

THE MOST EFFICIENT AND RELIABLE SPIRAL FREEZER EVER OFFERED!

ADVANCED has utilized more than 20 years of proven spiral freezer, refrigeration and high technology enclosure design experience to create this more efficient and trouble-free freezing system. This spiral freezing system is a **unique** and most **versatile** design compared to other types of freezers.

It can freeze or chill any delicate product ordinarily subject to freezing damage, such as raw shrimp, raw hamburger, chicken patties specially prepared products and packaged products requiring a long retention time.

GUARANTEED FREEZING QUALITY

The **ADVANCED SPIRAL FREEZER** assures excellent **product freezing** quality by continuously conveying the product without **interruption from transfer, handling or pile-ups**, until it is safely frozen. The product shrinkage is minimized to as low as 0.15% due to our unique vertical air flow pattern.

GUARANTEED LOWEST OPERATION COST

The **ADVANCED SPIRAL FREEZER** has the lowest operation cost compared to CO₂, nitrogen and other freezers. This is achieved by utilizing the most efficient mechanical refrigeration method, combined with our new unique **low-pressure, high velocity, vertical-down air flow** recirculation system. The vertical-down air flow assures that btu's are continuously scrubbed from all sides of the product.

GUARANTEED LOWEST INVESTMENT

The **ADVANCED SPIRAL FREEZER** is the **most economical** freezer offered in its class. Every component of the freezer is manufactured in our well-equipped engineering and manufacturing facility. We can afford to pass on the savings to our customers **without** sacrificing quality.

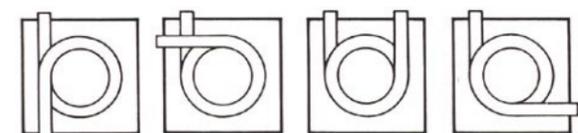
GUARANTEED MANUFACTURING AND DESIGN QUALITY

The **ADVANCED SPIRAL FREEZER** is **completely factory assembled**, and **tested prior to shipping**. The spiral conveyor is constructed with non-corrosive, hot-dipped galvanized steel. The steel conveyor is designed with bolt-on option for easy, fast assembly and relocation. Refrigeration coils are constructed with aluminium or hot-dipped galvanized steel to **maximize heat transfer efficiency** and length of **operation intervals**. The frigid air is delivered with aluminium high efficiency air foil fan wheels directly driven by high efficiency motors. Air flow baffling is constructed of heavy gauge aluminium for maximum air channeling and optimum heat removal from the product. The freezer enclosure is constructed with 4 inch thick foamed in-place urethane laminated with galvanized steel, white enamel on galvanized steel, or stainless steel. The spiral drives are driven by a variable frequency drive for a smooth and safe control speed to protect the system from over-tension and malfunction. The freezer is built to USDA, FDA, OSHA, UL and CSA standards.

CUSTOM DESIGN

ADVANCED EQUIPMENT INC. begins with a standard design that is carefully customized to meet most standard needs. However, we also provide small capacity standard spiral freezers for your budget. Please contact us for more information on other types of freezers for various product applications.

INFEED/OUTFEED CONFIGURATION



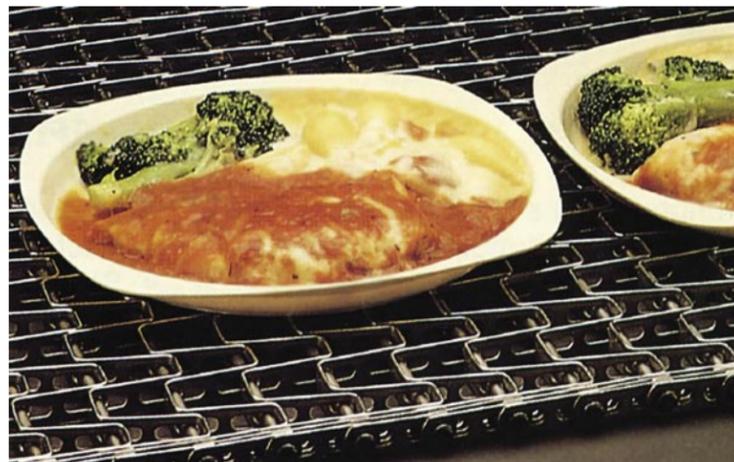
Site built spiral freezer without enclosure.



