



Frigoscandia[®] Equipment SuperCONTACT[®] Crust Freezer

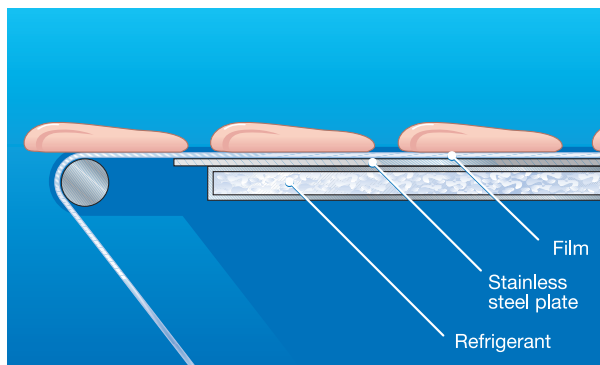
For high-throughput freezing of delicate and sticky products



SuperCONTACT[®] Crust Freezer – the missing link

Delicate? Sticky? Shape-sensitive?

Do you have food products that would be ideal for high-volume, cost-efficient freezing in spiral freezers, if only they weren't so delicate, sticky, wet or shape-sensitive to start with? Here's the solution. With a Frigoscandia Equipment SuperCONTACT crust freezer between your production line and spiral freezer, a thin crust is quickly frozen on the underside of your products, enabling safe, gentle finish-freezing in your spiral.



Simple, ingenious and cost-effective

You may wonder: If soft, sticky and wet products are a problem in my spiral, why wouldn't they be a problem in the SuperCONTACT crust freezer? The answer: Because product is conveyed over the contact freezer plate on a thin film of food-grade HDPE plastic. Nothing sticks to this film. It's incredibly hygienic. You get full heat transfer efficiency. And cleaning and defrosting are already done!

The specifications

- Available in 3-meter (10 feet) modules, in widths from 0.45 to 2.16 m (17³/₄" to 85").
- Surface freezing capacity ranges from 50 to 2,500 kg/hr (110 to 5,500 lbs/hr), depending on the freezer model and food product parameters.
- Can be fitted with optional top airblast freezing section for crust-freezing of entire product.
- Custom-built versions are available on request.

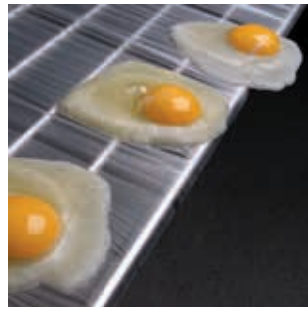
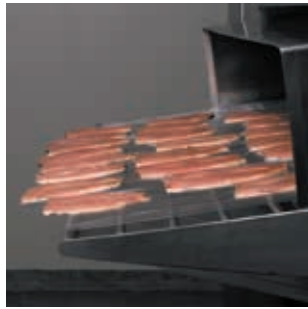
The solutions provider

The SuperCONTACT crust freezer is designed and manufactured by JBT, the world's foremost supplier of food freezing and chilling equipment. But we are not merely suppliers of hardware. We offer complete solutions to your frozen and chilled food production requirements, including:

- Expert advice based on outstanding food technology and unrivalled experience in the business.
- Opportunities for you to test your products and ideas at our Food Technology Centers in Europe, North America and Asia.
- The world's most comprehensive range of cost-effective freezing and chilling equipment, which of course includes the optimum finish freezer for every need:
 - GYRoCOMPACT[®] spiral freezers and chillers
 - FLoFREEZE[®] IQF freezers
 - ADVANTEC[™] impingement freezers
 - and many others
- Long-term, pro-active service contracts to take all the worry out of your freezing operation.

So why not get in touch with us today?

We look forward to serving you!



The advantages

Quality – The SuperCONTACT crust freezer literally keeps your products in shape, delivering the appearance you intended. Without sticking, without deformation, without drip loss, without belt marks.

Speed – It takes just a minute to freeze the bottom surface to a depth of one millimeter. That millimeter not only assures the shape of sensitive products, it cuts the dwell time in the spiral or other finish freezer, thus boosting capacity as well.

Hygiene – Your product touches nothing but the film, ensuring impeccable hygiene. Used film is automatically rolled up for disposal. Product hygiene is perfect, freezer hygiene is perfect. Due to the crusted bottom surface of the product there will be no dripping inside the finish freezer, which will increase the hygiene level dramatically.

