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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

<https://gea.nt-rt.ru/> || gsg@nt-rt.ru

МОРОЗИЛЬНИКИ S-ТЕС

Технические характеристики



Extensive experience in freezing and chilling for food processing

The GEA freezer portfolio offers innovative solutions for industrial freezing and cooling. Our solutions are designed to meet the stringent requirements of our customers – cost efficiency, long life cycles, energy efficiency, and customization.

Optimum freezing and chilling solutions

Ready meals, pizzas, shrimp, fish, hamburger patties, meatballs, sausages, chicken wings, chicken fillets, chicken nuggets, bread, sponge cakes, muffins, cookies, etc. Raw, par-fried, par-baked, or fully cooked products: rapid change in market demands and innovations in food processing have led to many product developments that require specialized handling. Our experts in frozen food applications ensure selection of the best solution for your products.

S-Tec spiral freezers and chillers are designed for maximum hygiene, high efficiency and reliability. We guarantee top-quality, hygienically safe products throughout your entire freezing or chilling process. How? By combining our proven know-how in food freezing and chilling, with the ability to test your products in our technology center, we design and perform trial runs on the optimum freezing or chilling configuration for your specific application.



Energy-saving design for superior hygiene and reliability

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

Customized solution

- Modular configuration.
- Belt, floor, enclosure type options to match application requirements.
- Extended run-time from single shift to 14 days operation with GEA Snow Removal System (SRS) or Sequential Defrost (SD) options.

Safe product handling

- Open profiles and fully welded structure in product zone.
- Designed to answer to most stringent hygiene requirements with fully welded floor and enclosure options.
- Effective Clean-In-Place solutions from 2 zone cleaning to full recirculating option that acts like a giant dishwasher.

High yield with horizontal airflow

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

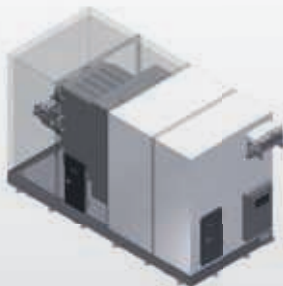
Low total cost of ownership

- Optimized evaporating temperature for minimum energy consumption.
- Simple drive system, non-proprietary parts, reliable structure for low maintenance costs.

S-Tec capacity range

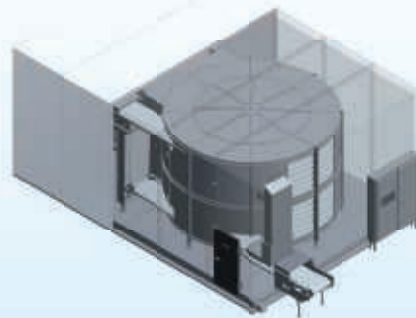
400 mm usable belt width

COMPACT



600 mm and greater usable belt width

MODULAR



400 kg/h

Fully built, shipped, Plug-in ready

700 kg/h

Site built

6,000 kg/h

Configurable solutions to meet product and plant requirements

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

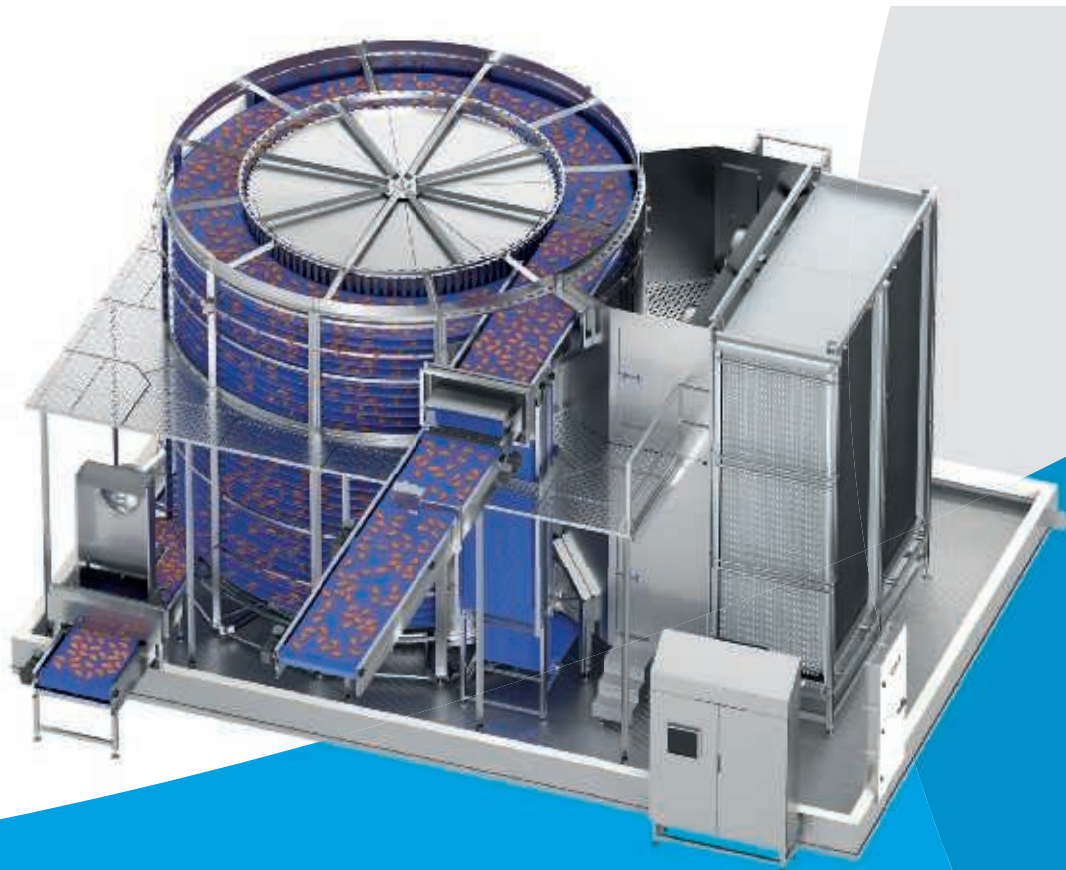
- Overall belt widths are available from 18" (460 mm) to 52" (1320 mm) to match typical processing lines for your application.
- Modules can be configured with a turn radius ranging from 1.7 to 3.2, to match space constraints and site footprint.
- S-Tec solutions can be supplied with 15 to 35 tiers, to cover a large capacity range.
- The tier pitch can be configured from 110 mm to 220 mm, to accommodate a wide range of product heights.

