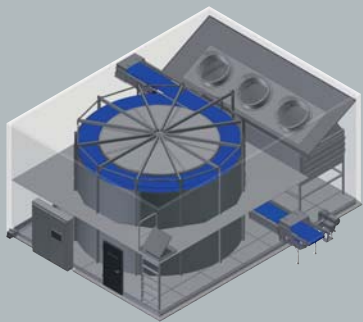


# In Touch



## Eurotek spiral freezers and chillers

In touch with GEA Freezing—high quality and flexibility in freezing and chilling systems

GEA Refrigeration Technologies through the GEA Freezing product range represents innovative solutions in industrial freezing and chilling closely oriented to the stringent requirements of its customers: Cost-efficient, long-life, energy-efficient and customized.

° In touch with your processes: optimum freezing and chilling solutions

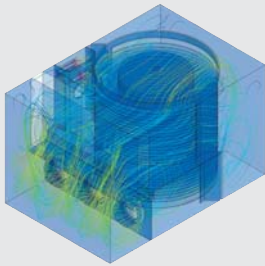
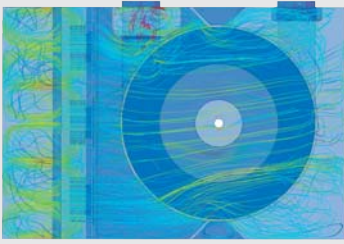


## Extensive experience in freezing and chilling food processing

Ready-meals, pizzas, shrimp, fish, hamburger patties, sausages, chicken wings, chicken fillets, chicken nuggets, dough, bread rolls, baguette, etc. etc. Raw, par-fried, par-baked or fully cooked products: With the rapid change in the market demands and innovations in food processing, there have been many product developments requiring unique handling. GEA experts in frozen food applications ensure that the best solution is identified for your product.

Eurotek spiral freezers and chillers are fully customized to your application and designed for high-efficiency and reliability.

We guarantee quality and safe products throughout your entire freezing or chilling process. How? Based on our proven know-how with regard to food freezing and chilling, together with the ability to test your products in our technology center, we select and test the optimum freezing or chilling configuration for your specific application.



*In GEA Tech Center, 3D model simulations are built to optimize airflow and heat transfer for all spiral series.*

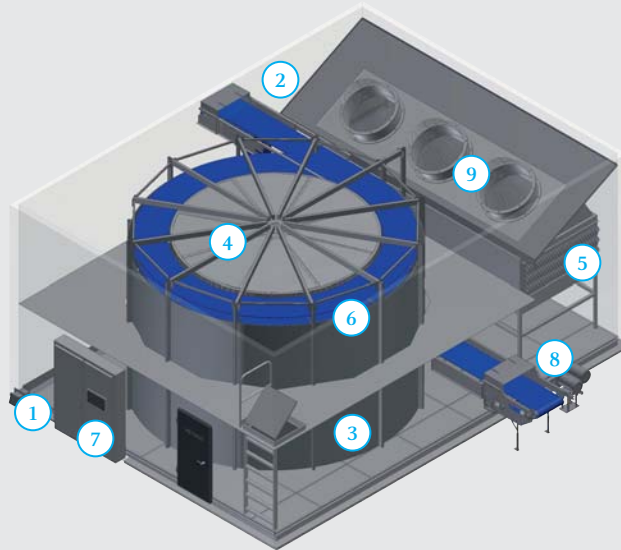
## Innovative, optimized, scientifically proven

Our R&D department uses the latest airflow and heat transfer technologies. With the ability to conduct simulations and confirm the results in our test freezers, we can quickly generate new and industry-leading solutions that energy efficiently maximizes product quality and yield.

## ° Designed for flexibility and performance

# Eurotek spiral freezers and chillers

Capable of handling capacities from 0.2 to 7 tonnes per hour, the Eurotek spiral freezers are designed by expert engineers to exact specifications based on your product characteristics, capacities, facility space and line layout.



### Features and benefits

- 1 Floor design:** Stainless steel tread plate sheet welded into watertight pan finish.
- 2 Enclosure:** Insulated panels with stainless steel clad or white food safe galvanised sheet. PIR foam.
- 3 Direct drive:** Bottom drive geared motor for drum drive for easy maintenance and hygiene.
- 4 Profiles:** Bolted stainless steel assemblies.
- 5 Evaporators:** Use stainless steel tubes with high-efficiency aluminum fins to optimally transfer heat.
- 6 Conveyor structure:** Stainless steel structure fully prefabricated and bolted on site for easy and quick installation.
- 7 Operator interface:** Mimic display for clear and easy understanding of spiral operation conditions. Easy to use interface.
- 8 CIP systems:** Options from belt washing to full spiral zones automatic CIP.
- 9 Horizontal or vertical airflow:** To best suit your product.

