

# Scanico TwinImp

## Impingement Freezer

The new effective impingement freezer from Scanico is the right choice for freezing thin products and most chilling applications. The effective impingement airflow (patented) gives you:

- **Quick freezing/chilling time with minimum product dehydration, maximum product quality and low running costs**

The Scanico TwinImp gives freezing and chilling times that are equal to cryogenic methods with:

- **No high nitrogen costs**

The TwinImp has been designed with hygiene and cleaning ability as paramount features giving:

- **Easier & faster cleaning**



The advantages with the Scanico TwinImp compared to other freezing and chilling methods are several:

- **More yield**
- **Better product quality and appearance**
- **Higher degree of food safety**
- **Lower production costs**

*Technology*  
for a challenging world



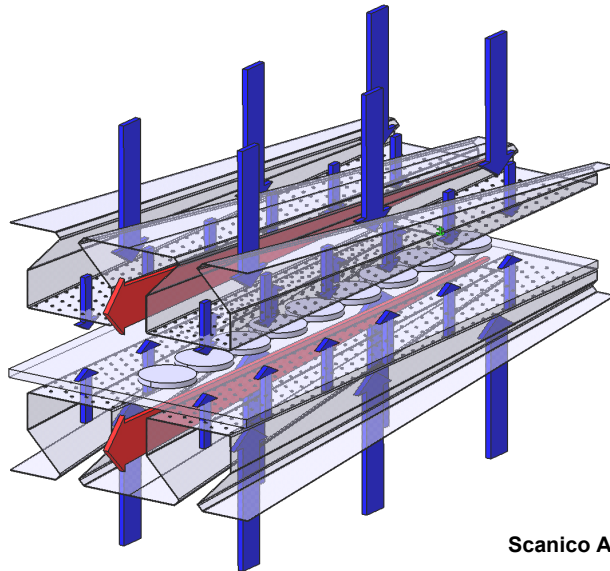
The impingement airflow is applied uniformly above and below the product and from side to side giving each piece the same thermal treatment resulting in consistent quality frozen product, day after day, week after week.

This gives the extremely fast and even freezing of the meat surface and thereafter equilibration of the whole product to the desired temperature.

This effective impingement airflow and the method used to evacuate the air in the TwinImp enable you to utilize the belt area to almost 100%, giving **maximum capacity in minimum space**.

The Scanico TwinImp has been designed with all internal frames, air distribution sheets and a fully-welded floor in stainless steel. Coils are placed at floor level, promoting cleaning ability and easier and quicker defrost cycles.

Finally, the freezer can be factory mounted on a steel frame and delivered as a **"plug in"** unit.



Typical products to be frozen in the TwinImp are raw or heat-treated thin products such as hamburger patties, fish and chicken filets, sliced and diced meat etc. For chilling, most types of products can be crust frozen in the TwinImp.

The TwinImp is flexible in design, with one- or more belts in different widths and running directions.

We have a test unit available to you which makes it possible to **test the technology on your product at your production site** - and thereby prove the return on investment to yourself.

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

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