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 aluminum or hot-dipped galvanized steel to maximize heat transfer efficiency and length of operation intervals. The frigid air is delivered with aluminum high efficiency air foil fan wheels directly driven by high efficiency motors. Air flow baffling is constructed of heavy gauge aluminum 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 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
Full Tier, 3/4 Tier, 1/2 Tier, 1/4 Tier
### GENERAL DIMENSION AND SPECIFICATION DATA

| Model No. | Dimensions | Weight  | Discharge Length (DL) | Discharge Height (DH) | Infeed Length (IL) | Infeed Height (IH) | Height (H) | Width (W) | Length (L) | Total Connected (HP) | Total Air CFM. (1000) | Defrost WATER (GPM) | Defrost Method | Coil Surface (sq. ft.) | Capacity (1000 BTU/DTD) | Evaporator Temp. | Refrigeration Sys. | System Radius (in.) | Max. Product Height (in.) | Omniflex (lb./lf.) | Omni-Grid (lb./lf.) | Max. Belt Loading: | Omniflex (sq. ft./ft.) | Omni-Grid (sq. ft./ft.) | Useable Belt Area: | Length per tier (ft.) | Active Belt Length (ft.) | Number of Tiers | Belt Width (in.) |
|-----------|------------|---------|-----------------------|-----------------------|---------------------|--------------------|---------------|-----------|-----------|------------------|------------------------|---------------------|-----------------|----------------|---------------------|------------------------|----------------|----------------|----------------|------------------------|----------------|----------------|--------------------|----------------|----------------|----------------|----------------|----------------|----------------|-------------------|-----------------|------------------|
| 15        | 15        | 15      | 15                   | 15                   | 15                  | 15                 | 15            | 15        | 15        | 15               | 15                     | 15                   | 15              | 15             | 15                   | 15                     | 15            | 15             | 15               | 15                     | 15          | 15           | 15                | 15             | 15            | 15            | 15            | 15         | 15            | 15                | 15             | 15             | 15                | 15            | 15         | 15            | 15                | 15             | 15            |

Dimensions and specifications subject to change without notice.

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**ADVANCED I.Q.F. SPIRAL FREEZER**

THE OPTIMUM FOOD FREEZING SYSTEM

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

- 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

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**BENEFITS...**

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www.advancedfreezer.com

**DESIGN & MANUFACTURED BY**

ADVANCED I.Q.F. SPIRAL FREEZER

ADVANCED EQUIPMENT INC.

FOOD FREEZING SPECIALIST

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