

# IQF Freezing and coating

IQF using liquid nitrogen enables small foods like raspberries or prawns – normally difficult to freeze satisfactorily – to be frozen singly, thus keeping their individual form, texture and taste. Cryogenic freezing also allows liquids to be frozen into pellets and coatings to be applied to individual food items.

100% IQF products are produced in one of two ways: either by immersion in liquid nitrogen at -196°C to freeze the outer surface of the product instantaneously or by constant motion during the freezing process. Both technologies prevent product stickness and produce a 100% IQF freezing throughput, even when the food is sauce coated or has a high water content.

## CRYO-TUMBLER™ coating technology

Three Processes In One: sauce coating, mixing & IQF freezing

For batch coating products with any type of sauce or herbs, the Cryo-Tumbler™ offers high production throughput capacity in minimal floorspace.

- 100% IQF quality combined with sauce coating capability
- Produces portionable ready-prepared mixed meals
- Simple batch operation at low cost
- Minimal floorspace

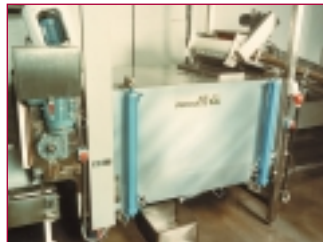


## CRYO-DIP™ immersion freezer

To give top quality Individually Quick Frozen

The CRYO-DIP™ rapid immersion freezer allows you to produce consistently high quality IQF products such as seafood (shrimps, shellfish,...), soft fruits (strawberries, raspberries) or vegetables...

- Top quality 100% IQF products
- High capacity at minimal floorspace
- Instantaneous crust-freezing by immersion prevents moisture and quality loss
- Match with one of the Cryo-Quick™ freezing tunnels for maximum efficiency



## CRYO- ROTARY™ tunnel freezer

Ideal for IQF freezing meat, poultry, pasta, the Cryo-Rotary™ has a gentle tumbling action that prevents sticking.

- Top quality 100% IQF products
- High throughput from a compact machine
- Easy to clean
- Highly efficient
- Cost effective

