GEA-CFS

SPIRAL FREEZER

SVR 600/18-75-23

EFFICIENT FREEZING FOR ALL YOUR FOOD PRODUCTS

GEA-CFS
SVR 600/18-75-23

Brand:	GEA-CFS
Refrigerant:	Freon
Belt:	Omnigrid stainless steel

Product:	Hamburger (110 g)
Capacity:	1.080 kg/h
Infeed temperature:	+2°C
Outfeed temperature:	-20°C
Residence time:	30 min

Product:	Chicken fillet (200 g)
Capacity:	1.100 kg/h
Infeed temperature:	+4°C
Outfeed temperature:	-18°C
Residence time:	85 min

Product:	Croissant (70 g)
Capacity:	1.000 kg/h
Infeed temperature:	+50°C
Outfeed temperature:	-18°C
Residence time:	45 min

Product:	Ice cream (72 g incl. pkg)
Capacity:	1.100 kg/h
Infeed temperature:	-4°C
Outfeed temperature:	-20°C
Residence time:	45 min

Total dimensions:	4.800x4.800x3.770 mm
Effective belt width:	600 mm
Effective belt length:	mm

Height infeed:	1.060 mm
Height outfeed:	3.200 mm
Max. product height:	75 mm

Scan the to QR code to view the complete video

Or click here!