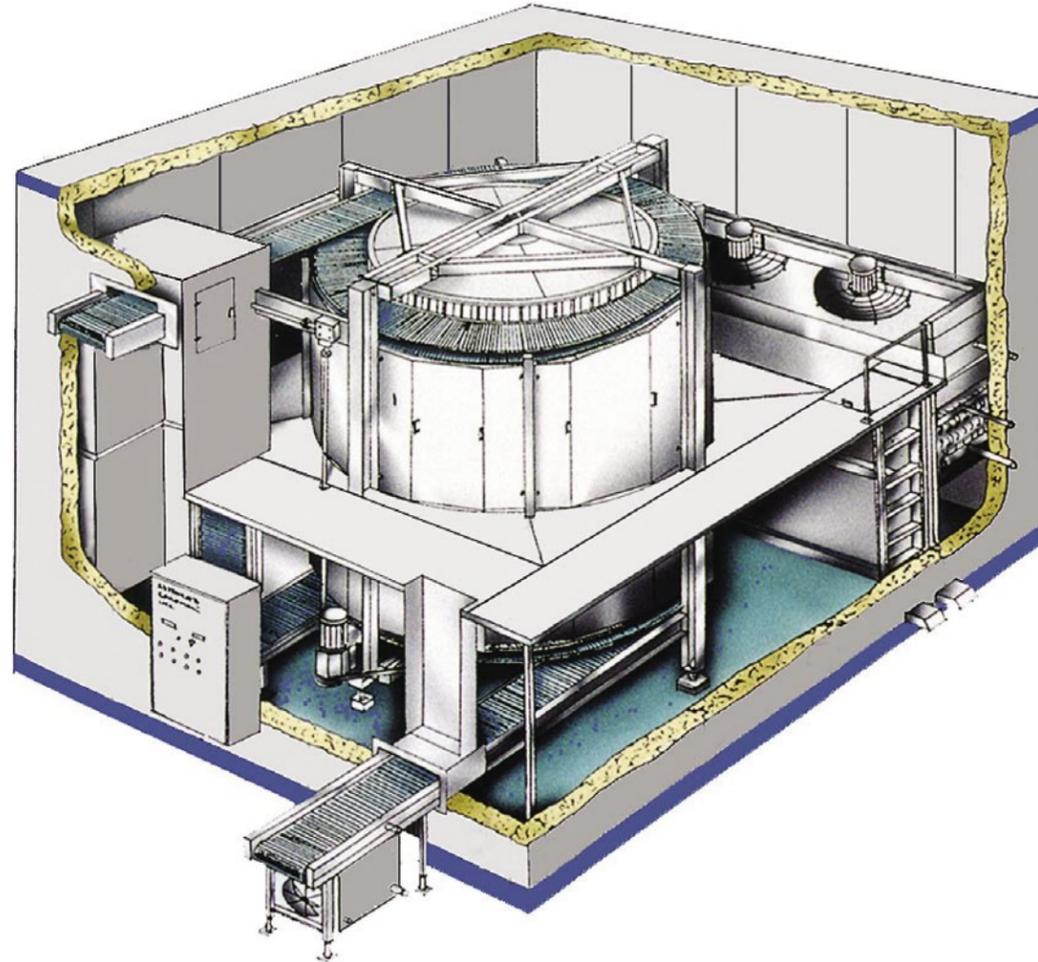
Spiral conveyor.



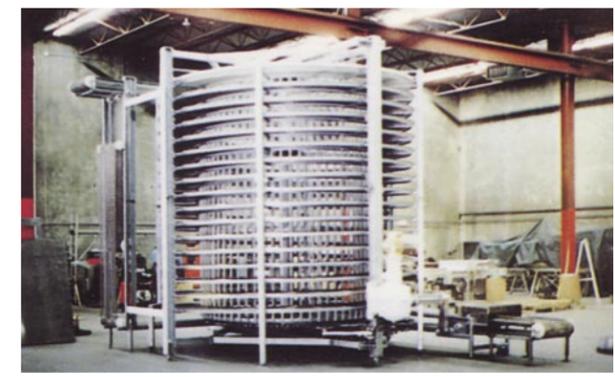
Electrical control panel.



