE® is a subsidiary of the GEA Group, a global leader in specialty mechanical engineering, particularly process engineering and equipment, with presence in more than 50 countries around the world.

Feature	Benefit
Stainless steel construction	Long lasting equipment, smooth surfaces for ease of cleaning
Pioneered stainless steel enclosures with welded seams, both inside and outside	Proven design, no risk for the customer
Modular floor design	No heating cable required – less maintenance Can easily be installed on legs – no risk of harboring bacteria underneath the freezer
Elevated internal structures	No structural support plates inside freezer - easier to clean and inspect
Ring bearing instead of shaft bearing for drum	Reliable operation – reduced maintenance
External top-mounted main drive available	No drive chains or ball drives inside – less maintenance – easier to clean and better hygiene
No drum bar caps or belt rail wear strips if plastic belt	Less maintenance – hygiene design
Mostly open non-hollow structure	Faster more efficient cleaning
Larger freezers have a staircase for access to mezzanine floor	Safer access for maintenance and cleaning. Easier inspection of all areas of the freezer
In house built evaporator; shallow with large face area and wide fin spacing	Lower TD – faster freezing – less dehydration – higher yield Longer operation time between defrost
In-house built control panel	No risk for communication error with a third party – ensured function from the start Quick response time when trouble shooting and customer support
Non proprietary parts	Less expensive spare parts You can choose where to buy spare parts Quicker availability of spare parts

**AEROFREEZE Systems, Inc.**  
150-2551 Viking Way  
Richmond, B.C. Canada V6V 1N4  
Phone: 604.278.4118  
Fax: 604.278.4847  
Email: sales@aerofreeze.com

**AEROFREEZE®**

**GEA**

The world's finest freezers — bar none