

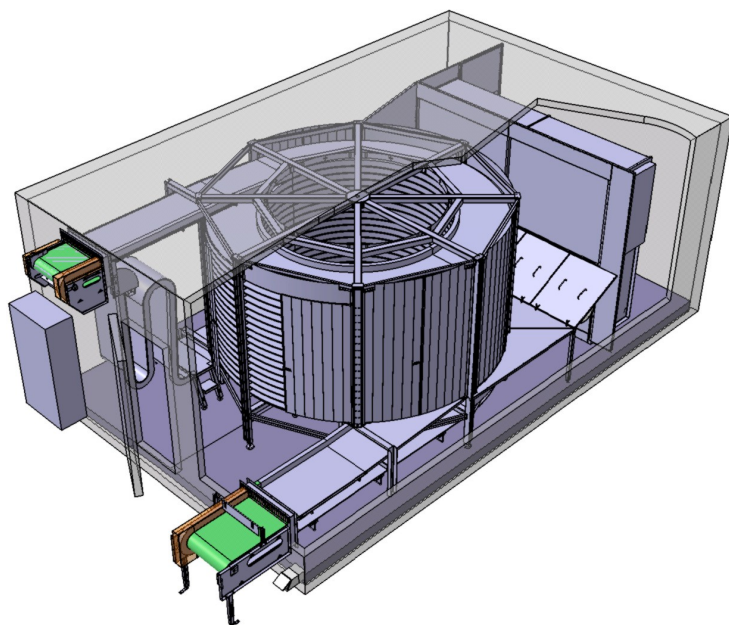
Scanico Spiral Systems

SingleStacker

The resource-saving SingleStacker freezer from Scanico, with its unique belt stacking system, is presumably one of the **most effective spiral freezers** on the market when it comes to freezing capacity compared to space and energy consumption.

The SingleStacker offers you:

- The most compact spiral freezer on the market — with up to **30% lower total freezer height** compared to traditional spiral freezers
- Up to **30% lower freezer energy consumption** compared to traditional spiral freezers
- **Full space** between tiers **available for products**
- No risk of product jam — meaning: **less waste, less cleaning** and **maximum up-time**



The advantages of Scanico's effective **single-pass horizontal airflow** are:

- Quick freezing time and reduced product dehydration
- Maximum belt load and minimum size
- Independence of belt frost up giving more up-time

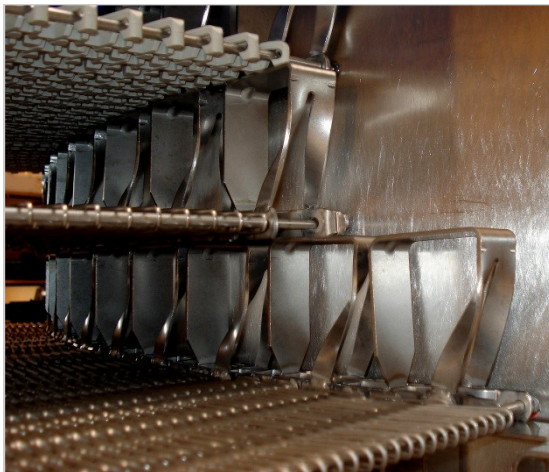
Technology
for a challenging world



The right belt solution for the SingleStacker is chosen on the basis of your product's consistency and packing as well as the intended treatment. We can use a stainless steel collapsing belt for most of the products, a space-saver belt with a fixed inside edge for **shape-sensitive products** such as raw fish fillets or polyethylene belts with high carrying support for **soft and sticky products** such as proofed dough.

Scanico manufactures equipment for different purposes within the food-processing industry, including IQF freezing, chilling, steaming and proofing. The use of stainless steel and foodstuff-approved plastics for all surfaces with direct product contact ensures high hygiene standards. Our equipment is easy to clean and maintain. We have designed and constructed freezers and other equipment for a number of the world's leading food-processing companies for more than 20 years. Consequently, we have the qualifications for offering you the optimal solution.

The inner side of the belt (with the side links) is coiled around the drum supporting the belt on the inside, making the whole distance between the belt tiers available for products. On the outer side the tiers are supported by a glide strip, formed as a spiral. Furthermore, this reduces the steel structure to be cleaned, and **improves hygiene**.



Scanico uses an effective horizontal airflow which results in the quickest freezing time and **reduced product dehydration**.

With horizontal airflow you are independent of belt mesh density, product loading density and frost build-up, since the air skims the belt's top and underside instead of going through the belt. Consequently, ventilator pressure can be reduced. The low belt stack also reduces the air volume needed and **minimises energy consumption**.

In- and out-feed in the same pressure zone, a unique air balance, together with wide evaporator fin spacing, enables **long running time** between defrosts — up to one week depending on product.

Your products decide the height of the side links and size of the spiral. The SingleStacker is available for product heights up to 110 mm, and belt width is available up to 1000 mm effective belt width.

The SingleStacker can be supplied with a range of cleaning systems, from belt washer to complete CIP systems.

As an option, the insulated cabinet can be supplied with fully-welded stainless steel plates on both the in- and outside eliminating the risk of water leakage and **improving hygiene**.

The SingleStacker is available in all types of layouts, and your production guides the design.

Scanico *technology sets the standard*
- your imagination the limit!