

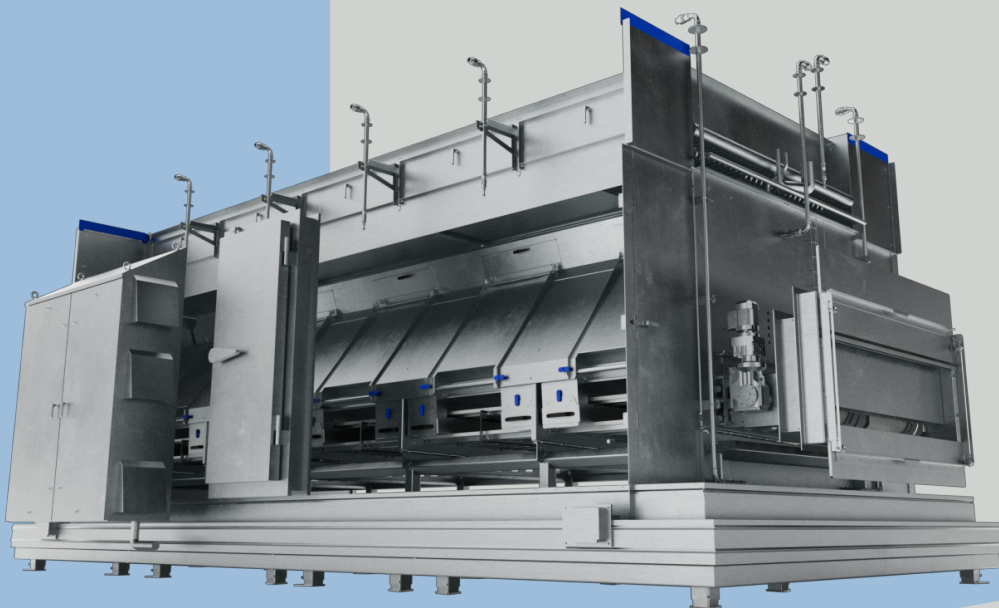
Count on our contribution

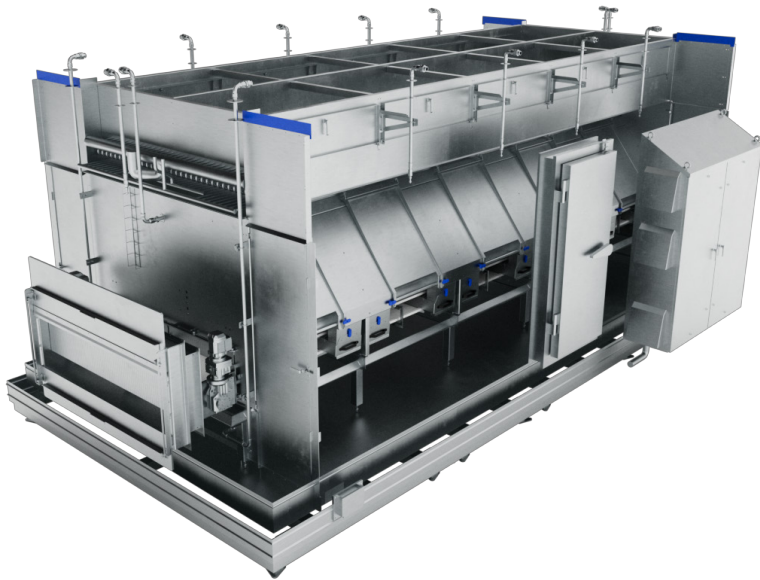
initial **crust** freezing for **hardening** surface






crust
freezer

Our tunnel Crust Freezer is designed for the initial IQF freezing of the outer layer of food prior to deep freezing, pressing, slicing, or portioning. The Tunnel Crust Freezer is also very suitable for small products that tend to stick together when frozen and food that is susceptible to belt marks.

Crust freezing seals and hardens the surface of the individual product in a very short time. This increases the product quality as the ice crystals remain small. It also allows you to keep the original shape of the food before deep freezing, slicing, or portioning it. On top of that, the freezer is very easy to clean and maintain.





 Meat & Poultry	 Ready to eat
 Fish & Seafood	 Pet food
 Fruit & Vegetables	 Dairy
 Further processing	 Non-Food

reducing **freezing times** and **kW** consumption



- Lowest cost per kg of frozen product
- Lowest kW consumption
- Small carbon footprint
- Improved product quality
- High product yield
- Minimal product dehydration
- Longer product shelf life
- No belt marks
- Better portioning efficiency and cleaner slicing
- Easy to maintain and keep clean
- Twin Belt and Single Belt Configurations models available