



# ER-SF&ER-DSF Series

SPIRAL COOLERS & FREEZERS



# TAILORED solutions

Model	Capacity	Infeed Temp. (°C)	Outlet Temp. (°C)	Cooling Capacity (kw)	Refrigerant	Refrigerant Cooling	Room size L*W*H(m)	Belt width
ER-SF200 (Spiral)	200KG/H	15°C	-18°C	40 kw	R717/R404/R744	45KW (±40°C)	4.0*3.3*2.1m	600mm
ER-SF300 (Spiral)	300KG/H			52 kw	R717/R404/R744	60KW (±40°C)	4.9*4.1*2.5m	600mm
ER-SF400 (Spiral)	400KG/H			65 kw	R717/R404/R744	70KW (±40°C)	4.9*4.1*2.5m	600mm
ER-SF500 (Spiral)	500KG/H			85 kw	R717/R404/R744	90KW (±40°C)	6.85*5.0*2.9m	600mm
ER-SF750 (Spiral)	750KG/H			120 kw	R717/R404/R744	150KW (±40°C)	6.85*5.0*2.9m	600mm
ER-SF1000 (Spiral)	1000KG/H			170 kw	R717/R404/R744	180KW (±40°C)	6.85*5.0*3.3m	600mm
ER-DSF1500 (Double Spiral)	1500KG/H			240 kw	R717/R744	240KW (±40°C)	10*7*3m	600mm
ER-DSF2000 (Double Spiral)	2000KG/H			315 kw	R717/R744	320KW (±40°C)	10*7*3.5m	600mm
ER-DSF2500 (Double Spiral)	2500KG/H			360 kw	R717/R744	380KW (±40°C)	10*7*4m	600mm
ER-DSF3000 (Double Spiral)	3000KG/H			465 kw	R717/R744	480KW (±40°C)	10*7*4m	600mm



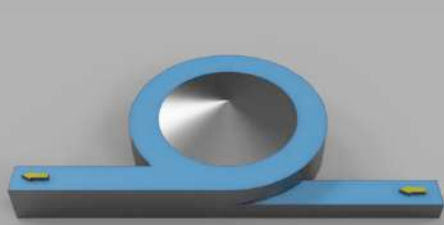


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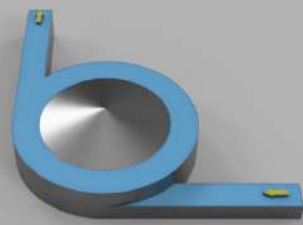
COOLERS & SPIRAL FREEZERS

### INTRODUCTION

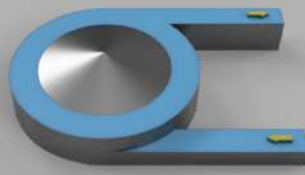
Our Spiral Freezer are individually designed, depending on customer requirements and food product specifications. Most popular foods Spiral Freezers are used for:



