Van Abeelen
FOOD PROCESSING TECHNOLOGY

Impingement Freezer

First Class Hygiene

Our exclusive design of the fully stainless steel welded Impingement Freezers satisfy to the the highest hygiene requirements and are easy to clean. Every module consists of an insulated stainless steel housing, supplied with a fully welded seamless construction and evaporator.

Quickand efficient installation

Because of the unique designed airflow system our Impingement Freezers maintain constantly the same air temperature and airspeed and therefore zero reduction time for the food products to be frozen and reducing weight loss to generate a higher profitability.

Our quality and expertise

We use the Individual Quick Freezing Technology (IQF) for all our freezers to make absolutely sure that all your frozen products retain their nutritional values, textures and visual as well as taste characteristics, to assure you with excellent production quality and saving you time and money also. With our 20 years of experience as production & engineering company in the food machinery we know exactly what you need as a customer.

Allroundness

Our Impingement Freezer can also work as a cross freezer, pre-cooler, pre-freezer of after-freezer. You benefit from top quality freezing flexibility and the system is easy to disconnect, re-locate and re-connect.

Reliability

Our specialized engineers on Impingement Freezers design each Impingement Freezer according to your exact wishes (custom-made is one of our strengths) based on your food process requirements. All devices will be tested on site after installation and Unifreezing takes care of training your staff to obtain a guaranteed uncomplicated production.

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