

Frigoscandia ADVANTEC™ Steel Belt Impingement Freezer

High throughput and perfect quality in a small footprint



It's all you need to freeze delicate, shape-sensitive products.

To achieve high-volume freezing of delicate, sticky and shape-sensitive products, you no longer need extensive floor space and several different machines. The Frigoscandia ADVANTEC™ Steel Belt Impingement Freezer combines the best features of our top-of-the-line contact and impingement freezers in one machine, and it is all you need to do the job!

Benefits

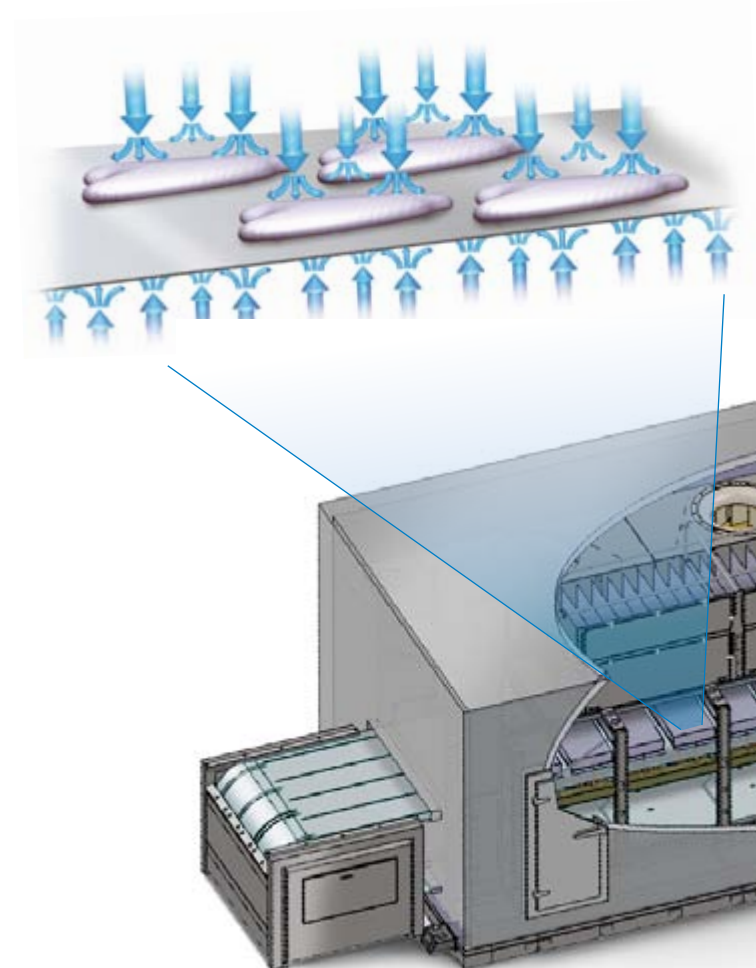
Quality – The Frigoscandia ADVANTEC Steel Belt Impingement Freezer keeps your products in shape, delivering the appearance you intended. With a high quality steel belt you avoid sticking, deformation and mesh marks on your high value products.

Speed – The quicker you freeze the better product. With the patented impingement technology in combination with the steel belt contact freezing you are assured that the freezing speed will be extremely high.

Yield – By freezing in the Frigoscandia ADVANTEC Steel Belt Impingement Freezer, the dehydration during freezing and drip losses when thawed will be reduced dramatically. The small ice crystals created during freezing, keeps the moisture inside the product, where it should be.

Performance – Modular design makes it easy to adapt to your production requirements. Fully accessible freezing zone and evaporator coil are designed for easy, efficient defrosting, cleaning and maintenance.

Efficiency – The Frigoscandia ADVANTEC Steel Belt Impingement Freezer can be equipped with the unique LVS refrigeration system for less amount of refrigerant and lower power consumption.



