

Freezer Division

0030-2-0

030-005-C









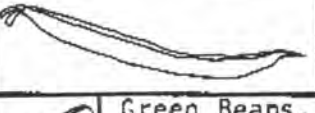






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FLoFREEZE

















Product List

Relative product capacity. (Peas = 100%)

Vegetables		FLoFREEZE Model				Note
		M	MM	MA	W	
	<u>Peas</u>					
	Sweet Green Peas		100		100	A + B
	<u>Peas</u>					
	Alaska Peas		105		105	A + B
	<u>Peas</u>					
	Black-Eyed Field Peas		105		105	A + B
	<u>Green Beans</u>					
	Princess Beans, whole		60		60	A + B
	<u>Green Beans</u>					
	Green Beans, cut, 13-30 mm, 1/2" - 1 1/4"		75		75	A + B
	Green Beans, sliced, 4 mm, 5/32"		65		65	A + B
	<u>Beans</u>					
	Fordhook Lima Beans		80		80	A + B
	<u>Beans</u>					
	Baby Lima Beans		90		90	A + B

<b>Manual</b>		
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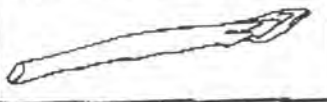














Relative product capacity. (Peas = 100%)

Vegetables, cont.	FLOFREEZE Model				Note
	M	MM	MA	W	
 <u>Beans</u>					
 Broad Beans			65	65	
 <u>Corn</u>					
 Sweet Corn, cut			90	90	
 <u>Cabbage</u>					
 Cabbage, cut, 13 mm, 1/2"			50	--	A
 <u>Cauliflower</u>					
 Cauliflower Florets, 25 mm, 1"			50	50	A + C
 Cauliflower Florets, 50 mm, 2"			25	25	A + C
 <u>Brussel Sprouts</u>					
 Brussel Sprouts, 25 mm, 1"			65	65	A
 Brussel Sprouts, 40 mm, 1 1/2"			45	45	A
 <u>Parsley</u>					
 Parsley, cut			35	--	A + C
 <u>Celery</u>					
 Celery, cut, 25 mm, 1"			70	70	A or B

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Relative product capacity. (Peas = 100%)

Vegetables, cont.		FLOFREEZE Model				Note
		M	MM	MA	W	
	<u>Asparagus</u>					
	Asparagus, cut, 25 mm, 1"		50		50	A or B
	<u>Dill</u>					
	Dill, cut		35		--	A + C
	<u>Leek</u>					
	Leek, uncooked, 13 mm, 1/2"		40		--	A
	<u>Cucumber</u>					
	Cucumber, sliced, 3 mm, 1/8"		50		50	A
	<u>Paprika</u>					
	Paprika, segments, 13 mm, 1/2"		40		40	A
	<u>Tomatoes</u>					
	Tomatoes, 30 mm, 1 1/4"		30		30	A
	<u>Mushrooms</u>					
	Mushrooms, sliced, 4 mm, 1/8 - 3/16"		50		50	A or B
	Mushrooms, whole, 25 mm, 1"		40		40	A or B

Manual

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AGA FRIGOSCANDIA

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Relative product capacity. (Peas = 100%)

Vegetables, cont.		FLOFREEZE Model				Note
		M	MM	MA	W	
	<u>Turnips</u>					
	Turnips, diced, 10 mm, 3/8"		80		80	A
	<u>Rutabagas</u>					
	Rutabagas, diced, 10 mm 3/8"		80		80	A
	<u>Kohlrabi</u>					
	Kohlrabi, cut, 10 mm, 3/8"		65		60	A
	<u>Broccoli</u>					
	Broccoli, cut, 30 mm, 1 1/4"		35		--	A + C
	Broccoli, spears, 100 mm, 4"		30		--	A + C
	<u>Carrots</u>					
	Carrots, sliced, 6 mm, 1/4"		60		60	A
	Carrots, sliced, 6 mm, 1/4"		65		65	A
	Carrots, diced, 10 mm, 3/8"		80		80	A
	Baby Carrots, whole 50 x 20 mm, 2" x 3/4"		45		45	A

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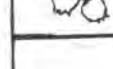




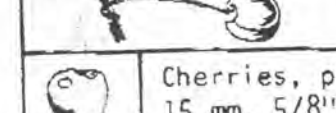
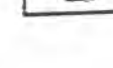
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Relative product capacity. (Peas = 100%)

