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МОРОЗИЛЬНИКИ А-ТЕС

Технические характеристики



Extensive experience in freezing and chilling for food processing

Here at GEA we understand that the food processing industry needs to stay innovative and develop new recipes and processes that meet rapidly changing consumer demands. You expect robust and reliable freezer and chiller solutions that can help to ensure high quality chilled and frozen food products, at every processing stage.

Optimum freezing and chilling solutions

We have developed a highly configurable, versatile freezer and chiller portfolio that can provide the ideal solutions for your most complex industrial freezing and cooling needs.

GEA freezer technologies for the food industry exploit our innovative CALLIFREEZE® technology, which continuously monitors the condition of products exiting the freezer, and automatically adjusts the freezer parameters. This constant surveillance and adjustment help to ensure optimum conditions for your products, and reduced energy consumption.

Backed by decades of proven knowhow in food freezing and chilling, our experts can customize freezer and chiller solutions that will meet your most stringent requirements for safety and hygiene, cost and energy efficiency. All our technologies are designed to offer top reliability and performance, and long-term sustainability. Talk to your local GEA representative to find out more about our dedicated technology center, where you can work with our specialists to trial your products on the latest GEA freezer and chiller equipment.



Superior hygiene by design, high uptime and product yield

GEA A-Tec spiral freezers are designed to match the needs of your product characteristics, production planning, facility space and line layout.

Customized solution

- Modular configuration
- Belt, floor, and enclosure type options to match application requirements
- Extended run-time from single shift to 14 days operation with proven frost management systems: Static Pressure Control System (SPCS) and Sequential Defrost (SD) options
- Low profile top drive option addresses space and headroom constraints

Safe product handling

- Open profiles and fully welded structure
- Design answers the most stringent hygiene requirements with fully welded floor and fully welded enclosure option
- Effective solutions from belt cleaning to full recirculating cleaning system that acts like a giant dishwasher
- Option for fan and drive motors sited outside the enclosure for improved access and hygiene

High yield with horizontal airflow

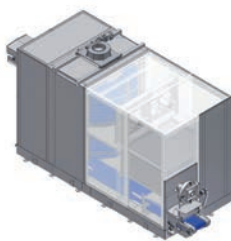
- Even airflow and temperature distribution across all tiers for optimum heat transfer and minimum product dehydration
- High performance, independent from product loading variation

Low total cost of ownership

- Optimized evaporating temperature for minimum energy consumption
- Simple drive system, non-proprietary parts, reliable structure for low maintenance costs
- Option for external fan motors for ease of maintenance

A-Tec capacity range

COMPACT



MODULAR



Configurable solutions to match different requirements

The standard spiral belt mechanisms are defined by belt width, turn radius, number of tiers and tier pitch.

- Overall belt widths are available from 28" to 52" to match those of typical processing lines.
- Modules can be configured with turn radius ranging from 1.1 to 4.3, dependent upon space constraints and site footprint.
- A-Tec solutions can be supplied with 15 to 38 tiers, and single drum or twin drum configurations, to meet just about any capacity.
- Tier pitch can be configured from 110 mm to 270 mm, to accommodate different product heights.

A-Tec spiral standard matrix

Belt width (in)	28	30	32	36	42	44	48	52
Usable belt width with stainless steel belt (in)	25	27	29	33	39	41	45	49
Usable belt width with plastic belt (in)	26	28	30	34	40	42	46	50
Tiers range	15 to 38							
Tier pitch range (mm)	110 to 270							
Available turn radius	Drum diameter(in)							
	90	1,61	1,50	1,41	1,25	1,07	1,02	
	103	1,84	1,72	1,61	1,43	1,23	1,17	1,07
	116	2,07	1,93	1,81	1,61	1,38	1,32	1,21
	135	2,41	2,25	2,11	1,88	1,61	1,53	1,41
	150	2,68	2,50	2,34	2,08	1,79	1,70	1,56
	167	2,98	2,78	2,61	2,32	1,99	1,90	1,74
	187	3,34	3,12	2,92	2,60	2,23	2,13	1,95
	212	3,79	3,53	3,31	2,94	2,52	2,41	2,21
	240	4,29	4,00	3,75				

 models available with Direct drive system option

Frozen meat, poultry and fish

A-Tec chillers and freezers use industry-leading horizontal airflow technology to surround every surface of the product.