Fiex-wire belt for packaged products.



Site built spiral freezer without enclosure.



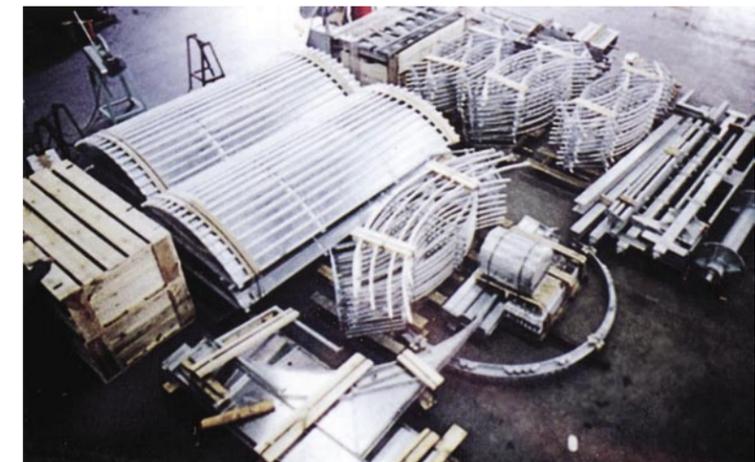
Spiral conveyor.



Bolt on style for easy assembly.

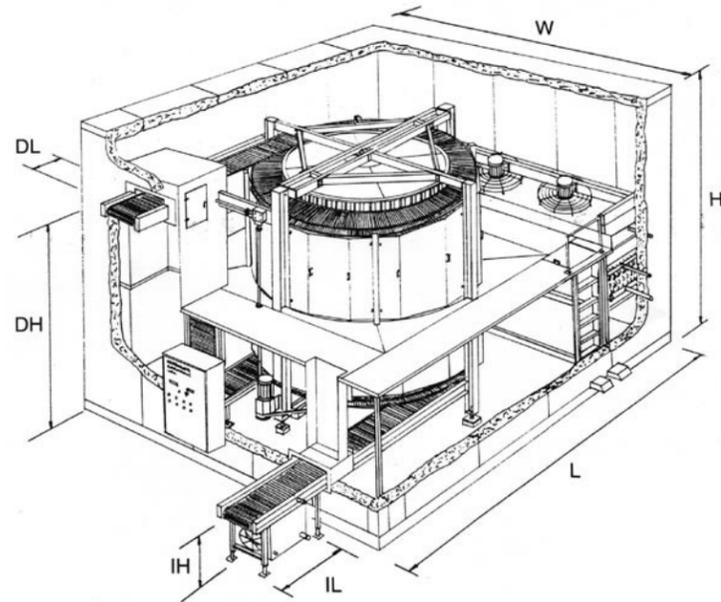


Balanced weaved belt for I.Q.F. products.



Spiral freezer parts ready for shipping.

