

# THE MOST EFFICIENT AND RELIABLE SPIRAL FREEZER EVER OFFERED!

**ADVANCED EQUIPMENT INC.** has utilized more than twenty years of proven **food freezing** experiento create this new Individually **Quick Freezing** fluidization freezer. This freezer is designed to freeze a wide variety of products such as processed vegetables, fruits and specially prepared foods. The freezer is a continuous, cascade, inline, positive conveyed freezer to assure accurate freezing time and high freezing quality. The product is mechanically agitated in a thin layer on the first belt. The product skin is crust frozen with frigid air to seal in the moisture and assure product separation. The product is then transferred to the second belt where it is accumulated in deeper depth. In this stage the product is further subjected to an upward balanced floatation air, where the individual product is fluidized and frozen completely.

## FREEZER DESIGN FEATURES:

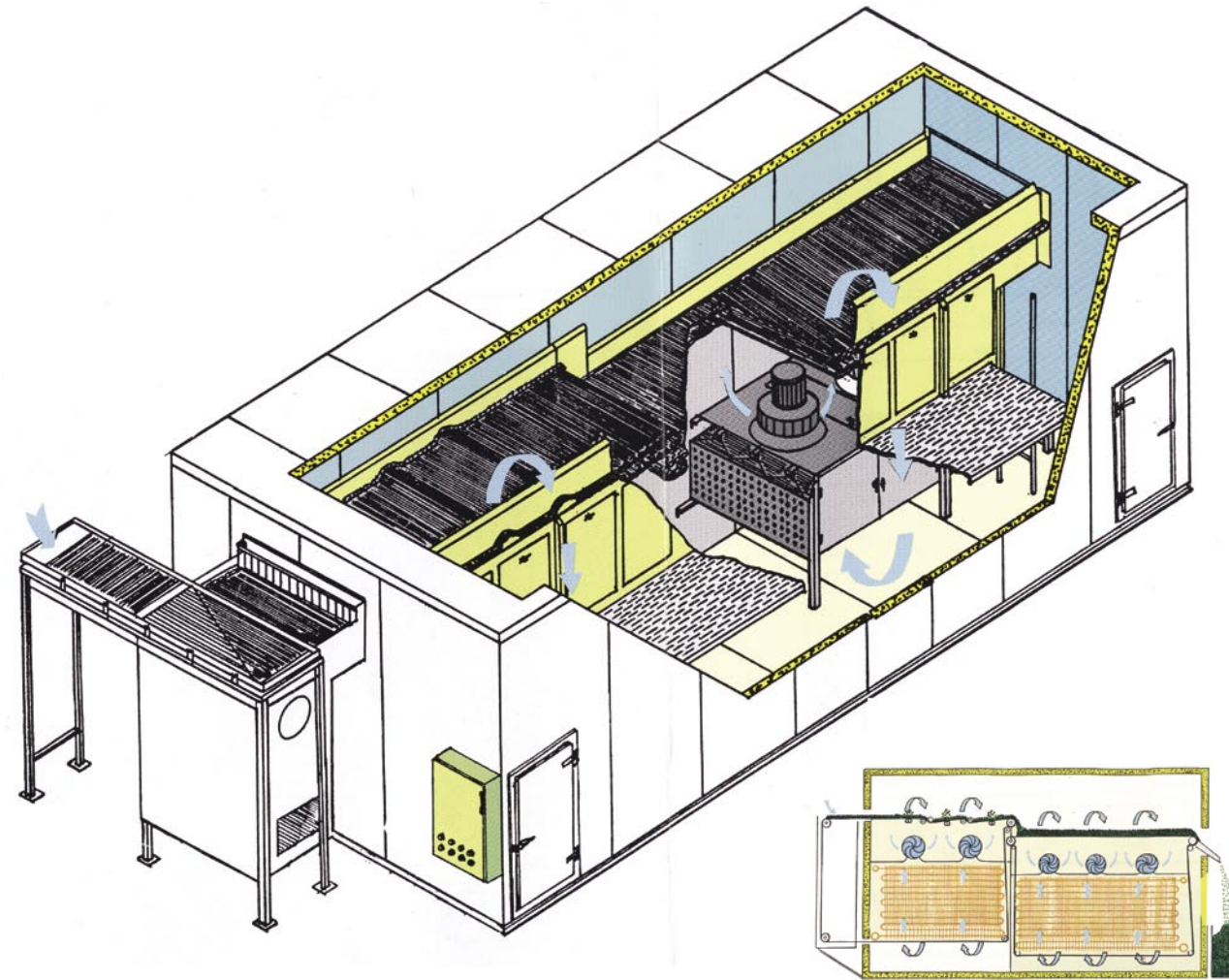
- \* STAINLESS STEEL PRODUCT BELTING.
- \* HIGH EFFICIENCY ALUMINUM COILS.
- \* HIGH EFFICIENCY AIR FOIL FANS.
- \* COMPACT, UNITIZED, PORTABLE PACKAGE.
- \* STAINLESS STEEL CONSTRUCTED.
- \* COMPACT, ENERGY-SAVING ENCLOSURE.
- \* FLOOR SPACE SAVINGS.
- \* IMPROVED AIR FLOW & HEAT TRANSFER.
- \* LARGE ACCESS DOORS FOR SANITATION.
- \* EASY ACCESS TO MAINTENANCE.
- \* SAFE, TROUBLE-FREE OPERATION.