### Customized to specifications

Eurotek spiral freezers will:

- ° Meet your product handling, factory and freezing and chilling-application requirements
- ° Handle 1 shift-14 days of operation without stopping to defrost, based on the evaporator configuration we select for your needs – whether extended heat exchange surface, Sequential Defrost (SD) or Snow Removal System (SRS)

### Cost-efficient production

Our spiral freezers profitably:

- ° Save energy and minimize yield loss by optimizing airflow
- ° Reduce cleaning labour through efficient multizone CIP (Clean-In-Place) system

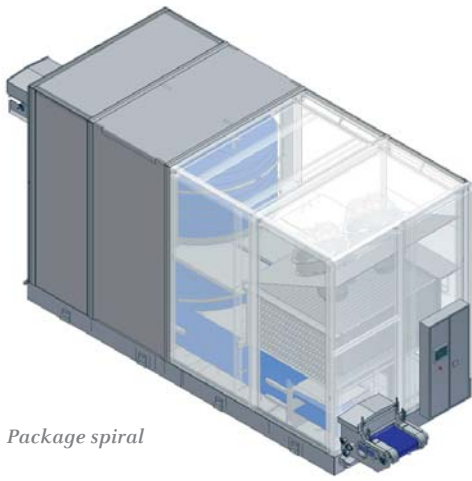
### Great durability

Our spiral freezers are strengthened by:

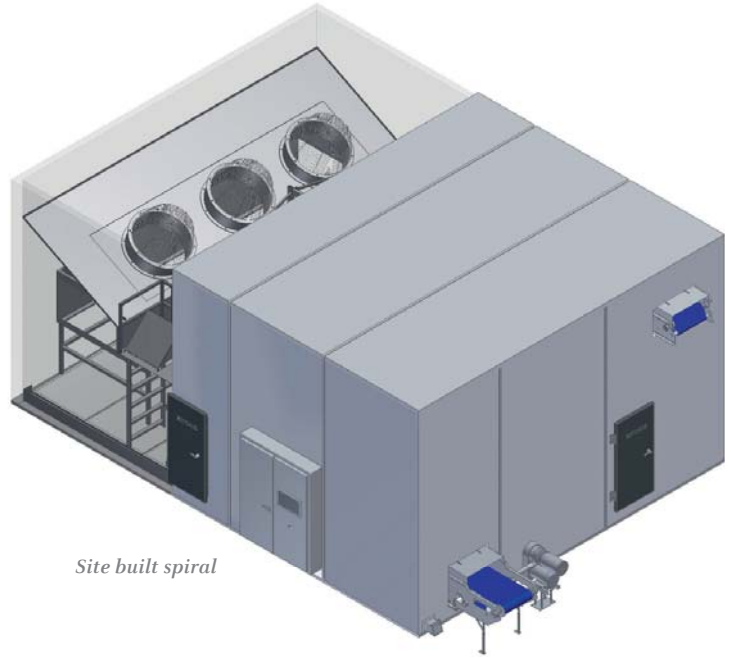
- ° Stainless steel spiral frameworks
- ° Customer support and easy maintenance

° In touch with your operations: Installation to implementation

## Package and site built spiral freezers and chillers

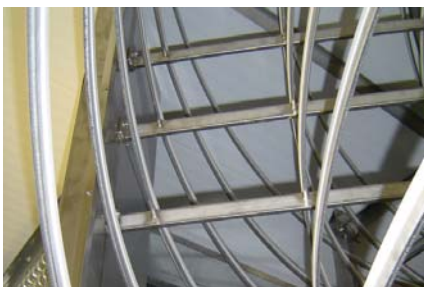


Package spiral



Site built spiral

Eurotek spiral freezers and chillers are specifically designed for:



### Quick and easy installation

- ° Package spirals are fully prefabricated prior to shipping
- ° Modular standard design for site built spirals









### Easy cleaning

- ° Fully opening doors around drum
- ° Platforms for safe access to different spiral levels

### Ease of operation, low maintenance

- ° Spiral operation checking in one mimic single view
- ° Intuitive spiral controls for retention time setting, defrosting and cleaning sequences

