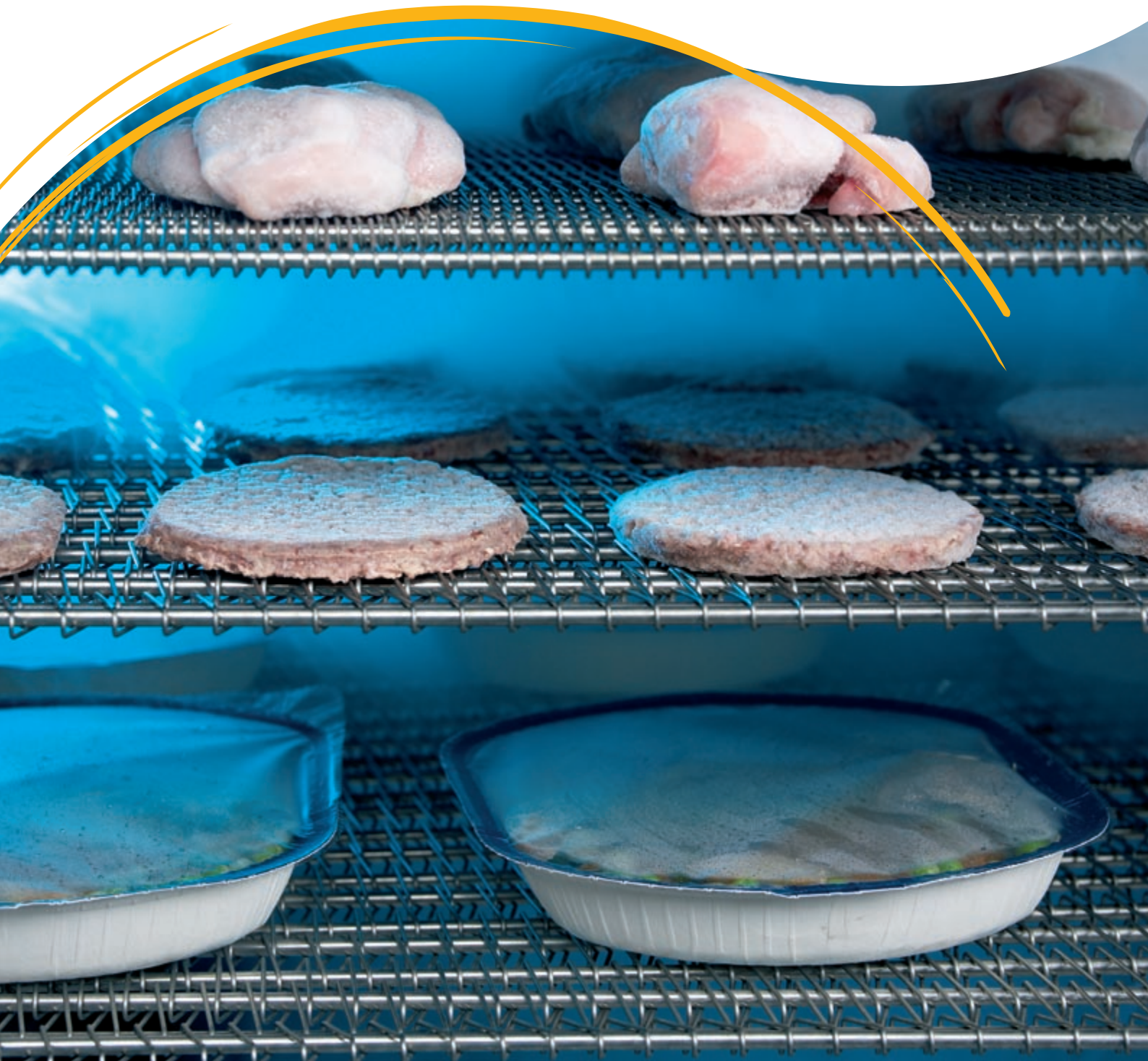


# Frigoscandia Equipment GYRoCOMPACT<sup>®</sup> M7

The next generation spiral freezer, chiller & proofer





**Many evaporator combinations (aluminium or galvanized) in 2–3 blocks.**

Match any freezing needs precisely. Easy access and easy cleaning. Optimized base load.