## GUARANTEED FREEZING QUALITY

The **ADVANCED FLUIDIZATION FREEZER** assures excellent freezing quality and reduced shrinkage loss by continuously agitating the product during the crusting stage and the fluidization freezing stage. The positive and precise conveying of the product throughout its freezing cycle also assures even freezing times.

## GUARANTEED LOWEST OPERATION

The **ADVANCED FLUIDIZATION FREEZER** has the lowest operation cost compared to CO<sub>2</sub>, NITROGEN and other freezers. This is achieved by utilizing our high efficiency insulated enclosure, most efficient mechanical refrigeration method, combined with our unique patented mechanical vibration and balanced air flow system.



**PROCESS FLOW SCHEMATIC**

## GUARANTEED LOWEST INVESTMENT

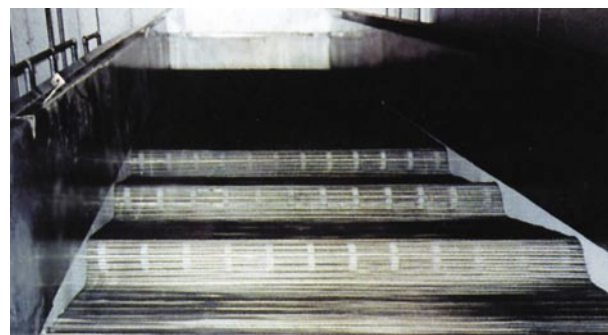
The **ADVANCED FLUIDIZATION FREEZER** is the **most economical** freezer offered in this class. Every component of the freezer: evaporator, conveyor belting, and high efficiency enclosure is manufactured in our highly experienced engineering and manufacturing facility. We can afford to pass on the savings to you, our valuable customer, **without** sacrificing quality. Valuable processing floor space is also saved because our freezer is the most **compact** and portable in the industry, occupying **minimum floor space** under normal design conditions.

## GUARANTEED MANUFACTURING AND DESIGN QUALITY

The **ADVANCED FLUIDIZATION FREEZER** is **completely factory assembled and tested prior to shipping**. The conveyor belt is made of stainless steel woven wire material. The conveyor supports are constructed with galvanized steel lined, low friction, food grade, plastic wear strips designed for minimum belt wear. The refrigeration coils are constructed from aluminum, designed for maximum heat-transfer efficiency and operation intervals. The frigid air is delivered from aluminum high-efficiency fans and motors. The defrost header is constructed from galvanized steel pipes and brass nozzles. The freezer enclosure is constructed with 4 inch thick high efficiency urethane insulation. The enclosure skin is all stainless steel. Large access doors are located at critical locations for easy inspection, cleaning, and maintenance. The freezer is built to U.S.D.A., F.D.A., O.S.H.A., UL and C.S.A. standards.

