



Modular Spiral Freezers

DESIGNED FOR FIRST CLASS HYGIENE ❄️ ❄️ ❄️ ❄️ ❄️

The Unifreezing Spiral Freezer is engineered according to the highest hygiene requirements. The complete construction is build up from stainless steel, except motors, drives, fans, evaporator and food grade plastics. All the seams are standard fully welded and entirely automatically cleaned by Cleaning in Place (CIP). The complete structure from the construction is open, and in this way we create the most optimal hygienic freezer.

Quick and efficient installation

The complete system is engineered the way that we preassembled it in our factory and then deliver it as an assembled unit. In this way we reduce the installation time from our machine to a minimum. The Unifreezing Modular Spiral Freezer works with a horizontal airflow, this is for each product ideal. With this horizontal airflow you create on each tier the same airspeed and air temperature. This Unifreezing airflow system gives you the guaranty for an optimal yield and retention time. In our Unifreezing Spiral Freezer we use only the most high-quality components and we work with only top companies. The evaporator is from Güntner, the engines from SEW, the control panel from Siemens and the belts are from Cambridge Engineered Solutions, the world's largest metal conveyor belt. Because of placing all bearings and drives outside the freezer, this improofs hygiene and simplifies and reduces the installation time to an absolute minimum. And it saves money as well.



Trouble free production

Our specialized engineers of Modular Spiral Freezers design each freezer according to your specific wishes based on your food process requirements, custom-made is one of our strengths. All devices will be tested on site after installation and Unifreezing takes care of training your staff to obtain a guaranteed trouble free production. With our 20 years of experience as production & engineering company in the food machinery we know exactly what you need as a customer.