

# High Hygiene Evaporator Coil



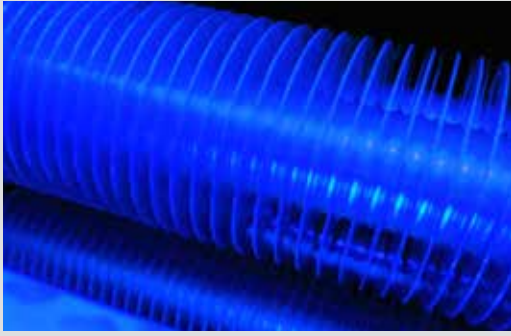
**HH Coil**

## What is beyond clean? Pristine.

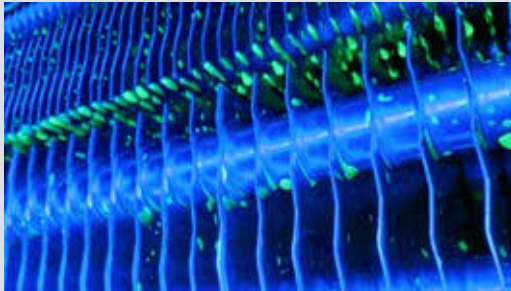
Eliminate the single largest source of overlapped surface and bacterial harborage points in your freezer, chiller or proofer with the High Hygiene coil from JBT FoodTech.

Processors today are selecting ultra hygienic designs to meet their current and future needs as regulations tighten across all food products. JBT FoodTech has responded to this challenge with the biggest advancement in hygienic design in spiral freezer history.

The evaporator coil and conveyor system represent the two most critical systems in hygienic freezer design. Overlooking the evaporator coil design can cause processors to purchase a freezer with a total heat exchanger overlapping surface area as large as a basketball court. Upgrade to the High Hygiene coil, and solve your hygiene challenges across all food products.



**HH Coil**



**Standard Coil**

*With no crevices or overlapping surfaces, the high hygiene coil eliminates harboring areas when compared to a standard coil.*

## Benefits

- The patented High Hygiene (HH) single-piece extruded evaporator coil design complies with 3-A Sanitary Design and USDA 9 CFR14 standards
- Eliminates bacterial harborage areas by removing all crevices and overlapping surfaces
- High Hygiene (HH) coil significantly improves food safety while reducing processors' sanitation efforts, water and chemical usage
- Available on JBT FoodTech freezers, refrigerated coolers, proofers and dryers
- Delivers a high heat transfer rate which saves valuable factory-floor space