Pass trough



90° turn



180° turn



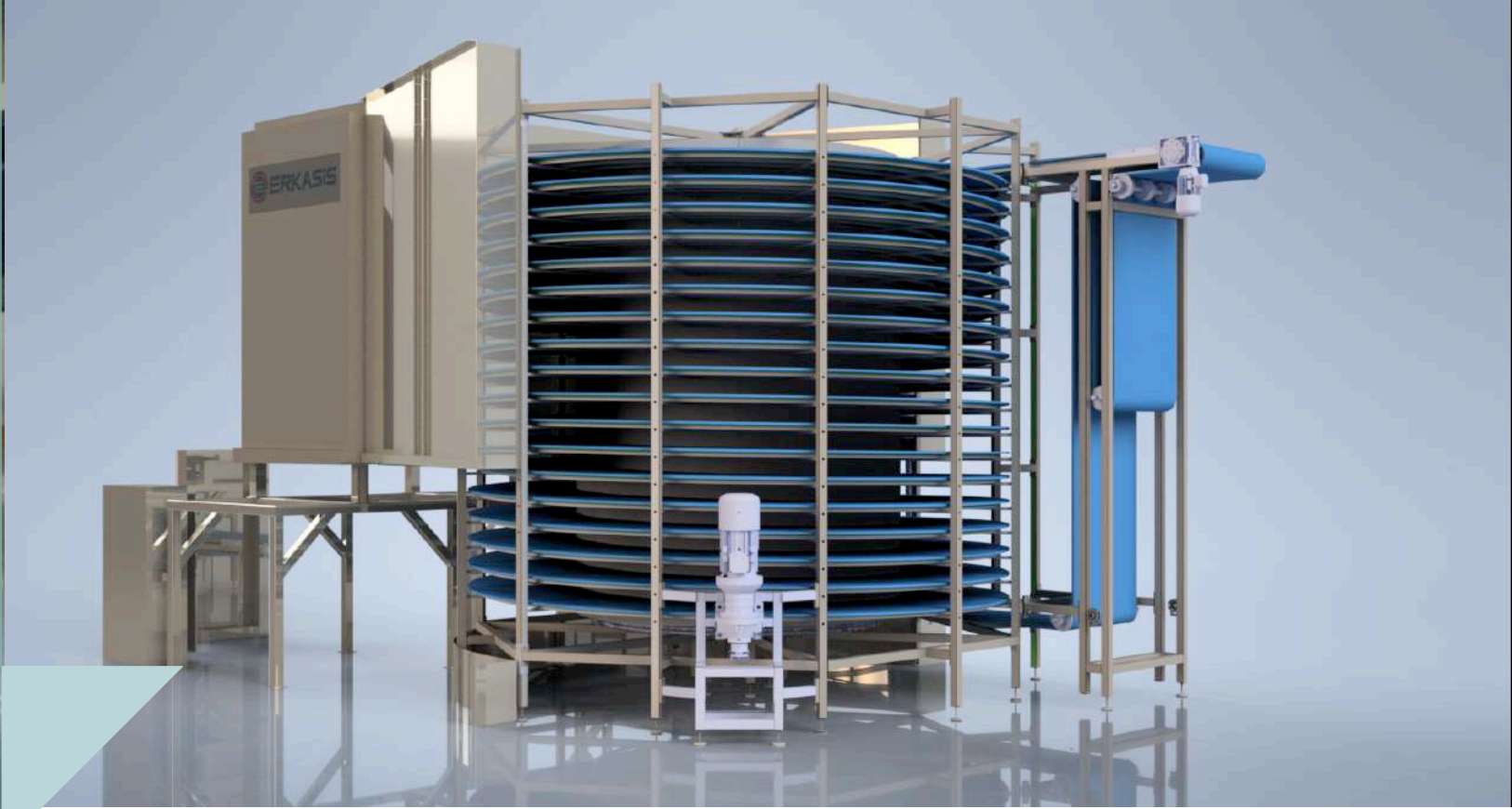
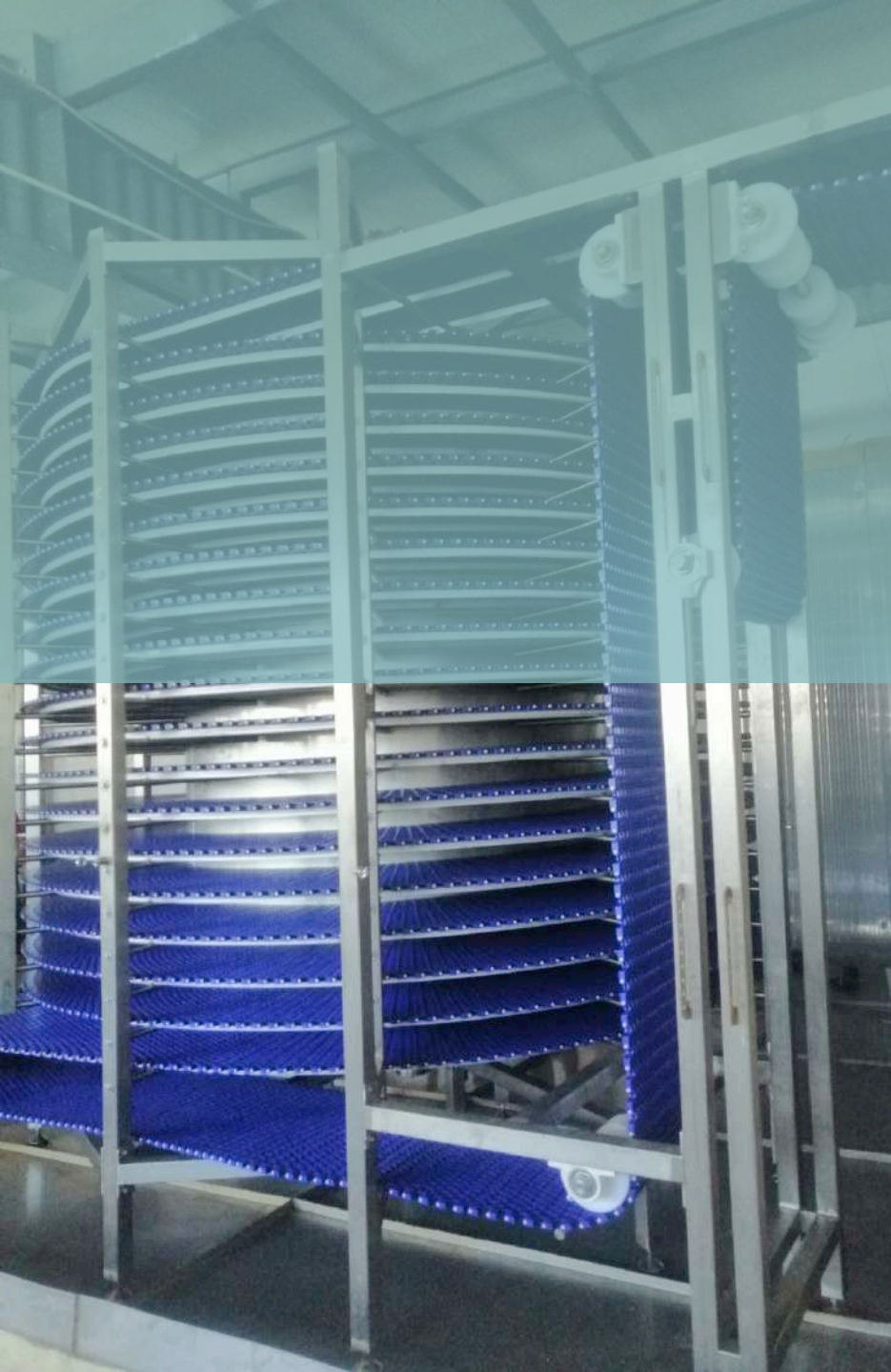
270° turn