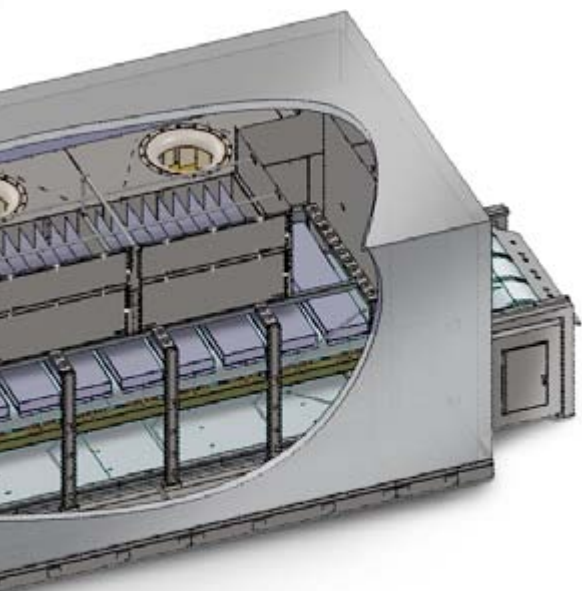


Give delicate product the best chance

When freezing delicate fish fillets, they need sensitive handling, both to maximize yield and to ensure the best appearance at presentation. With JBT FoodTech's Frigoscandia ADVANTEC Steel Belt Impingement Freezer, you can reduce dehydration by 1 percentage points or more, and drip loss by up to 4 percentage points, at the same time you eliminate mesh and 'wrinkling' with the straight belt layout.

Treat your seafood with care

Frozen seafood can demand a premium price, if you get it to market in the right condition. Freezing too slowly will damage texture and reduce value. Frigoscandia ADVANTEC Steel Belt Impingement Freezer quickly encapsulates freshness and quality in delicate seafood products like raw peeled shrimps and scallops, giving you a superior product every time



Your solutions provider

The Frigoscandia ADVANTEC Steel Belt Impingement Freezer is designed by JBT FoodTech, the world's foremost supplier of food freezing and chilling equipment. But we are not just suppliers of hardware. We also 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:
 - Frigoscandia GYROCOMPACT® spiral freezers and chillers
 - Frigoscandia FLoFREEZE® IQF freezers
 - Frigoscandia ADVANTEC™ impingement freezers
 - and many others
- Long-term, pro-active service contracts to take all the worry out of your freezing operation.

