



DANTECH

Freezing Systems

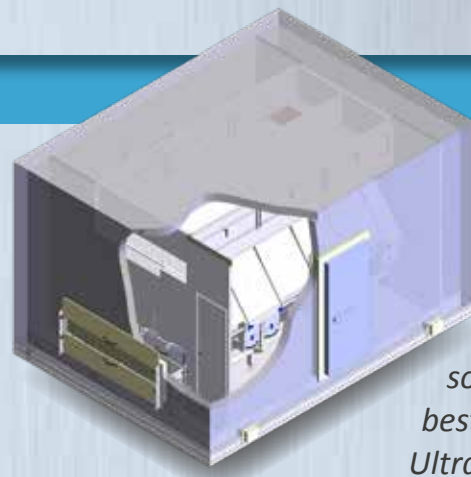


- Lowest Running Costs/kg product
- Fastest Retention Time
- Lowest Weight Loss
- Higher Yields
- Highest Air Velocity Over Product
- No Gas Consumption, Mechanical Freezing
- Lowest Energy and Cleaning Cost
- No Foundation/Platform Required
- Best Hygiene Design



Impingement Freezer “Ultraflow Max®”

TYPE: ULTRAFLOW MAX® SERIES 700 - 1800



*Compact
solution with
best efficiency:
Ultraflow Max®*

Impingement Freezer “Ultraflow Max®”

The **Impingement Tunnel Freezer „Ultraflow Max®”** is the ideal solution for freezing products directly on belt (Example: Shrimp, Burger Patties, Nuggets, etc) as well as freezing bulk products (Example: Shrimp in Trays). Crust Freezing/Hardening of products prior to portion cutting - or slicing is also one of the applications of the Ultraflow Tunnel Freezers. Depending on the application, the „Ultraflow®” is available in a Single or Twin belt version.

Due to the impingement technology, the airflow around the product is at a very high velocity, resulting in a rapid heat transfer. Hence reducing the freezing/retention time significantly which results in lowering your running costs. Not only will your ongoing freezing costs be reduced in terms of energy consumption (electricity costs) but your yield will also increase, depending on the application.

Our „Ultraflow Max®” is installed on site and can optionally be finished with Stainless Steel Panels. A foundation is not required as our system comes with a Stainless-Steel platform.

- ✓ Seafood
- ✓ Poultry
- ✓ Meat
- ✓ Ready Meals
- ✓ Convenience
- ✓ Ice Cream
- ✓ Pastries
- ✓ Dairy Products
- ✓ Vegetables
- ✓ Non-food Applications



Perfection and Quality in Detail

Our experience speaks for itself: More than 1,500 freezers have been successfully installed in the market by our experienced team within the last 30 years. With our „Freezing Experience” we design, produce and deliver the best possible solution for your customized-specific application.

EXAMPLES OF INDIVIDUAL APPLICATIONS

IMPINGEMENT FREEZER “ULTRAFLOW MAX®”	Product	Type of	Product	Product	500TB Capacity	1050TB Capacity	750TB Capacity	1550TB Capacity	500TB Capacity	1050TB Capacity	750TB Capacity	1550TB Capacity
	Weight		Inlet Temp	Outlet Temp								
	Gram/pc	Freezing	(Deg C)	(Deg C)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)	(Kg/hr)
Shrimp (41/50) HLSO	SEA FOOD											
	4,5	Normal	10	-18	223	250	349	376	429	481	671	714
	Shrimp (16/20) HLSO	4,5	Normal	5	-18	281	315	440	475	540	607	846
Beef Patties	FORMED/PROCESSED FOOD PRODUCT											
	110	Normal	10	-18	336	378	505	589	647	728	970	1132
	Beef Patties (ø112)	115	Normal	10	-18	365	487	609	731	702	936	1171
Nugget Cooked	21	Normal	10	-18	165	183	256	284	317	352	493	546
	POULTRY											
	Chicken-Drummys	41	Normal	10	-18	196	218	305	327	377	419	586
Chicken Filets	247	Normal	10	-18	165	192	275	275	317	370	529	529
Chicken-Tender	38	Normal	10	-18	221	248	331	373	425	478	637	717
Chicken-Wing Tips	7,2	Normal	10	-18	205	229	316	340	395	441	608	654
	MEAT											
	Collar	2600	Crust	4	4mm Crust	862	703	703	1406	1351	1351	1351
Leg muscle	2500	Crust	4	4mm Crust	1147	862	862	1725	1658	1658	1658	3316
Pork-Spare Ribs PL	500	Normal	72	2	190	319	319	638	613	613	613	1226
Pork-Portion	110	Normal	10	-18	181	214	214	334	366	550	550	642
	TECHNICAL DATA											
	Length	(mm)				6050	6050	6050	6050	11050	11050	11050
Width	(mm)				2510	2510	3010	3010	2510	2510	3010	3010
Height (Cleaning Mode)	(mm)				4360	4360	4360	4360	4360	4360	4360	4360
Height (Operation)	(mm)				2850	2850	2850	2850	2850	2850	2850	2850
Product Infeed Height	(mm)				820	820	820	820	820	820	820	820
Retention Time (For the above Products)	(minutes)				56	56	70	70	112	112	140	140
Refridgeration Supply to Evaporator	(KW)				(4-20 min.)*							
Suction Temp at Evaporator	(Deg C)				-40							
Air Temperature	(Deg C)				-35							
Refrigerant					Ammonia R717							
Refridgeration Circulation Rate					22	22	22	22	44	44	44	44
Fan Power Installed	(KW)				Pump 4-5 times							
Voltage					3x400V / 50 HZ							

Our promise to you:

We offer the highest quality
freezing at the lowest price
per kg of product!



Global Sales and Service Contacts



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Handelspartner/Agent

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