## CUSTOM DESIGN

**ADVANCED EQUIPMENT INC.** begins with a standard design that is carefully customized to meet most standard needs. However, we also provide other types of custom made freezers for your design and budget requirements such as spiral freezers, trolley freezers, package freezers, plate freezers, etc. Please contact us for more information on other types of freezers for various product applications.



Precool Belt Section c/w Humps and Agitators



Cut Corn on Crust Frozen Precool Section



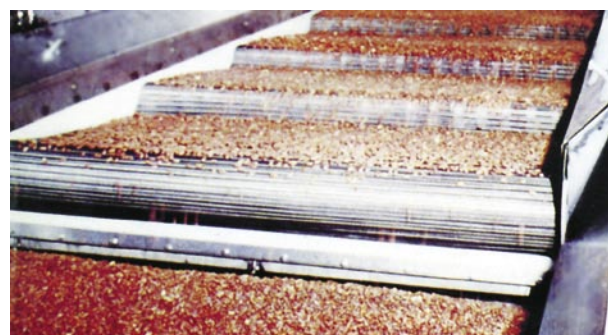
Frozen Peas during transfer from Precool to Freeze Section



Cherries on Crust Frozen Precool Section



Cut Beans on Fluidization Freeze Section



Beans in action through Precool Humps and Agitators



Cut Corn on Fluidization Freeze Section



Frozen Peas at Discharge

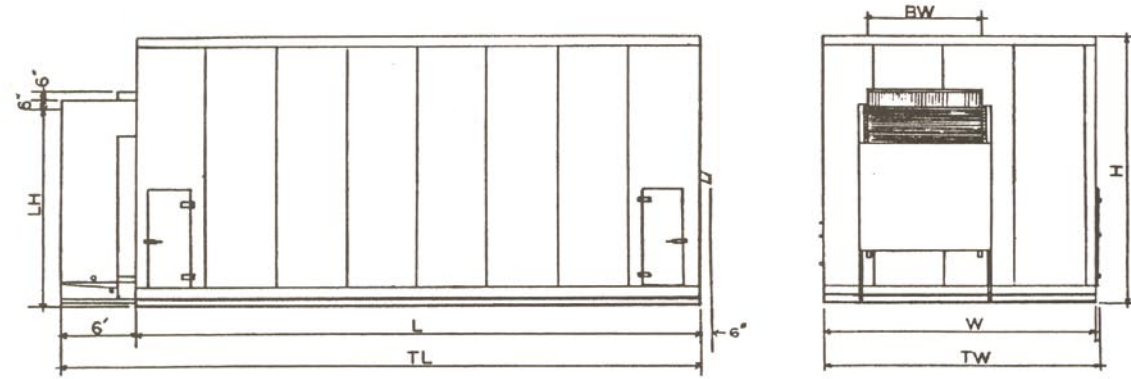


Cut Broccoli on Crust Frozen Precool Section



Frozen Cut Beans at Discharge

## GENERAL DIMENSION AND SPECIFICATION DATA



Model No.	IQF-	16	24	33	44	55	60	80	100	120	140	160	180	200	220	240
Capacity (Peas)	LB/HR	1,600	2,400	3,300	4,400	5,500	6,000	8,000	10,000	12,000	14,000	16,000	18,000	20,000	22,000	24,000
	KG/HR	727	1,091	1,500	2,000	2,500	2,727	3,636	4,545	5,455	6,364	7,273	8,182	9,091	10,000	10,909
Refrigerative Cap. (-30F)	TR	33	46	60	82	97	105	134	164	194	225	254	286	316	347	377
No. of Freezer Fans		3	3	4	4	4	4	5	6	7	8	9	10	11	12	13
Freezer Fan H.P.	HP/KW	5/3.7	7.5/5.6	10/7.5	10/7.5	15/11.2	15/11.2	15/11.2	15/11.2	15/11.2	15/11.2	15/11.2	15/11.2	15/11.2	15/11.2	15/11.2
Belt Drive	HP/KW	3/2.2	3/2.2	5/3.7	5/3.7	5/3.7	5/3.7	5/3.7	5/3.7	7.5/5.6	7.5/5.6	7.5/5.6	10/7.5	10/7.5	10/7.5	10/7.5
Belt Dryer H.P.	HP/KW	5/3.7	5/3.7	5/3.7	7.5/5.6	7.5/5.6	7.5/5.6	7.5/5.6	7.5/5.6	7.5/5.6	7.5/5.6	7.5/5.6	10/7.5	10/7.5	10/7.5	10/7.5
Electrical Specification		230 / 460 / 3160														
Defrost Water 20 PSI	GPM	110	145	180	180	240	255	320	355	405	435	480	510	540	570	600
Belt Washer 20 PSI	GPM	20	20	20	25	30	30	30	30	30	30	30	40	40	40	40