**Simplified belt take-up, with less winding. Absolute minimum of tension on the return rail.**

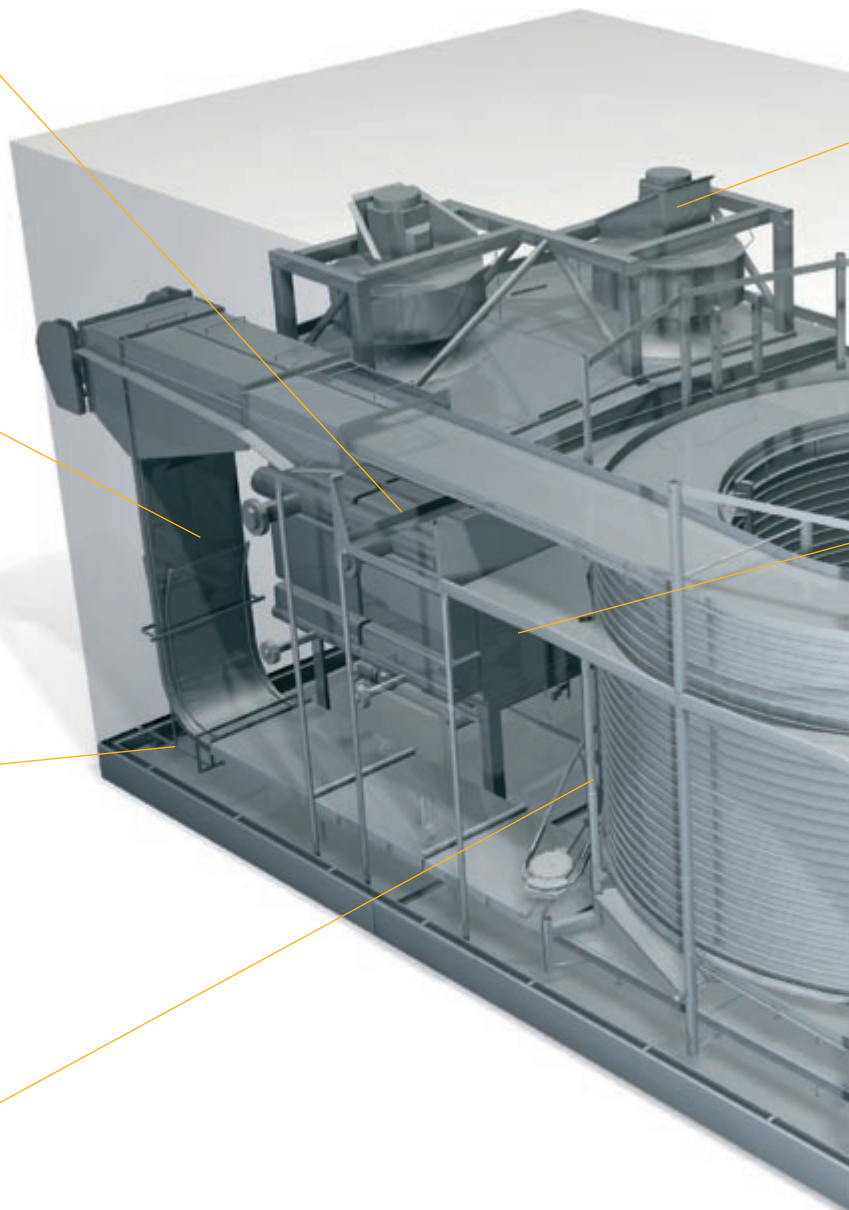
Even longer belt life. Easier access for cleaning.

**Fully seal-welded, stainless steel floor design, open from door to door under conveyor and evaporator.**

Improved hygiene, instant inspection, easy access, faster cleaning.