OVK A-4
KVR.014
PAN.023
eerst vriezer afzetten
dan op wassen zetten
LIJN 2

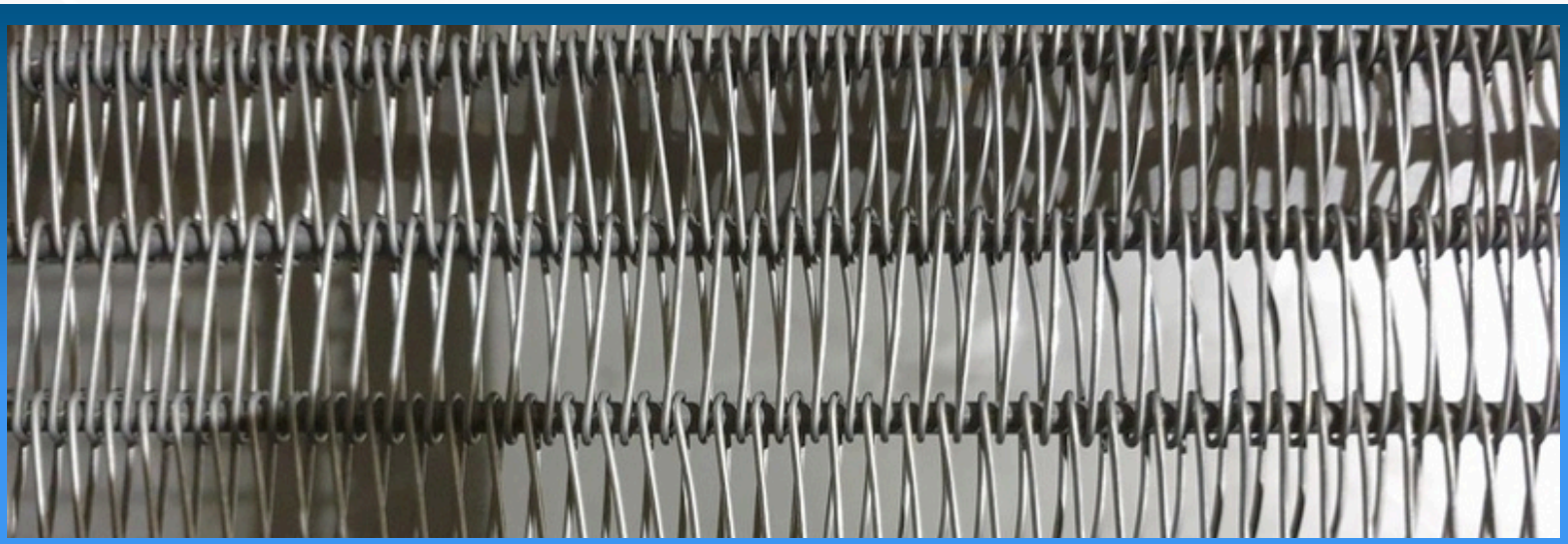
18-TIER SPIRAL BELT SYSTEM

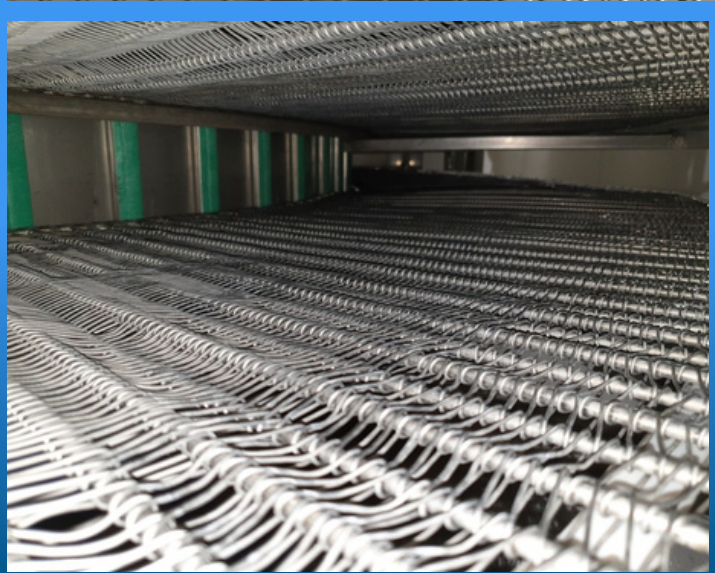
The spiral freezer is equipped with a continuous belt system in which a flexible conveyor belt is guided around a central drum. This design allows for an exceptionally long belt length within a compact footprint, maximizing production capacity while minimizing floor space. The system features an Omnigrid stainless steel belt with an effective width of 600 mm and a usable tier height of 75 mm, making it suitable for a wide range of food products.

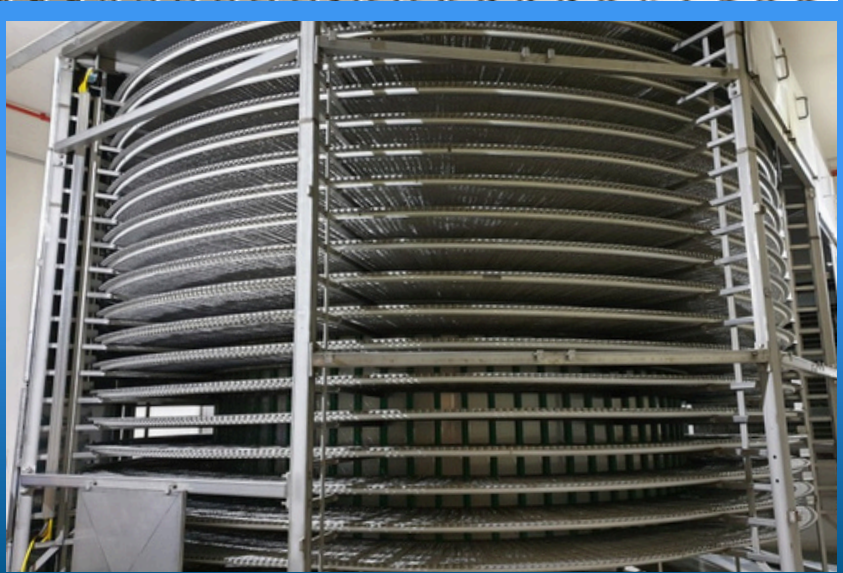
At the heart of the system is the stainless steel spiral tower and its rotating drum. The belt is driven primarily by friction between the drum and the belt, supported by a secondary belt drive motor that ensures precise speed control and consistent belt tension. This combination results in a smooth and stable product flow throughout the freezing process. The drum is fitted with wear-resistant strips to extend belt life and maintain reliable operation.

To guarantee optimal performance, the system operates with a controlled “overdrive,” where the drum rotates slightly faster than the belt. This ensures sufficient friction for proper belt movement while preventing excessive tension or wear. The belt tension is automatically maintained by a weighted roller system, allowing the belt to run evenly and absorb any length variations over time.

For hygiene and ease of maintenance, the freezer is equipped with an integrated belt washing system. This system includes a washing, rinsing, and drying section, ensuring the belt is thoroughly cleaned before re-entering the freezing zone. Combined with the insulated enclosure and accessible service doors, the design supports efficient cleaning procedures and reliable long-term operation.