Supporting innovative recipes and products

In today's global food marketplace consumers expect their supermarket fridges and freezers to offer tasty, high protein meal choices for busy lives. Fast food outlets and restaurants also expect the highest quality meats, poultry and fish for their recipes. GEA's performance equipment and solutions for forming, frying, cooking, grilling and freezing, has allowed our customers to develop innovative new processes and products to meet changing market trends.

Locking in freshness

Products that have been formed, coated and heat treated need to be preserved through chilling and freezing processes so that they retain quality. GEA's portfolio of A-Tec spiral freezers and chillers can be configured to match your plant layout, loading patterns and production capacity. Our technology uses horizontal air stream at a precisely controlled temperature to surround every surface of product, and ensure that freshness, weight, appearance and taste are retained. Designed to be space-saving and compact, GEA's A-Tec spiral freezers and chillers guarantee optimum hygiene, and are built around state-of-the-art refrigeration and freezing technologies to ensure reliability and efficiency, reduced freezing times and lower energy consumption. Our customers save on energy costs, time, and ultimately cost per pound.

Products		Typical product dimensions L x W x H [in]	Typical product weight [oz]	A-Tec 28 capacity* [lb/h]	A -Tec 42 capacity* [lb/h]
 Poultry	Nuggets, battered and breaded, par-fried, frozen	1.5" x 1" x 0.5"	1	1,700-6,600	6,600-14,000
	Tenders, battered and breaded, par-fried, frozen	4" x 1" x 0.5"	1	1,900-6,800	6,100-14,000
	Filets, battered and breaded, par-fried, frozen	5.5" x 3.5" x 0.75"	4	1,600-6,600	5,300-14,000
	Nuggets, battered and breaded, fully cooked, frozen	1.5" x 1" x 0.5"	1	1,500-5,500	4,800-14,000
	Tenders, battered and breaded, fully cooked, frozen	4" x 1" x 0.5"	1	1,600-6,600	5,300-14,000
	Filets, battered and breaded, fully cooked, frozen	5.5" x 3.5" x 0.75"	4	1,400-5,300	4,600-14,000
 Meat	Beef patties, raw, frozen	4"(D) x 3/8"(H)	4	1,500-6,500	4,800-14,000
	Beef patties, fully cooked, frozen	4"(D) x 3/8"(H)	4	1,300-4,600	4,200-12,300
	Meat ball, raw, frozen	Sphere 1"	0.28	1,500-6,500	4,800-14,000
	Meat ball, fully cooked, frozen	Sphere 1"	0.28	1,300-4,600	4,200-12,500
 Fish	Filets, raw, frozen	8" x 3.5" x 0.5"	4	1,400-5,100	4,400-13,400
	Fingers, battered and breaded, par-fried, frozen	4" x 1.25" x 0.6"	1	2,500-9,000	7,900-14,000
	Filets, battered and breaded, par-fried, frozen	5.25" x 4" x 0.7"	6.6	2,500-9,200	8,100-14,000

* Capacity figures are indications for basic estimation purpose

Bakery products

GEA proofing, chilling and freezing technologies gently handle your bakery products to preserve shape, texture and color.

Advanced technologies and specialist support

The bakery sector relies on advanced technologies to ensure flawless product handling at every stage, from proofing to cooling and freezing. Whether you are producing waffles, pancakes, baked bread, cakes or pizzas, we understand that your primary objective is to retain optimal quality and preserve product shape, texture, and color. Our application specialists can help you to select energy efficient, sustainable cooling and freezing solutions that will best meet your key product and process requirements.

GEA technologies offer many advantages:

- Precisely controlled air temperature prevents freezer burn
- Gentle product handling minimizes belt marking
- High uptime with up to 14 days continuous operation
- Efficient, effective frost management system
- Configurations for high capacity, and up to 8" product height

Our engineering experts will consult with you to develop technical solutions that will help to ensure maximum reliability and optimal performance. Our superior horizontal airflow technology provides the most efficient heat transfer to the product while minimizing energy consumption.

