



Belt Freezer

Our belt freezer is typically suited for high-throughput freezing of delicate, sticky and shape-sensitive products. Pre-freezing sticky products like marinated chicken parts, proofed dough and plucks can be frozen easily in our belt freezer. By treating the base of the products prior to freezing them in a spiral freezer, the product shape is preserved securing a high quality finished product. When pre-freezing very soft products on a closed belt, they can afterwards be frozen on a small-meshed belt in a spiral system without sticking to the steel mesh. This freezer is also suitable for freezing very sensitive products such as cod roe and for chilling minced products. Our belt contact freezer has a continuous straight belt that can last for many production hours before needing to be replaced.

Hygiene

Your product touches nothing but the FDA-approved belt, and the crusted bottom surface means no dripping inside the finish freezer - ensuring impeccable hygiene. Our belt freezer with its smooth and completely waterproof surface, makes it easy to clean. Therefore, belt-operating costs limits these to a minimum.

Quality and expertise

We offer you the solution for you food products which are delicate, sticky, wet or shape-sensitive. With our belt freezer between your production line and spiral freezer, a thin crust is quickly frozen on the underside of your products - enabling safe, gentle finish-freezing in your spiral.

We provide you with a freezer which has a thin FDA-approved continuous belt with a non-stick surface and intelligent tracking system. It keeps your products perfectly in shape, without sticking, deformation drip loss or belt marks.

The Unifreezing Belt Freezers are always made by the wishes of the customer, custom-made is our strength. With our 20 years of experience as production & engineering company in the food business we know exactly what you need as a customer.