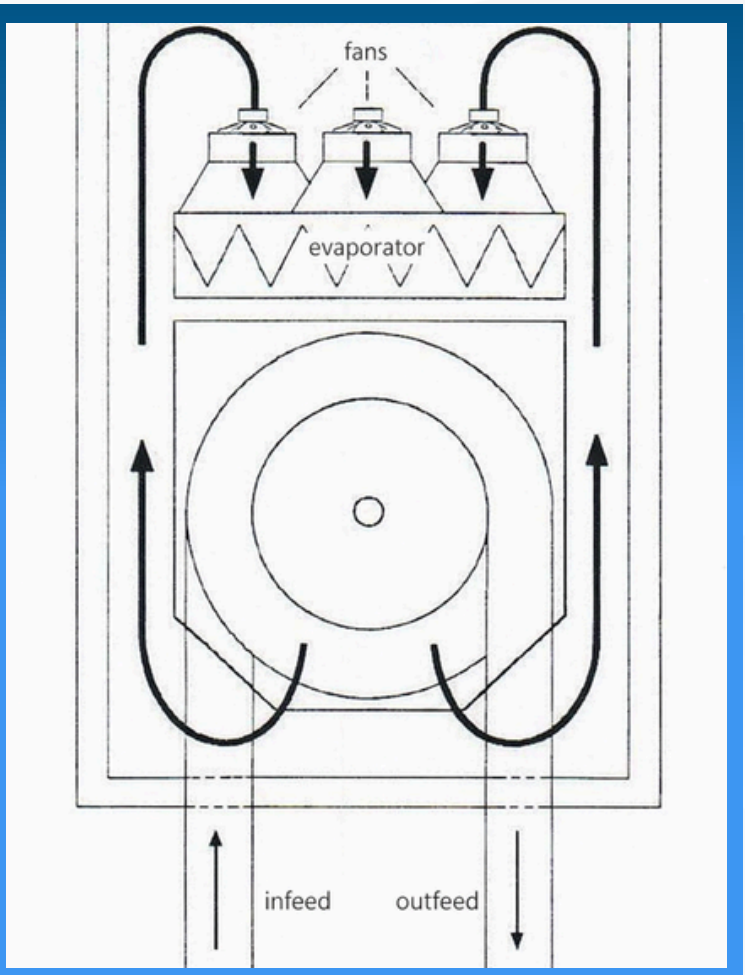


OPTIMIZED AIR CIRCULATION

The spiral freezer is equipped with an efficient cooling system consisting of a Goedhart LK evaporator with a total surface area of 866 m^2, combined with three Woods fans (7,5 kW, 1440 RPM). This setup ensures a reliable and consistent cooling capacity across the entire system, suitable for continuous production environments.

A forced air circulation system ensures even temperature distribution throughout the freezer. The fans draw air from the freezing chamber and push it through the evaporator, where it is cooled before being directed into the spiral tower. Inside the tower, the cold air is guided uniformly across the product layers, maximizing heat transfer and freezing efficiency.

After passing over the product, the air absorbs heat and is recirculated back to the evaporator. This continuous airflow loop maintains stable freezing conditions, ensuring consistent product quality and efficient operation.