## Eurotek package spiral freezers

Typical application	Dimensions	Weight (g)	Capacity (kg/h)
<b>Fish</b>	<b>L x W x H (mm)</b>		
 Fish filets, raw	200 x 90 x 30	115	575
 Fish fingers, battered breaded	101 x 32 x 50	28	812
<b>Meat</b>	<b>(mm)</b>		
 Hamburger, raw	100 (D) x 9 (H)	113	1017
 Meat ball, raw	25 (D)	8	920
<b>Poultry</b>	<b>L x W x H (mm)</b>		
 Chicken filets	120 x 80 x 20	80	560
 Chicken nuggets, cooked	60 x 40 x 15	21	680
<b>Bakery</b>	<b>L x W x H (mm)</b>		
 Mini baguettes	270 x 75 x 75	100	250
<b>Ready meals</b>	<b>L x W x H (mm)</b>		
 Ready meals (chill)	205 x 130 x 42	400	680
Ready meals (freeze)	205 x 130 x 43	400	440
<b>Shipping data <sup>1)</sup></b>	<b>L x W x H (m)</b>		
Shipping dimensions	7.5 x 3.6 x 3.5		

<sup>1)</sup> Easy installation: Eurotek package spirals are fully prefabricated prior to shipping.

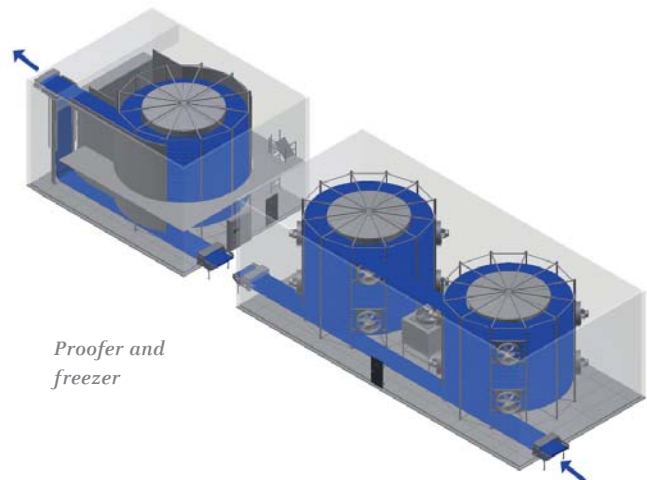
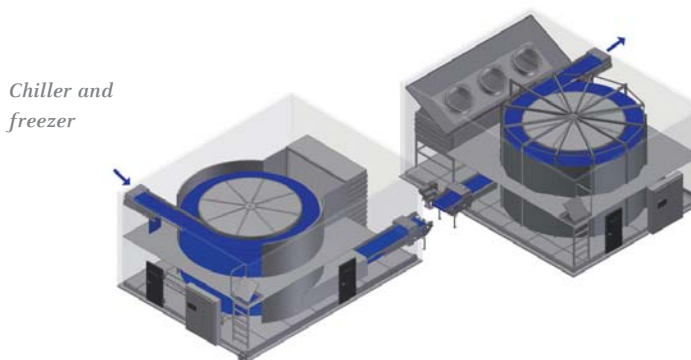
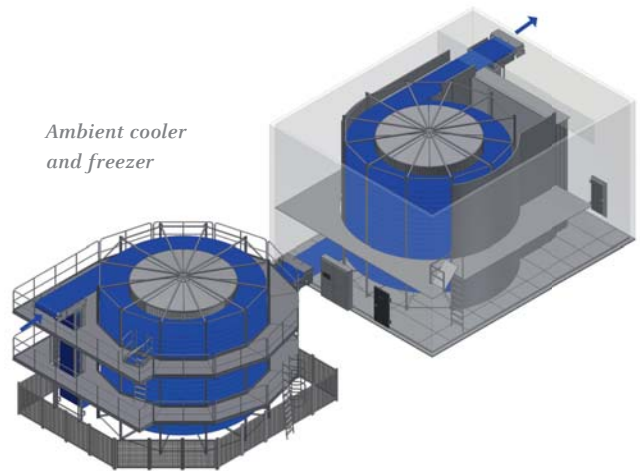
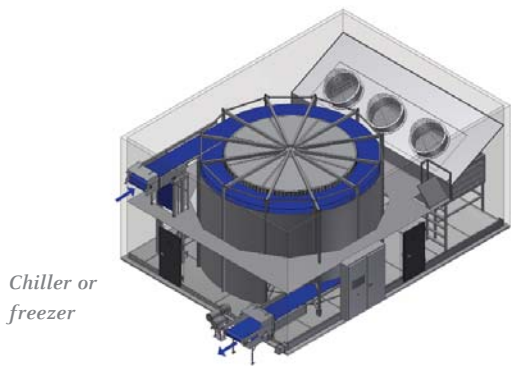
## Eurotek site built spiral freezers <sup>2)</sup>

Product <sup>3)</sup>	Capacity
Meat, Poultry, Fish, Pizza, Ready meals, ...	up to 7 tonnes/hour

<sup>2)</sup> Each model is optimized to meet your individual application and site condition. <sup>3)</sup> Other products: Please contact us.