Unit Width "W"	FT/CM	8/24.4	8.5/26	9.5/29	10.5/32	11.5/35	11.5/35	11.5/35	11.5/35	11.5/35	11.5/35	11.5/35	11.5/35	11.5/35	11.5/35	11.5/35
Unit Length "L"	FT/CM	21/64	21/64	26/79	26/79	26/79	31/95	36/102	38/116	42/128	46/140	51/155	46/140	51/155	56/171	60/183
Unit Height "H"	FT/CM	12/37	12/37	12/37	12/37	12/37	12/37	12/37	12/37	12/37	12/37	12/37	12/37	12/37	12/37	12/37
Total Unit Width "TW"	FT/CM	8.5/26	9/27.4	10/30.5	11/33.5	12/36.6	12/36.6	12/36.6	12/36.6	12/36.6	12/36.6	12/36.6	12/36.6	12/36.6	12/36.6	12/36.6
Total Unit Length "TL"	FT/CM	27/82	27/82	32/82	32/82	32/82	37/113	42/128	44/134	48/146	52/159	57/174	52/159	57/174	62/189	66/201
Loading Height "BH"	FT/CM	9/27	9/27	9/27	9/27	9/27	9/27	9/27	9/27	9/27	9/27	9/27	9/27	9/27	9/27	9/27
Discharge Height "DH"	FT/CM	6/18	6/18	6/18	6/18	6/18	6/18	6/18	6/18	6/18	6/18	6/18	6/18	6/18	6/18	6/18
Belt Width "BW"	FT/CM	2.5/7.6	3/9	3/9	4/12	5/15	5/15	5/15	5/15	5/15	5/15	5/15	5/15	6/18	6/18	6/18
Weight	LB	15,000	17,000	19,000	20,000	21,000	24,000	27,000	30,000	33,000	36,000	39,000	42,000	45,000	48,000	51,000

NOTE: Product entering at 70 DF and discharge at 0 DF equilibrated temperature.  
Evaporative temperature of -30 DF.  
Belt washer and defrost coil water temperature of 70 DF.

DIMENSIONS AND SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.



# ADVANCED I.Q.F. FLUIDIZATION TUNNEL FREEZER

## THE OPTIMUM FOOD FREEZING SYSTEM



**QUICK FREEZE EACH INDIVIDUAL PRODUCT TO RETAIN THE DELICATE ORIGINAL FLAVOR**

### BENEFITS:

- Continuous inline food freezing
- Gentle, smooth handling of product
- Lowest, reliable operation cost
- Saving in processing floor space
- High efficiency air flow and heat transfer
- Factory assembled and tested
- Stainless steel constructed to U.S.D.A. specifications
- Easy access to sanitation and maintenance

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**ADVANCED I.Q.F. FREEZER**  
ADVANCED EQUIPMENT INC.

DESIGN & MANUFACTURED BY

**ADVANCED I.Q.F. FREEZER**  
ADVANCED EQUIPMENT INC.

FOOD FREEZING SPECIALIST