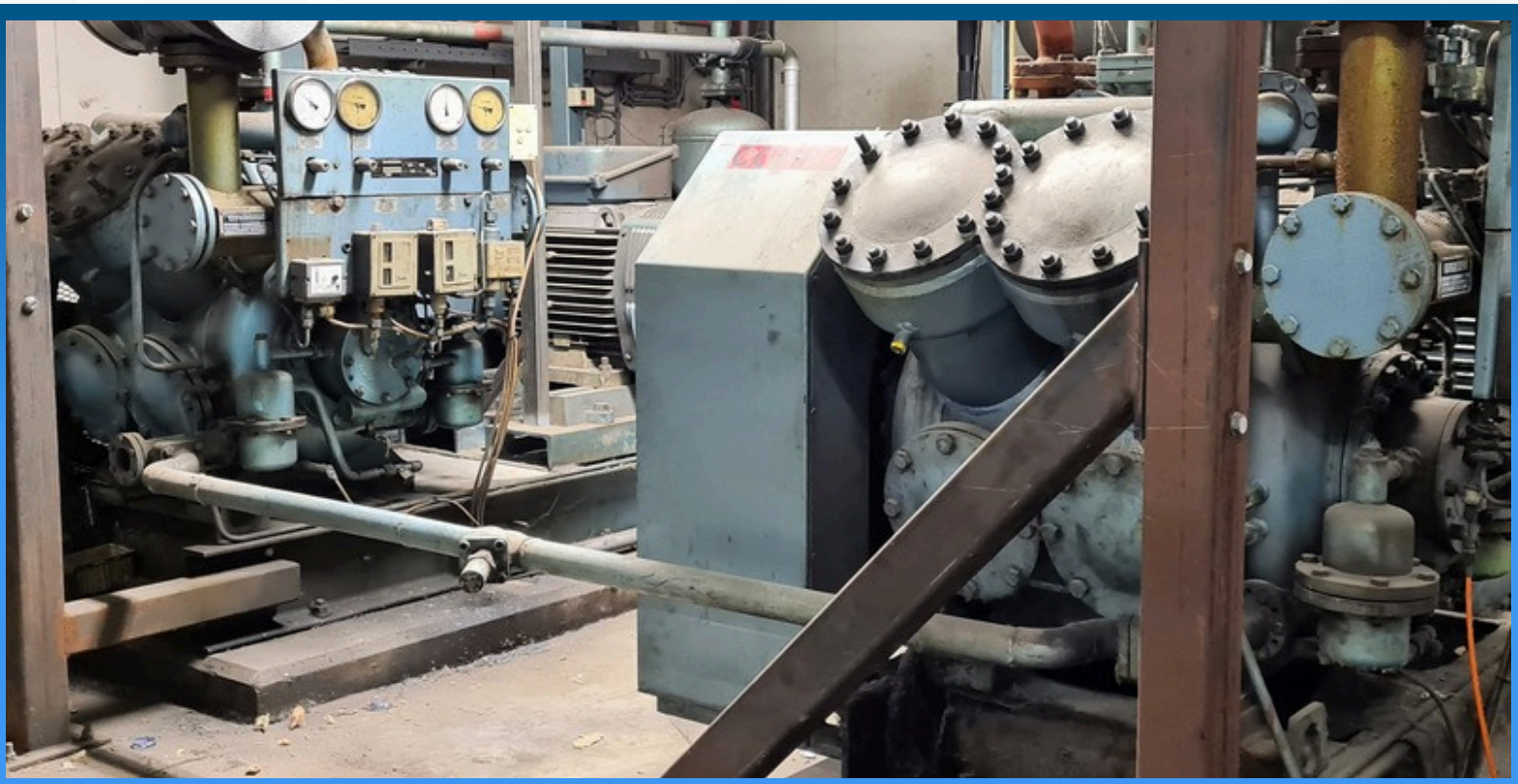
REFRIGERATION SYSTEM

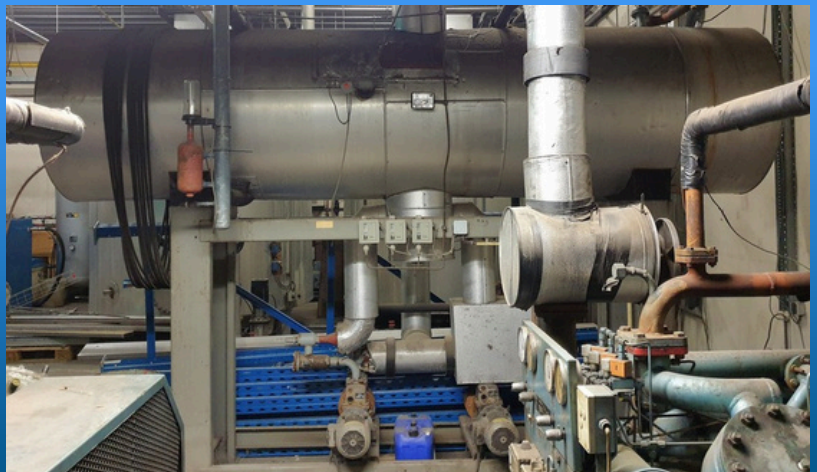
The spiral freezer is supplied with a complete and well-matched refrigeration package, centered around a robust compressor installation. The system includes two belt-driven Grasso RC 3111 compressors, designed for reliable performance in industrial freezing applications. This setup provides the required cooling capacity while ensuring stable and efficient operation under varying load conditions.

The compressors are combined with a Witt liquid receiver (1.800 liters), which plays a key role in maintaining a consistent refrigerant supply throughout the system. This contributes to smooth operation, improved system stability, and efficient refrigerant management, particularly during fluctuating production demands.

The refrigeration system is designed to work seamlessly with the evaporator and airflow configuration of the spiral freezer. While the evaporator handles the direct heat exchange, the compressor package ensures continuous cold production, forming the backbone of the overall freezing process.

Together, these components create a reliable and proven refrigeration solution, suitable for continuous operation in demanding food processing environments.





VERSATILE

The GEA-CFS SVR 600/18-75-23 spiral freezer is designed for versatile use across a wide range of food products, from raw meat and poultry to bakery items and frozen desserts. Thanks to its flexible airflow control, adjustable residence time and stable belt transport, the system can be tailored to different product characteristics and production requirements.

MEAT

POULTRY

BAKERY

FROZEN DESSERTS

CONTACT US

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