GENERAL DIMENSION AND SPECIFICATION DATA



ADVANCED I.Q.F. SPIRAL FREEZER

THE OPTIMUM FOOD FREEZING SYSTEM



Model No.	16-17-462	20-15-636	20-18-763	24-15-933	24-18-1119	24-21-1306	30-15-1484	30-18-1780	30-21-2078	30-24-2375	30-30-2969	36-15-2163	36-18-2596	36-21-3028	36-24-3461	36-30-4326	
BELT DATA																	
Belt Width (in.)	16	20		24			30			36			30				
Number of Tiers	17.5	15	18	15	18	21	15	18	21	24	30	15	18	21	24	30	
Active Belt Length (ft.)	472	503	604	605	726	847	754	905	1056	1207	1508	911	1094	1276	1458	1822	
Length per tier (ft.)	26.96	33.51		40.32			50.26			60.74			60.74				
Useable Belt Area:																	
Omni-Grid (sq. ft./ft.)	981	1.26		1.54			1.96			2.39			2.39				
OmniFlex (sq. ft./ft.)	1.05	1.33		1.62			2.04			2.46			2.46				
Max. Belt Loading:																	
Omni-Grid (lb./ft.)	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	Max. Std.	
OmniFlex (lb./ft.)	20 10	15 10	30 10	12 10	24 10	16 10	8 8	16 10	5 5	10 10	5 5	10 10	5 5	10 10	5 5	10 10	
Max. Product Height (in.)	2.5															3.5	
Tier Clearance (in.)	3.0															4.0	
Standard Tier Pitch (in.)	5.0															6.5	
System Radius (in.)	51.5	64		77			96			116			116				
Refrigeration Sys.	(AMMONIA OR HALOCARBON) DX, PLUMP RECIRCULATION, OR GRAVITY FLOODED																
Evaporator Temp.	-30 DF SUCTION AT EVAPORATOR																
Base Load (TR)	4.4	5.8	7.0	8.0	9.4	10.7	12.0	14.8	16.9	20.0	24.0	16.9	20.0	24.0	26.5	33.4	
Capacity (1000 BTU/DTD)	21.4	27.6	33.4	38.4	45.1	51.2	57.7	71.0	81.0	95.8	115.0	81.0	95.8	115.0	126.9	160.0	
Coil Surface (sq. ft.)	4,177	5,886	6,536	7,519	9,189	10,024	11,295	13,900	16,514	19,120	23,467	16,514	19,120	23,467	24,836	31,315	
Intern. Coil Vol. (cu. ft.)	6.5	9.1	10.2	11.7	14.3	15.6	17.5	21.6	25.6	29.7	36.4	25.6	29.7	36.4	38.6	48.6	
Defrost Method	WATER STANDARD -- HOT GAS OPTIONAL																
Defrost WATER (GPM)	70	100	110	125	150	165	190	230	275	320	390	275	320	390	415	520	
Fans No.	1	2	2	2	3	3	3	4	4	4	6	4	4	6	8	8	
Total Air CFM (1000)	23.5	34.0	39.0	40.0	51.0	60.0	70.5	80.0	94	110.0	141.0	94.0	110.0	141.0	160.0	188.0	
Fan Motor (HP)	10.0	7.5	7.5	7.5	7.5	7.5	10.0	7.5	10.0	15.0	10.0	10.0	15.0	10.0	7.5	10.0	
Total Fan (HP)	10	15	15	15	22.5	22.5	30	30	40	60	60	40	60	60	60	80	
Total Connected (HP)	13	20	20	20	27.5	27.5	37.5	37.5	47.5	70	75	47.5	70	70	75	95	
Main Drive (HP)	3	5	5	5	5	5	7.5	7.5	7.5	10	15	7.5	10	10	15	15	
Voltage 3 Phase	AVAILABLE 120/208V, 277/480V, 240, 600V, 60HZ																
DIMENSIONS																	
Length (L) (in.)	218	252		286			336			386			386				
(m)	5.5	6.4		7.3			8.5			9.8			9.8				
Width (W) (in.)	186	212		238			276			314			314				
(m)	4.7	5.4		6.0			7.0			8.0			8.0				
Height (H) (in.)	159	148	163	148	163	178	155	170	185	200	230	163	181	199	217	253	
(m)	4.0	3.8	4.1	3.8	4.1	4.5	3.9	4.3	4.7	5.1	5.8	4.1	4.6	5.1	5.5	6.4	
Infeed Height (IH) (in.)	36																
(m)	0.91																
Infeed Length (IL) (in.)	60																
(m)	1.52																
Discharge Height (DH) (in.)	125	115	130	115	130	145	123	139	156	172	205	130	148	166	184	220	
(m)	3.2	2.9	3.3	2.9	3.3	3.7	3.1	3.5	4.0	4.4	5.2	3.3	3.8	4.2	4.7	5.6	
Discharge Length (DL) (in.)	10																
(m)	0.25																
Weight (lbs)	12,000	13,000	14,000	16,000	20,000	24,000	20,000	25,000	28,000	31,000	37,000	24,000	29,000	34,000	39,000	49,000	

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
- Special air flow allowing lowest weight loss
- Factory assembled and tested
- Stainless steel constructed to U.S.D.A. specifications
- Easy access to sanitation and maintenance

DIMENSIONS AND SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

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DESIGN & MANUFACTURED BY



FOOD FREEZING SPECIALIST