

FRESHBAKE FOODS LIMITED

GLASGOW

TENDER & SPECIFICATION

FOR THE SUPPLY, INSTALLATION AND COMMISSIONING OF:

ONE FRIGoSCANDIA GYRoCOMPACT UNIT

AND ASSOCIATED REFRIGERATION PLANT

PART A : GYRoCOMPACT

PART B : FRIGoPAK REFRIGERATION

PART C : TERMS AND CONDITIONS

PART D : TECHNICAL DATA SHEETS

JFD/SRF/E50765

23 September 1988

PART A

GYRoCOMPACT

FREEZER OPERATION

Product to be frozen is placed on the 760mm wide stainless steel mesh FRIGoBELT indicated previously and conveyed into the freezing zone where the belt forms an upward moving self-stacking spiral formation (patented by Frigoscandia). At any time during the freezing process the product is conveyed automatically through the total freezing zone and remains on the belt in the position placed at commencement of freezing. On completion of 20 tiers the belt leaves the spiral formation and delivers the product to the outfeed section.

The belt returning from the outfeed passes through an automatic belt tensioning device and finally returns to the infeed section via a belt wash unit which enables the belt to be automatically washed, rinsed and blown dry at the end of a production run.

The air circulation within the freezer is by way of a vertically downwards motion (patented by Frigoscandia) through the 20 tiers of belt. This downwards motion enables the most saturated air to be in contact with the moist incoming product and, together with the very low air velocity, ensures low dehydration rates to be maintained.

The refrigerated air having passed over the product is then drawn to the underside of the evaporator coil by high efficient air circulation fans. The evaporator coil utilises wide spaced fins on the initial surface area to enable ice build-up to take place without the necessity of frequent defrosting. The air continues through the evaporator coil and having been refrigerated is transferred to the top of the sealed spiral formation and once again follows the vertically downwards path through the belt stack.