- ✓ fruit and vegetable freezing
- ✓ meat and poultry freezing

- ✓ ice cream freezing
- ✓ fish and seafood freezing

- ✓ bread and pastries freezing
- ✓ prepared food freezing





## CUSTOMIZED SOLUTION

- ✓ Capacity from 200 kg/h to 3000 kg/h tailored to specific needs.
- ✓ Variable run-time, from single shift to continuous fortnightly operation.
- ✓ Belt and enclosure options to match any application requirements.

# Build, Structure and Design Details

- We carefully choose and recommend when necessary Stainless steel or polymer conveyor belts
- Low input and low output of products is conveniently managed by our Cutting-Edge automation systems.
- When rapid freezing of large products is required we recommend Double Spiral freezers.
- We use Low noise Axial fans with and waterproof electric power supply
- Completely welded stainless-steel water discharging plates are installed on top of floor panels. This design Brings defrosting water out of the cabinet through draining pipes made from stainless-steel.
- Internal structure is made from welded 304 stainless steel for added protection from erosion and longevity
- Schneider or Siemens electrical components feature digital touch screens and a easy to operate OS,
- Our inhouse evaporators were designed for maximum efficiency with variable pitches of the fins
- For reliability and longevity stainless steel is used in the Drum ,
- Wall and floor insulations built from laminated stainless steel 150mm PU sandwich panels,
- Doors are insulated and can be equipped with resistance heaters,
- For speed reduction we use SEW and similar prolific branded gear boxes,
- For throughputs of 1500kg/h and more we have the capability to build Double spiral freezers.
- Our expansive experience and insight allows us to meet any challenge and solve any problem fulfilling our customer needs. Any and all freezing capacity, equipment size, belt length, entry and exit directions can be tackled by our engineers and designed according to specific customers' needs.



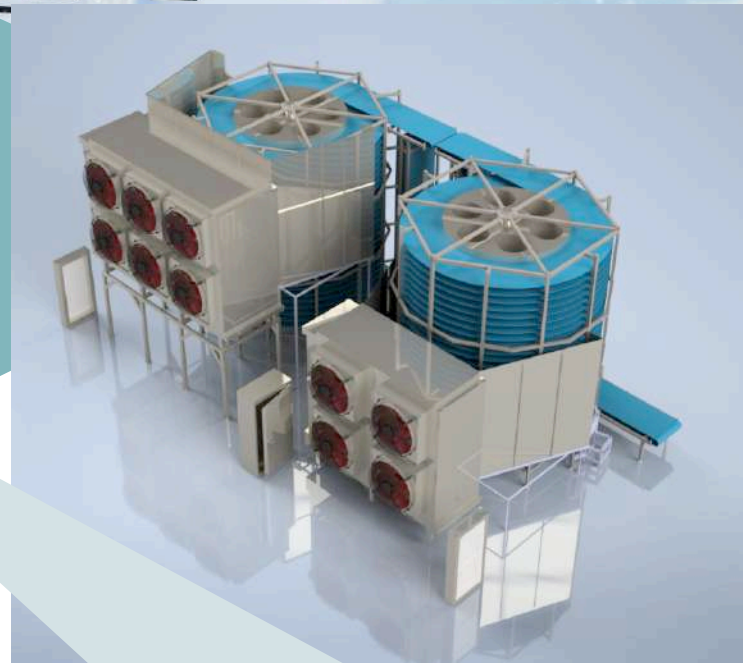
## SAFE AND GENTLE PRODUCT HANDLING

- ✓ Enclosure designed with HACCP and Food Safety in mind allows for safe handling and protects from contamination.



## AIR FLOW

- ✓ Advanced Air Flow model designed for homogeneous temperature at all levels, heat transfer and product dehydration prevention.
- ✓ Fluid Dynamics modeled flow and load variation handling through industry leading machine learning automation control.



## EFFICIENCY AND DECREASED TOTAL COST OF OWNERSHIP

- ✓ Evaporating temperature optimised for minimum energy consumption.
- ✓ Reliable, quality components and sturdy structure ensure low maintenance costs and prevents downtime.





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