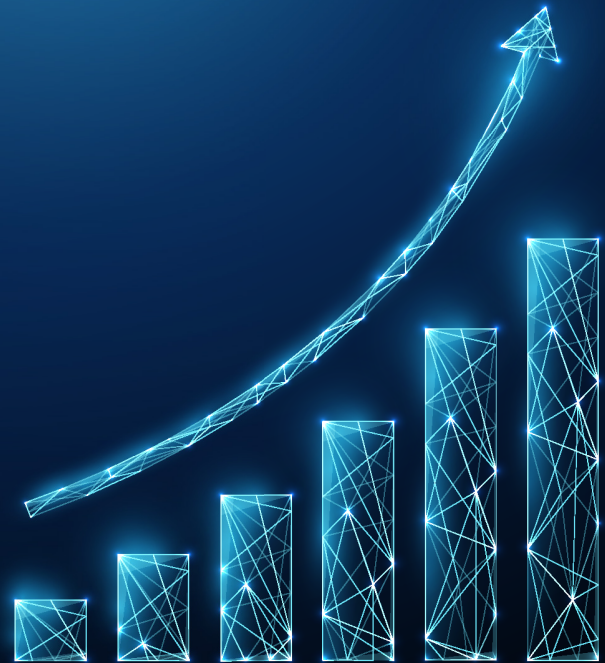




BATTLE DOWNTIME. BOOST PRODUCTION.



UPGRADE YOUR INDUSTRIAL FREEZING® SYSTEM WITH

SNOWBLASTER®

Does snow build-up in your spiral freezer prevent you from reaching optimal production capacity?

Production interruptions caused by defrosting cycles in freezing systems hinder food processors from reaching peak efficiency. At the same time, defrosting cycles result in a increase in costs by utilizing more electrical power, water for cleaning and sanitation substances.

Next to excessive costs, products suffer in quality and consistency due to recurring defrosting.

Battle the downtime of your spiral freezing system by installing the IF SnowBlaster®.

How does the IF SnowBlaster® work in practice?

The mobile arm located under the evaporator coil moves continuously from one side to the other. Emitting a high-pressure jet in one-minute periods, blasts loosen snowflakes from the side of the cooling fins. It keeps the fin spacing throughout the evaporator coil clear, creating optimum cooling of warmer air. Velocity of air is maintained providing efficient airstreams to maximize freezer capacity.

What benefits does the IF SnowBlaster® offer me?

Without the IF SnowBlaster®, airspace between the evaporator cooling fins diminishes, reducing cooling capacity. Your freezer will therefore require frequent defrosting. Each defrost cycle reduces weekly production output. Recurring defrosting cycles will cost you not only more downtime, but increased electrical power consumption and will result in inconsistency of your product quality. The IF SnowBlaster® will extend your runtime significantly.



INDUSTRIAL FREEZING

LEADING SUPPLIER OF PRE-OWNED FREEZING EQUIPMENT

What will the IF SnowBlaster® cost me?

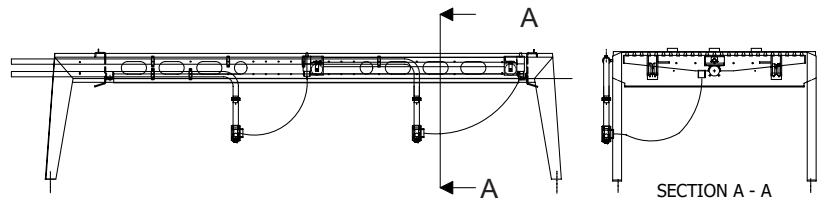
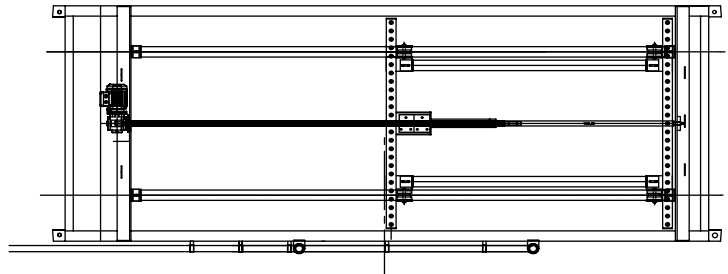
The final price will be dependant upon the number of jet arms required and existing coil capacity.

Contact us for your specific requirements.

The IF SnowBlaster® can be manufactured for the majority of evaporator coil applications. A variation in design to adapt to the coil in place may be required. We can supply the IF SnowBlaster® design to meet with your needs.

What is included in this upgrade?

- Depending upon the coil size: one, two or three jet arms;
- Easily installed running tracks with non-lubricated rollers and an electro-mechanical displacement system using a threaded spindle with non-lubricated bearings;
- All hoses, steel supply piping, wall penetrations and seals, installed with minimum difficulty;
- Seperate external air receiver, blast valves and control cabinet with PC control for local or remote operations;
- Complete with low temperature position sensors and all necessary cabling;
- Complete manual of operation and setting.



Our vision

Remodelling freezing processes

With over 40 years of combined experience within the world of industrial freezing, INDUSTRIAL FREEZING® is dedicated to making a difference for the frozen food processor.

Our mission

Setting new standards

Through constant innovation and staying up-to-date with the latest technological developments, INDUSTRIAL FREEZING® strives to set a new standard in the frozen food industry.