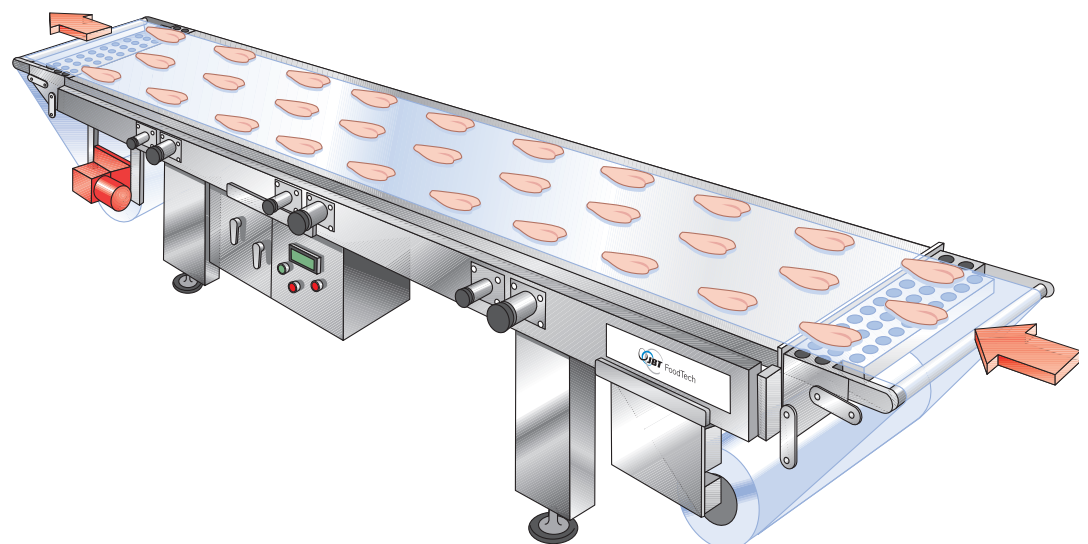
Yield – Moisture on the product underside is sealed to the product while on the film. Drip losses are almost 0 %. Even the drip losses when the product is thawed are dramatically reduced.

Convenience – The SuperCONTACT crust freezer is basically self-defrosting – frost and ice never get in contact with the freezer itself. And you no longer have to manually or mechanically shape products prior to freezing.

Cost-efficiency – You boost your line capacity. Cut product weight loss. Cut product damage. Cut energy costs. There's almost no downtime for defrosting and cleaning. And the disposable hygienic film is a commodity with negligible cost per processed unit.

Flexibility – The SuperCONTACT crust freezer enables high-volume production of even the most shape-sensitive and sticky products. What's more, by adding an optional top airblast section, products can be crust-frozen over their entire surface. This allows them to be stacked without sticking to each other, boosting capacity even further.

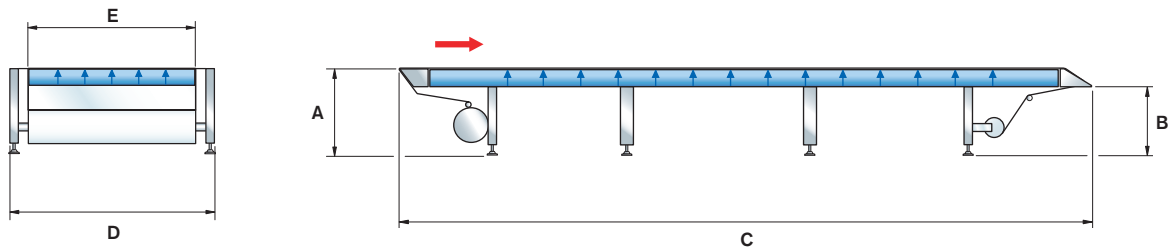
User-friendliness – The SuperCONTACT crust freezer is simple to operate and easy to maintain. You have easy access to all parts of the freezer. And there's almost no cleaning and defrosting.



Technical Data										
	Infeed/load height (mm)	Discharge height (mm)	Overall length (mm)	Overall width (mm)	Max. width (mm)	Film width (mm)	Refrigerated width (mm)	Refrigerated length (mm)	Refrigeration capacity (kw) ¹	Refrigeration connections 42p/21p
	A	B	C	D		E				
Freezer type										
GC 42	900	560	5055	920	1075	350	350	4000	6,3	4 + 4
GCM 58	900	760	6700	920	1075	500	500	6000	13,5	4 + 4
GCM 76	900	760 / 925	6700	1000	1150	680	650	6000	17,5	4 + 4
GCM 92	900	860 / 925	8200	1150	1300	840	800	7500	27	5 + 5
GCM 106	900	925	8200	1300	1450	980	950	7500	32	5 + 5
M7	900	800	6700	1000	1150	680	650	6000	17,5	4 + 4
GC 400 Classic	900	560	5055	920	1075	350	350	4000	6,3	4 + 4
GC 600 Classic	900	760	6700	920	1075	580	550	6000	14,8	4 + 4
ST2 30	900	900	6700	1000	1150	680	650	6000	17,5	4 + 4
ST2 36	900	900	8200	1150	1300	840	800	7500	27	5 + 5
ST2 42	900	900	8200	1300	1450	980	950	7500	32	5 + 5

	Inches	Inches	Inches	Inches	Inches	Inches	Inches	Inches	Tons	2.5p/1.0p
STNA ³ 36	41	41	144	42	58	36	36	120	7.3	1 + 1
STNA ³ 42	41	41	144	48	64	42	42	120	8.1	1 + 1

¹⁾ -40°C NH₃ / at -38°C brine ²⁾ SuperTRAK ³⁾ SuperTRAK North America



Figures subject to change without prior notice.



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