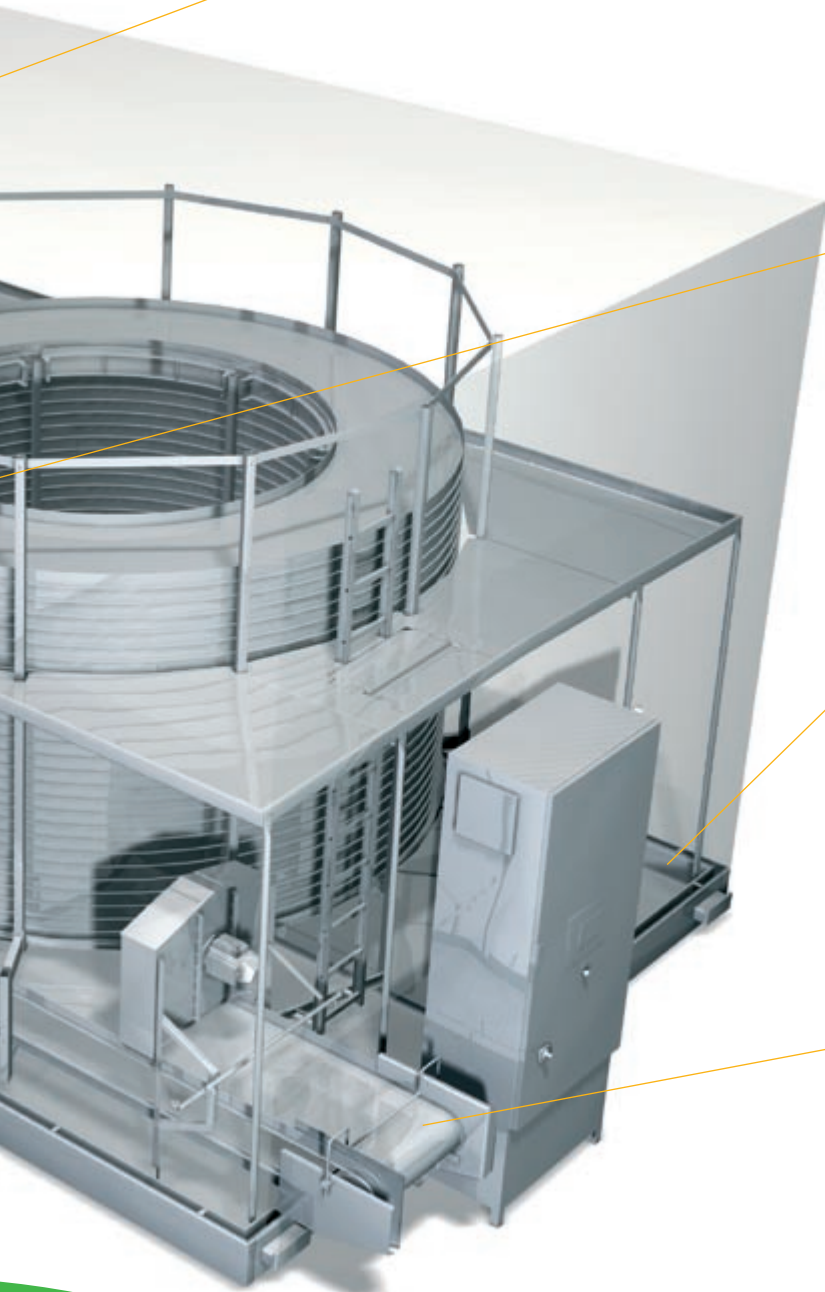
**Stands fully welded to the floor. Horizontal stand structures with solid rods.**

Design allows for thermal expansion and contraction. No horizontal hollow sections to collect contamination. No caulking to crack or damage.



# A new machine, from start to finish.

217 different improvements. Here are just a few.



**Fans located on dry side of evaporator.  
Optimized air velocity through evaporator.**

Increased production uptime, greater freezing capacity, increased reliability. Maximum heat transfer and frost pick-up. Easy cleaning.

**Hygienic open freezer design. Large, self-closing hatches open 80°.**

Convenient access for inspection, cleaning and maintenance. Optimal operator safety.

**Sloped floor and fully seal-welded drains in each corner of the freezer, with bevelled edges. Elevated floor-to-wall joint.**

Effective drainage where it's needed, faster cleaning and less downtime. No bacterial traps.

**Fully integrated, pre-assembled, stainless steel infeed and outfeed. Simplified design with fewer parts.**

Easier access. No accumulation of condensate. No traps for bacterial growth.

Technical data (SI-system)			
<b>Belt</b>			
Link height (mm)	80	100	120
Vertical clearance for product (mm)	65	85	105
Number of tiers (min-max)	16-40		
Type	FRIGoBELT®		
Width, total (mm)	760		
Width, net (mm)	715		
Width, between infeed covers (mm)	700		
Length per tier (m)	13.1		
Effective belt area per tier (m <sup>2</sup> )	7.7		
Belt speed (m/min)	3.5 - 30 (standard speed range), 2.0 - 15 (optional speed range)		

Electrical data		
	2 fans	3 fans
Main voltage	3 x 400 V or 3 x 415 V, 50 Hz	
Normal power consumption (kW)	38.5	56
Max power requirement (kVA) <sup>1)</sup>	60	85.4
Motors more than 1 kW rating	1 x 1.5 + 1 x 4 + 2 -3 x 18	

Refrigeration data		
Standard design	R717 (Ammonia): Pump circulation ratio = 4-6 times evap.	
	2 fans	3 fans
Base load (kW)	49	67
Base load (kcal/h)	42,000	57,600

Defrosting system		
Defrosting media	Hot gas or potable water	
	2 fans	3 fans
Water consumption (L/min) (at 300 kPa = 3 bar, min 1 bar) <sup>2)</sup>	180	270
Minimum water temp. (°C) <sup>2)</sup>	+15 <sup>3)</sup>	

Noise emissions	
According to Machinery Directive 98/37-EC, 1.7.4(f)	Maximum 80 dB(A)

Application data	
Normal loading distance on straight belt	Rectangular products: 1.7 x product length Round products: 1.5 x product diameter

<sup>1)</sup> Valid for dimensioning of power supply fuses/cables.

<sup>2)</sup> Must be potable water.

<sup>3)</sup> For cleaning system +60°C is needed.

Freezer length	Number of evaporator + fan	
	2	3*
L	8850	9820

\* Optional delivery. Contact JBT FoodTech sales support for further information.