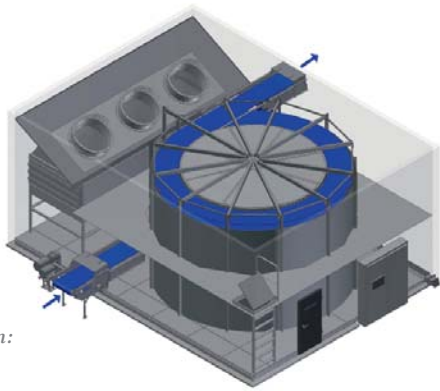
° In touch with your application: Tailor-made solutions

## Flexible equipment options

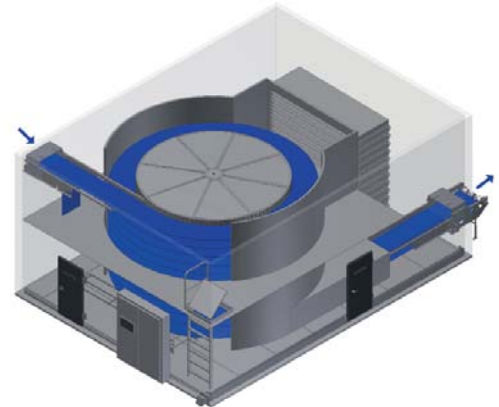


° Integration in your processing line

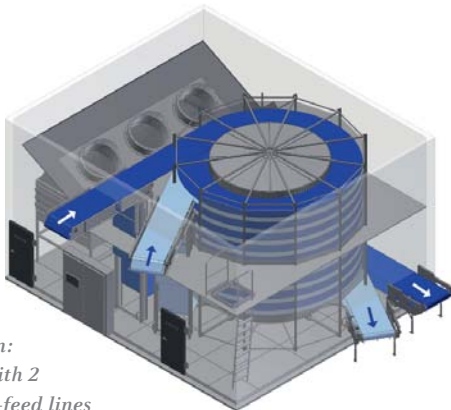
# Process flow design



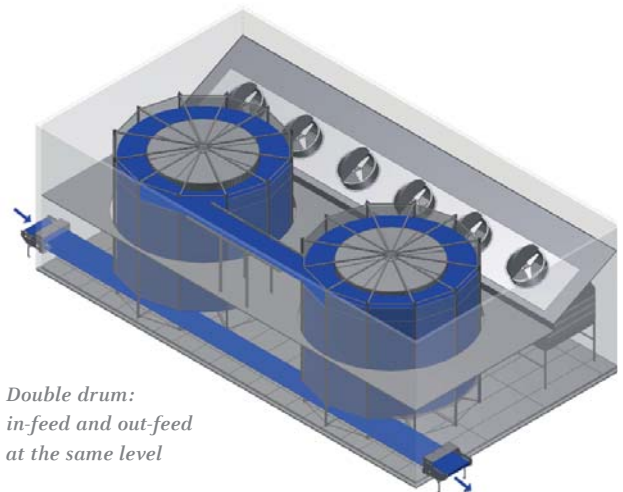
Single drum:  
up-cage



Single drum:  
down-cage



Single drum:  
twin-belt with 2  
separate in-feed lines

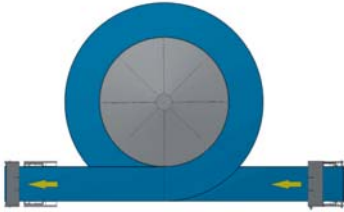


Double drum:  
in-feed and out-feed  
at the same level

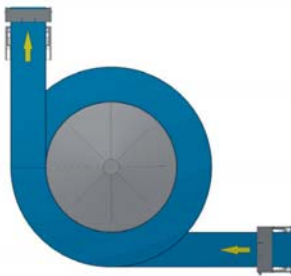
° Customized configuration

## Flexible belt options

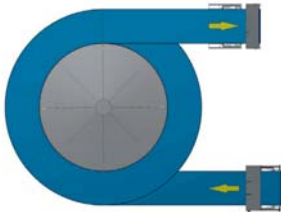
Further, we can configure your belt options to flexibly turn clockwise or counterclockwise—based on your specific needs.