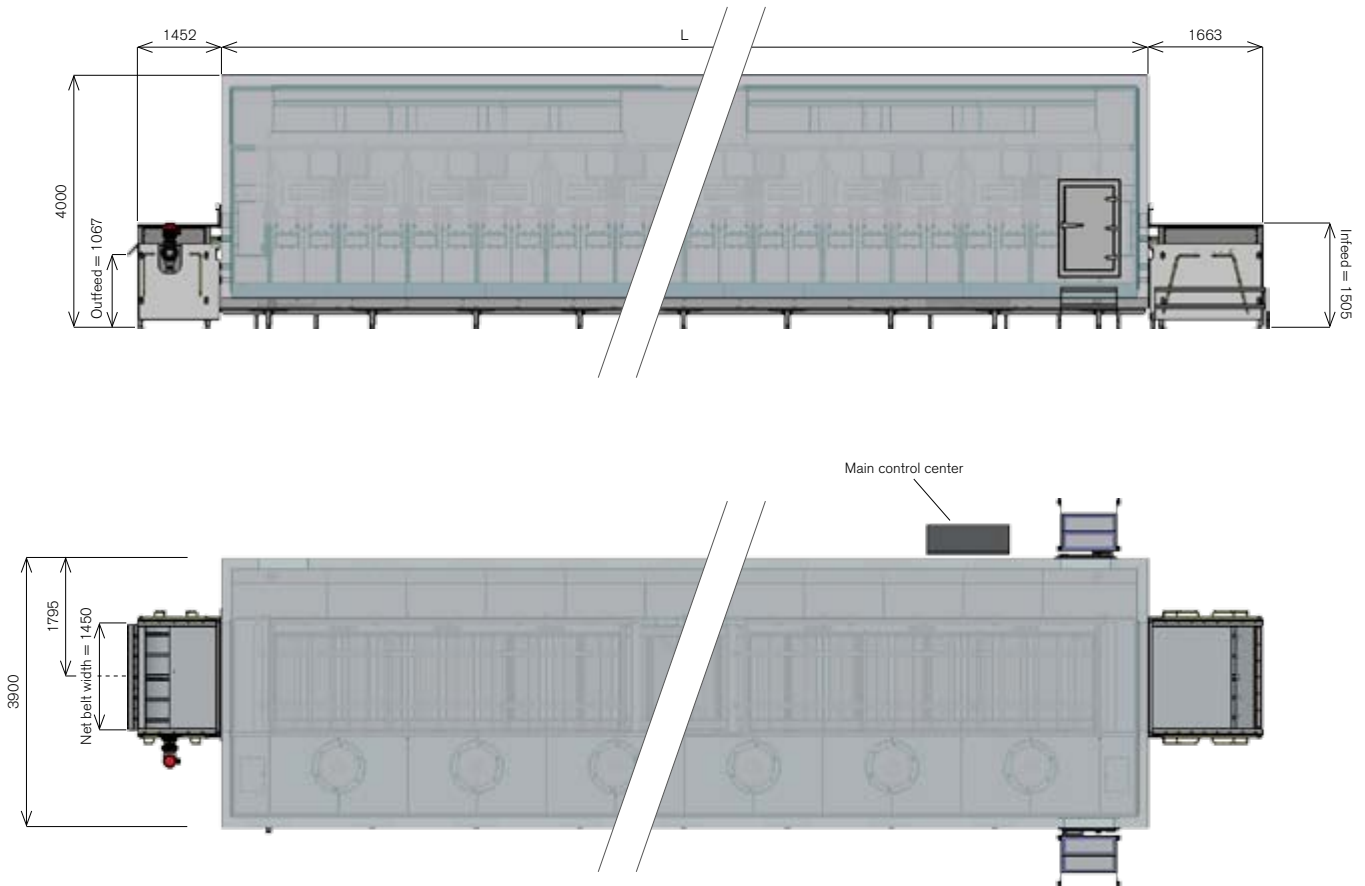
Contact us today! We look forward to serving you!



Product	Temperature range	ADVANTEC SB 1M-1500	ADVANTEC SB 1.5M-1500	ADVANTEC SB 2M-1500	ADVANTEC SB 2.5M-1500	ADVANTEC SB 3M-1500
Fish fillet, 150 g	+10°C to -18°C	340 kg/h	510 kg/h	680 kg/h	840 kg/h	1000 kg/h
Tiger prawn, raw peeled 31-40 pcs/lb	+10°C to -18°C	370 kg/h	555 kg/h	740 kg/h	920 kg/h	1100 kg/h
Scallops, 30g	+10°C to -18°C	370 kg/h	555 kg/h	740 kg/h	920 kg/h	1100 kg/h

Based on -40dC evaporation and 1500 mm belt width.

Description	ADVANTEC SB 1M-1500	ADVANTEC SB 1.5M-1500	ADVANTEC SB 2M-1500	ADVANTEC SB 2.5M-1500	ADVANTEC SB 3M-1500
Number of modules	1	1.5	2	2.5	3
Total operating power (kW)	26	39	51	64	77
Freezer base heat load (kW)	30	45	60	75	90
Base freezer length, L	5400 mm	7400 mm	9400 mm	11400 mm	13400 mm



Subject to change without notice.

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www.jbtfoodtech.com



Asia

JBT FoodTech
20 Harbour Drive
#04-02 PSA Vista
Singapore 117612
SINGAPORE
Phone: +65 67766 220
Fax: +65 67766 229

Europe

JBT FoodTech
Rusthällsgatan 21
Box 913
SE-251 09 Helsingborg
SWEDEN
Phone: +46 42 490 4000
Fax: +46 42 490 4040

Latin America

JBT FoodTech
Av Eng Luis Carlos Berrini, 1461
9th Floor – Brooklin
04571-903 Sao Paulo
BRAZIL
Phone: +55 11 3055 1010
Fax: +55 11 3055 1030

North America

JBT FoodTech
3240 Town Point Drive
Ste 170
Kennesaw, GA 30144
USA
Phone: +1 678 797 4256
Fax: +1 678 797 4270