Fruit and Berries		FLoFREEZE Model				Note
		M	MM	MA	W	
	<u>Blueberries</u>					
	Blueberries, 13 mm, 1/2" 12% sugar content		60		60	
	Blueberries, 13 mm, 1/2" 6% sugar content		70		70	
	Blueberries, 10 mm, 3/8" 12% sugar content		75		75	
	Blueberries, 10 mm, 3/8" 6% sugar content		85		85	
	<u>Red Currants</u>					
	Red Currants, with stalk		65		65	A
	<u>Black Currants</u>					
	Black Currants, with stalk		65		65	A
	<u>Lingonberries</u>					
	Lingonberries		100		100	
	<u>Grapes</u>					
	Grapes, 20 mm, 3/4"		50		50	A
	<u>Gooseberries</u>					
	Gooseberries		50		50	
	<u>Cherries</u>					
	Cherries, pitted or unpitted, 15 mm, 5/8"		60		60	A














Relative product capacity. (Peas = 100%)

Fruit and Berries, cont.		FLoFREEZE Model				Note
		M	MM	MA	W	
	<u>Raspberries</u>					
	Raspberries, 15 mm, 5/8"		40		40	B + C
	<u>Strawberries</u>					
	Strawberries, average diameter 30 mm in a range from 25 mm to 35 mm		70		65	A + B
						
	<u>Plums</u>					
	Plums, whole, 35 mm, 1 3/8"		40		40	A
	Plums, halved, 20 mm, 3/4"		60		60	A
	<u>Apricots</u>					
	Apricots, 40 mm, 1 1/2"		35		35	A
	<u>Apples</u>					
	Apples, diced, 13 mm, 1/2"		60		60	A
	Apples, wedges, 13 mm, 1/2"		60		60	A + B
	Apples, wedges, 10 mm, 3/8"		70		70	A + B
	<u>Pineapples</u>					
	Pineapples, segments, 10 x 20 mm, 3/8" x 3/4"		55		55	A

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Relative product capacity. (Peas = 100%)

Potato Products		FLOFREEZE Model				Note
		M	MM	MA	W	
 <u>Potatoes</u>						
	Potatoes, whole, 25 mm, 1"		45		45	A
	Potatoes, diced, 10 mm, 3/8"		80		80	A
	Shredded Hash Browns, 10 x 3, 3/8" x 1/8"		100		100	A
<u>Infeed Temp. +40°C (100°F)</u>						
	French Frites, crinkle cut, 10 mm, 3/8", 65% water cont. 13 mm, 1/2"		95 80		90 75	A + B
	French Frites, crinkle cut, 10 mm, 3/8", 70% water cont. 13 mm, 1/2"		90 75		85 70	A + B
	French Fries, crinkle cut, 10 mm, 3/8", 75% water cont. 13 mm, 1/2"		85 70		80 65	A + B
	French Frites, straight cut, 5 mm, 3/16", 65% water cont.		95		90	A + B
	Taters, Ø 22x22, Ø 7/8"x7/8" max. 60% water content		50		50	A + B
<u>Infeed Temp. +85°C (185°F)</u>						
	French Fries, crinkle cut, 10 mm, 3/8", 65% water cont. 13 mm, 1/2"		85 70		80 65	A + B
	French Fries, crinkle cut, 10 mm, 3/8", 70% water cont. 13 mm, 1/2"		80 65		75 60	A + B
	French Fries, crinkle cut, 10 mm, 3/8", 75% water cont. 13 mm, 1/2"		75 60		70 55	A + B
	Taters, Ø 22x22, Ø 7/8"x7/8" max. 60% water content		40		40	A + B

Capacity for fried products are based on frying in a hydrogenated fat with a congeal point higher than +30°C (+85°F). If other fats or oils are intended to be used, please contact head office.

Relative product capacity. (Peas = 100%)

Miscellaneous	FLoFREEZE Model				Note
	M	MM	MA	W	
 <u>Meat</u>					
<u>Infeed Temp. -3°C (+28°F)</u>					
 Meat, diced, 6 mm, 1/4"		100		--	A + B
 Meat, diced, 10 mm, 3/8"		95		--	A + B
 Meat, diced, 20 mm, 3/4"		90		--	A + B
<u>Infeed Temp. +40°C (+100°F)</u>					
 Meat Balls, ready, fried, Ø 25 mm, 1"		40		--	B
 <u>Shrimps</u>					
<u>Special product tray required</u>					
 Shrimps, peeled and cooked, 500 - 900/kg, 200 - 400/lb		50		--	A + B + C

Base Data

Infeed Temperature +15°C (+60°F)

Outfeed Temperature -18°C (0°F)

Evaporation Temperature -40°C (-40°F)

Note

A: Reciprocating Tray Bottom required.

B: Pulsating Air Agitator required.

C: Possibility of controlling the evaporation temperature between -30 and -35°C (-20 and -30°F) recommended.

Due to variations in product quality, sugar and water content etc. the data specified in this list are to be regarded as a guidance only and not as a guarantee.

Subject to change without notice