Straight-through



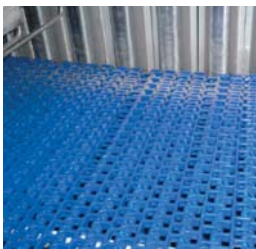
90° turn



180° turn



270° turn



Plastic:  
Acetal/Polypropylene

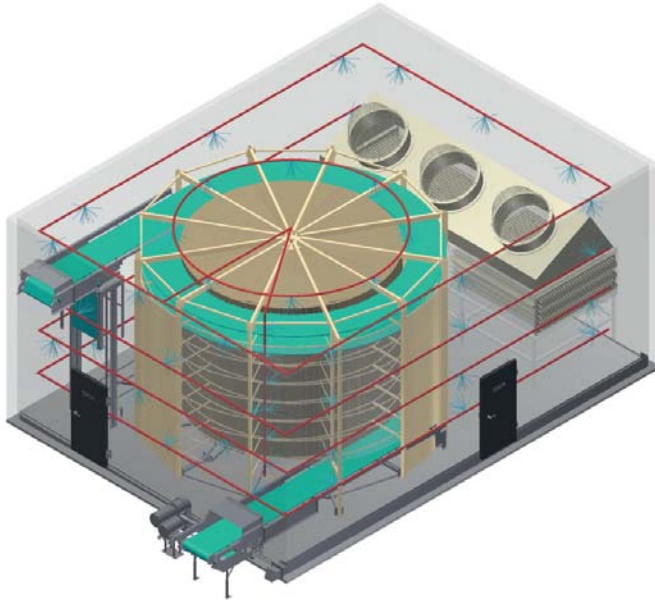


Stainless steel

Application-specific belt selection

° In touch with stringent cleaning requirements

## Comprehensive cleaning with minimal labour



CIP (Clean-In-Place) systems:

- ° Belt washing station – external
- ° Product zone
  - Belt
  - Top ring above top tier
  - Rotating drum nozzles
  - Foam volumizing nozzle
- ° Enhance and product zone
  - Product zone
  - Access area ring high
  - Access area ring low
- ° Enhance and product zone and evaporators
  - Enhance and product zone
  - Internal evaporator plenum

Option: External lance to clean within 20 meters

Recirculating CIP system available:

Only uses half as much water as non-circulating systems.



° In touch with defrosting solutions for your production running time

## In line with production planning



*Snow Removal System (SRS)*



*Sequential Defrost (SD)*

For extended operation between defrost, up to 6 days:

- ° Standard shift operation.
- ° Extended operation with:
  - Larger coil surface area
  - Larger coil face area
  - Larger coil fin pitching
- ° Snow removal system (SRS)
- ° Sequential defrost (SD)

Eurotek design options give you the ability to run extended periods with hot product processing:

- ° All week operation (160 hours) in bakery, pastry or ready meal applications
- ° Continuous operation in high volume applications



GEA Refrigeration Technologies offers superior customer support services. These services add significant value to your company's operation. Staffed by well-trained and experienced technicians, your experience with our service and support will be a positive one.

## ° In touch with our customers

### We offer you: top competence, from development to service



*Worldwide service support*

Of course we won't leave you alone when your systems have been installed. We support you during your plant operation, assure optimal maintenance, supply wear and spare parts, and are quickly there when your refrigeration systems unexpectedly have difficulty. In short: we are responsible for absolutely satisfactory operation – with companies around the world, and with highly competent staff.



*Training programs by experts*

#### Reliable maintenance and emergency repair service

We offer you preventive and restorative maintenance. Our engineers are selected, ongoing-trained experts that stand at your side around the world, and quickly and efficiently repair your equipment, minimizing production downtime. We customize your contract to meet your needs, from annual audits to full maintenance. You can depend also on our expert knowledge if you are looking for new possibilities of efficiency enhancement. Either for purchase or as part of contracting: our team will find for you the energy-optimized and sustainable solution.

#### Proven spare parts

GEA Refrigeration Technologies quotes, designs and provides genuine replacement parts to optimize the performance and extend the operational life of your freezer or chiller. Owing our manufacturing shop, we can quickly manufacture your replacement parts, customizing them to fit your unique installation – without delay.

#### Friendly expert training

GEA Refrigeration Technologies offers training programs designed to optimize the performance of your freezer or chiller. Our highly skilled engineers conduct these programs for existing or new employees at your facility or in our Technology Center.

*Please get in touch with us:  
GEA Refrigeration Technologies and its companies are  
located worldwide. Our complete addresses are available  
on the Internet under [www.gearefrigeration.com](http://www.gearefrigeration.com)*



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[www.gearefrigeration.com](http://www.gearefrigeration.com)