Products		Typical product dimensions L x W x H [in]	Typical product weight [oz]	GEA A-Tec solution	Product treatment	Capacity range* [lb/h]
Waffle		4.5"(D) x 0.75"(H)	1.34	Double drum A-Tec DDS spiral freezer	Freezing from +190° F to -10°F	2,000-6,500
Subway roll		11.0" x 1.25" x 1.25"	6.5	Single drum A-Tec DDS spiral freezer	Freezing from +70° F to 0°F	2,200-14,000
French toast		4.25" x 4.25" x 0.75"	2.5	Single drum A-Tec DDS spiral freezer	Freezing from +140° F to 0°F	2,000-6,000
Baked bread		10" x 3.5" x 2.7"	16	A-Tec spiral ambient cooler. Single drum or twin drum Single drum A-Tec spiral freezer with sequential defrost for 6 days in operation	Cooling from +195°F to +110°F Freezing from +110° F to +10°F	2,200-6,600
Croissants		6" x 1.6" x 1.4"	2.6	Double drum A-Tec spiral proofer	Proofing: adjustable air temperature from +75°F to +105°F. adjustable air humidity from 70% to 90%	2,200-14,000
Cookie dough		2.5"(D) x 1.5"(H)	1.7	Single drum DDS spiral freezer	Freezing from +70°F to 0°F	2,000-20,000
Pancakes		5"(D) x 0.46"(H)	1.83	Single drum lo-tension spiral freezer	Freezing from +140°F to 0°F	2,000-6,000
Pizza with topping		12"(D) x 2"(H)	33	Double drum A-Tec DDS spiral freezer	Freezing from +40°F to 0°F	3,000-30,000

* Capacity figures are indications for basic estimation purpose

Ready meals

GEA can configure A-Tec freezing and chilling solutions for any type of ready meal, from in-flight dinners and prepacked sandwiches, to soup and pasta.

Perfect solutions for prepared meals

Ready meals became popular in the 1950s when families would gather round the television and eat ready-prepared 'TV dinners' on trays with peel-off lids. Things have come a long way since then, and the ready meals market is now focused on using fresh, healthy ingredients and recipes, with fewer preservatives, additives, salt and fat.

GEA is offering a wide range of equipment for ready meal preparation lines including forming, slicing, cooking prior to chilling or freezing. GEA can configure the ideal A-Tec freezing and chilling solution for every type of ready meal product, from in-flight meals and sandwiches, to soups and pasta. Our technologies ensure that your products keep their quality, taste and appearance, whether packaged in containers with or without lids, in bags, trays, boxes or pouches.

Energy saving solutions

GEA chilling technology precisely controls and monitors the ambient temperature to prevent surface freezing. The horizontal airflow is more effective than vertical airflow for large trays, as all surfaces of the product container are evenly surrounded by air at the correct temperature. GEA freezers and chillers also offer optimum energy efficiency, so that our customers can be assured of cost savings, while improving environmental sustainability.

Products	Typical product dimensions L x W x H [in]	Typical product weight [oz]	GEA A-Tec solution	Product treatment	Capacity range* [lb/h]
Meal tray 	7.5" x 5.75" x 1.5"	10	Double drum A-Tec DDS spiral freezer	Chicken and Sauce at +45°F, +90°F to 0°F	2,000-10,000
Corn dog 	2" Dia. x 4" includes 2/3/8" stick	2.67	Single drum A-Tec DDS spiral freezer	Freezing from +150° F to 0°F	2,000-12,000
Soup in pots 	4" Dia. x 5.5"	21	Single drum A-Tec DDS spiral freezer	Freezing from +150° F to 0°F	2,000-12,000

* Capacity figures are indications for basic estimation purpose

Dairy applications

A-Tec freezer and chiller technologies ensure that every milk, cream and cheese-based food is processed at the optimum temperature to retain flavor and increase shelf-life.

Precise temperature control for safe, tasty products

GEA supplies both small manufacturers and industrial-scale producers with high tech equipment for homogenizing, separating, metering, filling, chilling and freezing all types of raw milk and milk-based dairy goods. Backed by decades of experience working with dairy processing industry, we design, engineer, equip and install complete plants. Processing safe, fresh-tasting frozen and chilled dairy products depends on hygienic equipment and reliable processes.

Consumers expect a wide choice of ice creams, cheese and yogurts for every day, and for those special treats. GEA chillers and freezers are designed to provide the exact temperature to milk-based products during every stage of processing, to preserve their texture and appearance. Our freezing technologies ensure

that ice cream is frozen quickly and uniformly to form small ice crystals for perfect consistency. The temperature in our chillers is finely controlled and monitored to ensure that dairy products such as cheese retain their perfect form and texture.

