

Spiral Quick Freezer

The spiral quick freezer is designed for the continuous freezing of food products. It utilizes a spiral conveyor system to maximize space and provide efficient heat transfer.



Product Overview

Continuous Spiral Freezing System

The RSPT series spiral freezer is a high-performance solution designed for the continuous freezing of food products. By utilizing an advanced spiral conveyor system, it maximizes space efficiency while ensuring uniform heat transfer across a variety of food items like poultry, seafood, and baked goods. Built with stainless steel, this freezer prioritizes hygiene and long-term durability in demanding industrial environments. The system features precise temperature management and modular architecture for easy customization.

Technical Features

Key Capabilities

- Advanced energy-efficient insulation
- Automated defrosting system
- Integrated cleaning system
- Adjustable conveyor speed
- Precise temperature control

Construction

Stainless Steel, Modular Design

Performance

Performance Highlights

1 Continuous

Process Type

Application

Compatible Product Categories

- Meat
- Poultry
- Seafood
- Baked Goods