

FRIGOSCANDIA

ADVANTEC™ M

Impingement Freezer



Fast Freezing, Fast Change-over,
Full belt coverage and Fast profit

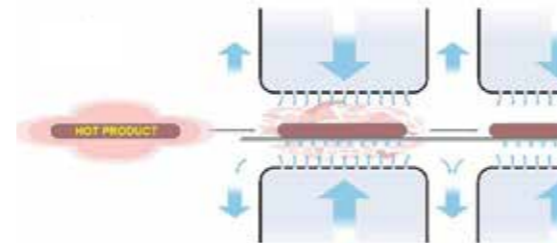


Frigoscandia ADVANTEC™ M Impingement Freezer

Superior Hygiene design – Open structure, easy and safe access for maximum cleanability



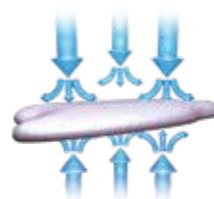
Design based on the patented impingement airflow technology of JBT, The ADVANTEC™ M provides an efficient way of chilling and freezing at the speed and quality of cryogenic freezing – but at only half the cost! Very high air velocity from both the top and the bottom strips away the boundary layer of air from the product, quickly freezing the product and sealing its freshness. Dehydration is minimized, Yield is maximized and product quality is assured.



The ADVANTEC™ M pushes the boundaries further for the user experience by giving increased flexibility to adjustments and allowing for extended running periods. With the coil re-designed, a belt system equipped with Belt Defrost and heating cables for both the infeed and outfeed surroundings, the ADVANTEC™ M will provide longer operational hours before defrosts are required in order to give more value and profit to your business. Adjustable product clearance heights ranging from 35 to 240mm, changes to production occur within minutes in order to keep the fastest freezing time."

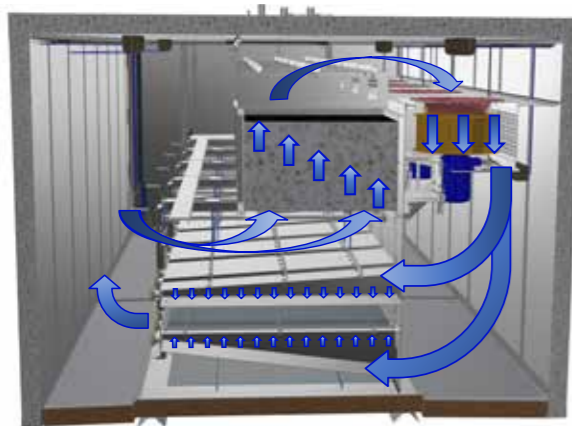
Ideal for many foods

- Shrimp (raw & processed)
- Fish Fillets and seafood
- Flat packaged products
- Beef & sausage patties (raw & processed)



Superior overall economics

- Lower dehydration
- Minimum downtime
- Superior hygiene features
- Easy installation and relocation
- Suitable for both for chilling and freezing applications
- Minimal maintenance and operating costs
- Custom-designed for fast, efficient chilling and freezing of selected products



The ADVANTEC™ M is designed to get the most out of the impingement technology while allowing a full belt coverage of products due to the advanced new airflow design that does not require the air to return through the belt."



Industry 4.0 ready

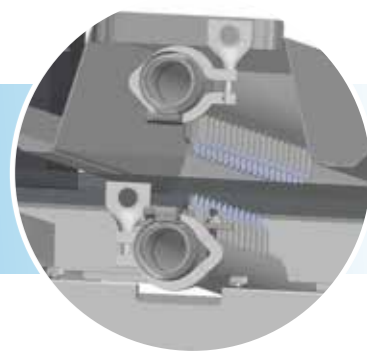
Equipped with Industry 4.0 capability, get your Freezer data anywhere with a simple glance at your Smartphone. Command your whole production line directly from the tip of your finger on the Control Screen of the ADVANTEC™ M.*

Option on request and valid on a complete Freezing and Glazing Line supplied by JBT.

Capacity Guideline of ADVANTEC™ M05			
Products	16-20 pcs/lbs Peeled Tail-on	Nobayashi in vacuum pack	3 layers (8-12 ps/lbs) Head on Shell-on
Dimension (mm)	130 x 30 x 25	265 x 180 x 10	220 x 160 x 25
Weight (g)	28	245	700
Infeed Temperature	5 °C	15 °C	10 °C
Outfeed Temperature (equilibrated)	-18 °C	-18 °C	-18 °C
Belt Load (kg/sqm)	6.0	3.0	17.3
Freezing time (mins)	6	8.5	20
Capacity (Kg/hr)	850	300	739
Refrigeration requirement (Kw) excl. safety margins	152	93	140
Refrigeration condition	Ammonia pump at -40 °C evaporation temperature		

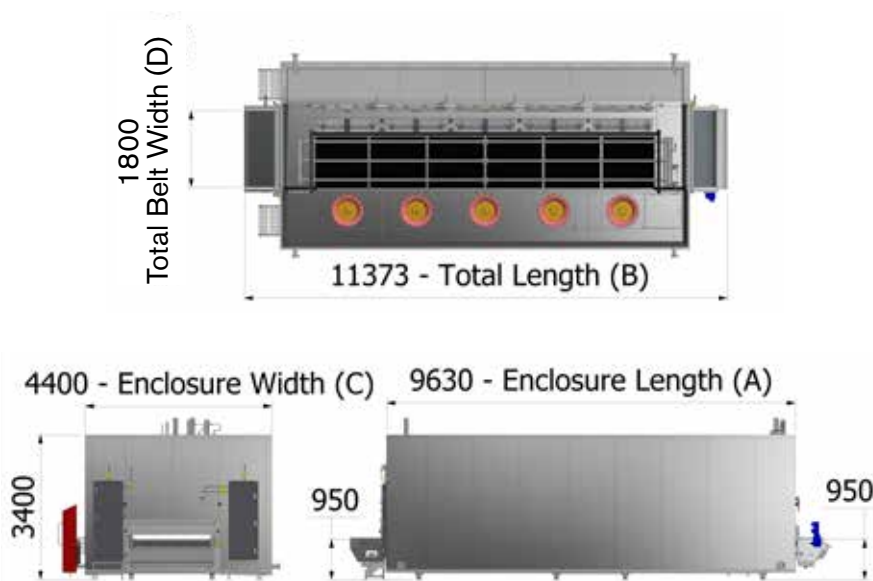
**Actual Capacity is depending on the loading pattern and product loading % over the belt. JBT Application will help in calculating capacities

Belt wash options located at the infeed and outfeed reduces belt frosting. The result is a longer freezing time with less stress on the drive system during operation.



DIMENSIONS (SI-SYSTEM)

Frigoscandia ADVANTEC™ M F05-1-1800 Impingement Freezer



Dimensions					
Model	Belt width (mm)		Enclosure height (mm)	Total length (mm)	Dry Weight (kg)
	Total	Effective			
ADVANTEC™ M F02	1800	1770	3400	6513	4000
ADVANTEC™ M F03	1800	1770	3400	8133	5000
ADVANTEC™ M F04	1800	1770	3400	9753	6000
ADVANTEC™ M F05	1800	1770	3400	11373	7000
ADVANTEC™ M F06	1800	1770	3400	12993	8000



Protein Blog

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