Improve shelf-life and reduce waste

GEA's chilling and freezing systems ensure top product quality, which improves product shelf-life and reduces waste, while our energy efficient technology reduces energy use and costs. And of course, GEA's spiral freezer and chiller solutions meet the most stringent hygiene requirements. We construct our equipment with fully welded floors, enclosures and conveyors, together with full zone recirculating cleaning system. The option of fully welded enclosures means that the equipment can withstand 160°F heat treatment for pasteurization.

Products	Typical product dimensions L x W x H [in]	Typical product weight [oz]	GEA A-Tec solution	Product treatment	Capacity range* [lb/h]
Ice cream 	14" x 10" x 4"	145	Double drum A-Tec DDS spiral freezer	Freezing from +25°F to 0°F	3,000-15,000
Milk curds 	15" x 18" x 4"	335	Single drum A-Tec spiral chiller	Chilling from +95°F to +40°F	3,000-10,000
Pizza cheese 	13" x 12" x 4"	353	Double drum A-Tec spiral chiller	Chilling from +95°F to +50°F	3,000-10,000

* Capacity figures are indications for basic estimation purpose

Modular configuration

Benefits for customers include fast installation on site, flexibility to adapt to space constraints, efficient, resource-saving cleaning and reduced maintenance.

Customized to specifications

GEA A-Tec spiral freezer solutions have been developed around a proven modular concept, and can be configured to fit in with any existing plant layout, capacity, and upstream and downstream processes. Available in standard belt widths to match typical food applications, A-Tec freezers can be supplied with the optimum turn radius, number of tiers and pitch to meet any process requirement, and are constructed to offer optimum hygiene and cleaning system options.

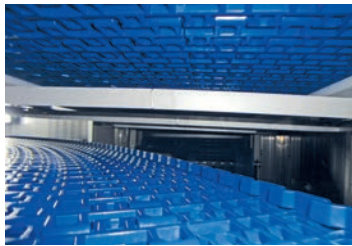
High hygienic design and ease of maintenance

GEA A-Tec spiral freezers are supplied with modular, fully welded flooring that doesn't require floor heating, and helps to ensure that there are no dirt traps that might compromise hygiene. The option for fully welded stainless steel enclosure panels removes the need for silicone joints, which aids compliance with the most stringent hygiene requirements, eases maintenance and makes thorough cleaning easier and faster. Installing fully welded enclosures also makes it possible to apply heat treatment up to 160°F.

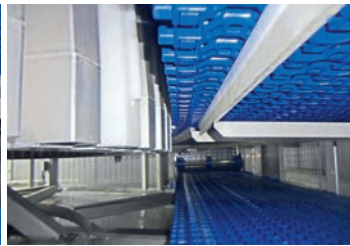
Belt options



Lo-tension stainless steel



Lo-tension plastic



Direct drive system plastic

Cleaning system options



FIP (foam-in-place)



Full recirculating cleaning system

Spiral drive options



Top drive



Bottom chain drive



Low profile top drive



A-Tec spiral freezer technology features proven external drive configuration, and the option for external fan motors. External motors reduce the number of component surfaces within the unit, which also helps to maximize hygiene, and makes cleaning and maintenance much easier, particularly if the inside of the freezer is running at -25°F.

A-Tec freezers can be configured to match height requirements or restrictions, and can be equipped with a top spiral drive, bottom chain drive or low profile top drive (LPTD). The LPTD is located on the top of the freezer but is driven by a gearbox positioned externally on the side of the freezer. This configuration reduces the overall height of the unit by around 63 inches for plants where headroom is an issue.

Fan motor option



External fan motors

Frost management options



Shift defrost

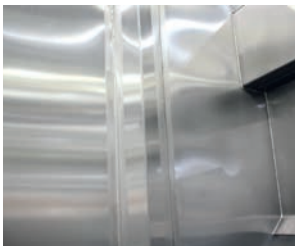


Sequential defrost



Static Pressure Control System (SPCS) as standard

Enclosure options



Fully welded



White inside/white outside



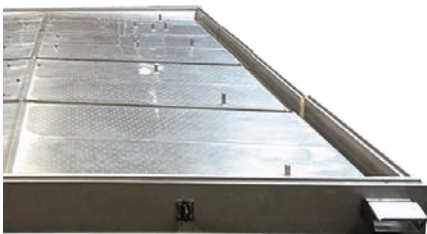
Stainless steel inside White outside



Stainless steel inside Stainless steel outside



Floor



Fully welded modular as standard

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