

Scanico TwinImp

Beef Patty Freezer

The beef patty impingement freezer from Scanico and its effective impingement airflow (patented) gives you:

- An in-line freezer that **meets the capacities of today's forming machines**
- The possibility to **upgrade** you existing impingement or cryogenic freezing lines **with more capacity in the same freezer length**
- The possibility to **reduce length of line and save expensive factory space** when designing new production facilities
- TwinImp **length adopted to space available**



The advantages of the Scanico TwinImp compared to other impingement and cryogenic freezers are several:

- **More efficient** than existing impingement and cryogenic freezers **in less length**
- Coil designed for **long running times without capacity decrease**
- Ability to freeze **beef patties on paper**



Technology
for a challenging world

scanico[®]

Typical capacities for **beef patties** with 30% frozen mix, **diameter 127x9.5 mm, weight 113.5 g**, to be frozen in a TwinImp with a 700 mm wide belt, in-feed temperature -1.0°C and an equilibrated out-feed temperature of -18°C :

At -51°C evaporating temperature

2500 kg/h on each lane on a 17.4 m long TwinImp
3100 kg/h on each lane on a 21.4 m long TwinImp

At -40°C evaporating temperature

1900 kg/h on each lane on a 17.4 m long TwinImp
2400 kg/h on each lane on a 21.4 m long TwinImp

Typical capacities for **beef patties** with 30% frozen mix, **diameter 5"x3/8", weight 1/4 lbs**, to be frozen in a TwinImp with a 28" wide belt, in-feed temperature 30°F , and an equilibrated out-feed temperature of 0°F :

At -60°F evaporating temperature

5500 lb/h on each lane on a 57' long TwinImp
6800 lb/h on each lane on a 70' long TwinImp

At -40°F evaporating temperature

4200 lb/h on each lane on a 57' long TwinImp
5200 lb/h on each lane on a 70' long TwinImp

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

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.

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

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.