S-Tec spiral standard matrix

Overall belt width (inches)	18	26	32	42	52
Usable belt width (mm)	400	600	750	1000	1260
Tiers range	13 to 24	15 to 35	15 to 35	15 to 35	15 to 35
Tier pitch range (mm)	110	110	110	110	110
Available turn radius	1,7 (1554)	1,7 (2245)	1,7 (2764)	1,7 (3627)	1,7 (4491)
	2,2 (2012)	2,2 (2906)	2,2 (3576)	2,2 (4694)	2,2 (5812)
		2,7 (3566)		2,7 (5761)	2,7 (7132)
				3,2 (6828)	

(n) = Drum size in

models available with DDS option



Frozen meat, poultry and fish

S-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 S-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 S-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 kilo.

Products		Typical product dimensions [mm] L x W x H	Typical product weight [g]	S-Tec Capacity* [kg/h]	S-Tec Capacity* [kg/h]	S-Tec Capacity* [kg/h]
	Nuggets, battered and breaded, par-fried, frozen	60 x 40 x 15	21	460-770	800-3,000	2,700-6,500
	Tenders, battered and breaded, par-fried, frozen	102 x 25 x 13	29	480-800	900-3,100	2,800-6,500
	Filets, battered and breaded, par-fried, frozen	140 x 90 x 19	115	410-700	750-2,700	2,400-6,500
	Chicken patties, battered and breaded, par-fried, frozen	100 (Dia.) x 10 (H)	115	450-750	800-3,000	2,600-6,500
	Nuggets, battered and breaded, fully cooked, frozen	60 x 40 x 15	21	380-640	700-2,500	2,200-6,500
	Tenders, battered and breaded, fully cooked, frozen	102 x 25 x 13	29	410-690	750-2,700	2,400-6,500
	Filets, battered and breaded, fully cooked, frozen	140 x 90 x 19	115	360-610	650-2,400	2,100-6,300
	Chicken patties, battered & breaded, fully cooked, frozen	100 (Dia.) x 10 (H)	115	380-640	700-2,500	2,200-6,500
	Beef patties, raw, frozen	100 (Dia.) x 10	80	380-640	700-2,500	2,200-6,500
	Beef patties, fully cooked,	(H) 100 (Dia.) x	70	320-530	600-2,100	1,900-5,600
	Meat ball, raw, frozen	100 Sphere 25.4	8	380-639	700-2,500	2,200-6,500
	Meat ball, fully cooked,	Sphere 25.4	8	330-550	600-2,100	1,900-5,700
	Filets, raw, frozen	200 x 90 x 13	115	350-600	650-2,300	2,000-6,100
	Fingers, battered and breaded, par-fried, frozen	100 x 32 x 15	29	600-1,000	1,150-4,100	3,600-6,500
	Filets, battered and breaded, par-fried, frozen	130 x 102 x 18	180	650-1,050	1,150-4,200	3,700-6,500

* 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 S-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, S-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-in-place (CIP) options.

Belt options



Lo-tension stainless steel



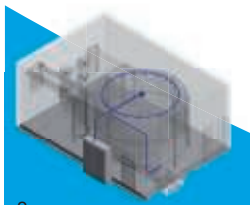
Lo-tension plastic



Direct Drive System plastic



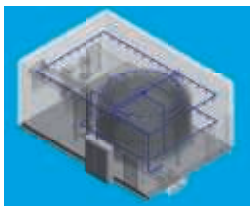
Clean in Place options



2 zones



4 zones



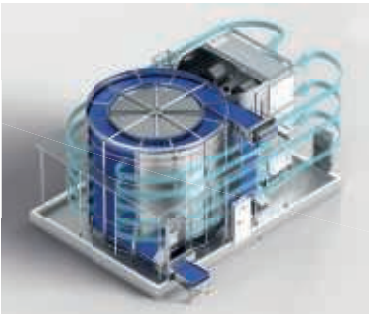
6 zones



6 zones recirculating



Airflow options



Full height horizontal



Delta horizontal

High hygiene and easy maintenance guarantees

GEA S-Tec spiral freezer solutions can be supplied with either chequerplate or fully welded flooring to match our customers' hygiene and maintenance requirements. Chequerplate flooring offers a cost-effective option but for the most stringent hygiene requirements, or for long-term, maintenance-free operation, we can install fully welded floors.

The S-Tec fully-welded modular floor does not require floor heating and removes dirt traps with structure elevated on pins welded to the floor. The application of fully welded stainless steel enclosure panels removes the need for silicone joints, and so significantly reduces maintenance, as well as providing unmatched hygiene and ease of cleaning.



Defrosting options



Shift defrost



Sequential defrost



SRS (with delta horizontal airflow option)

Enclosure options



Fully Welded



White inside/White outside



Stainless Steel inside White outside



Stainless Steel inside Stainless Steel outside

Floor options



Chequer plate



Fully welded modular

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