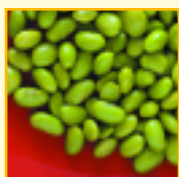


AEROFREEZE® Tunnel Freezers



Total flexibility, customized to your freezing or chilling needs

AEROFREEZE® tunnel freezers precisely freeze and chill a wide range of bulk products for the food processing industry. Capable of handling 0.5 to 25 tons per hour, our tunnel freezers ensure the highest degree of Individual Quick Freezing (IQF) quality and supreme freezing flexibility. The tunnel freezer can also act as a chiller, pre-cooler, pre-freezer, or after-freezer. Our expert engineers design your freezer to meet your exact specifications, based on your product characteristics, capacities, facility space and line layout.

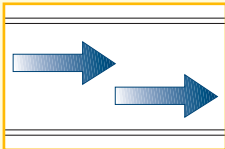
Our unique, proven Sequential Defrost system extends operation, as there is no need to shut down for evaporator defrost. High-efficiency fans and motors, and evaporators with large face areas reduce pressure drop. Optimum airflows effectively transfer heat away from your product.



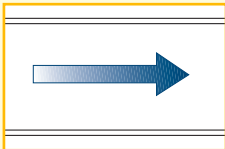
Valuable benefits along with superior performance

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

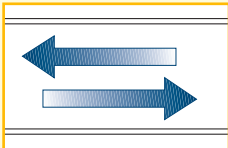
**World-class freezer
technology for the food
processing industry**



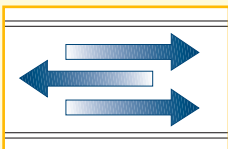
Cascade



One Pass



Double Pass



Triple Pass

Custom applications

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

Hygiene

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

- Evaporators with continuous fins and no internal joints, reducing the risk of trapped debris inside.
- Seam welded stainless steel floors on the top and bottom.
- A stainless steel enclosure that can be seam welded to eliminate caulked joints.
- Marine-style doors and door openings with welded seams and no molding.
- 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.

Optimal performance

Building your tunnel freezer to carefully and thoroughly freeze each individual product is our top priority. Since 1979, we have been fine-tuning our tunnel freezers to ensure that you achieve the highest-quality IQF product, regardless of product size or the capacity running at the time.

Gentle belt vibrators agitate the product as it is crust-frozen. Together with ample air volume, the freezer provides efficient heat transfer.

Reliability

AEROFREEZE® builds the tunnel 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 the freezer including 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
Gentle product handling	Forgiving freezing with high yield
Long operating hours between defrost	Less costly production stops and increased utility savings
Stainless steel construction	Long lasting equipment, smooth surfaces for ease of cleaning
Elevated internal structures	No structural support plates inside freezer - easier to clean and inspect
Non propriety components	Readily available at low cost
Modular construction	Minimizes installation time, eliminates floor heating requirements. Reduces cost if future relocation
Available stainless steel enclosure with welded seams	Reduces bacteria growths due to no caulked joints
Designed for easy cleaning and meets today's requirement for superior hygiene and ease of access	Low cleaning cost and quick turnaround between productions stops
In-house manufactured coils	Guarantees an optimum and efficient freezing performance
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

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AEROFREEZE®

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