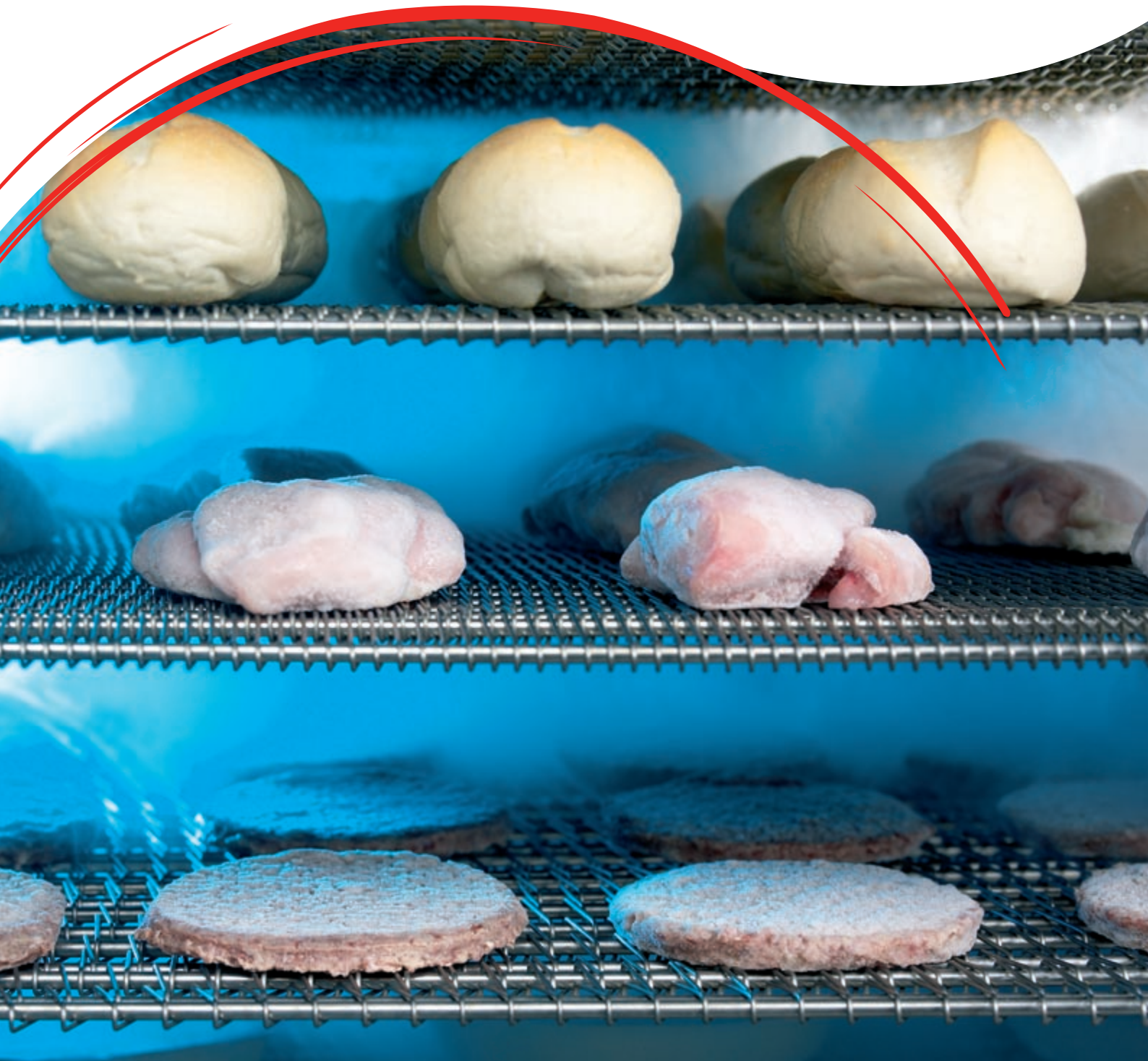


Frigoscandia Equipment GYRoCOMPACT[®] M9

The next generation spiral freezer, chiller & proofer





Many evaporator combinations (aluminium or galvanized) in 3–5 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.

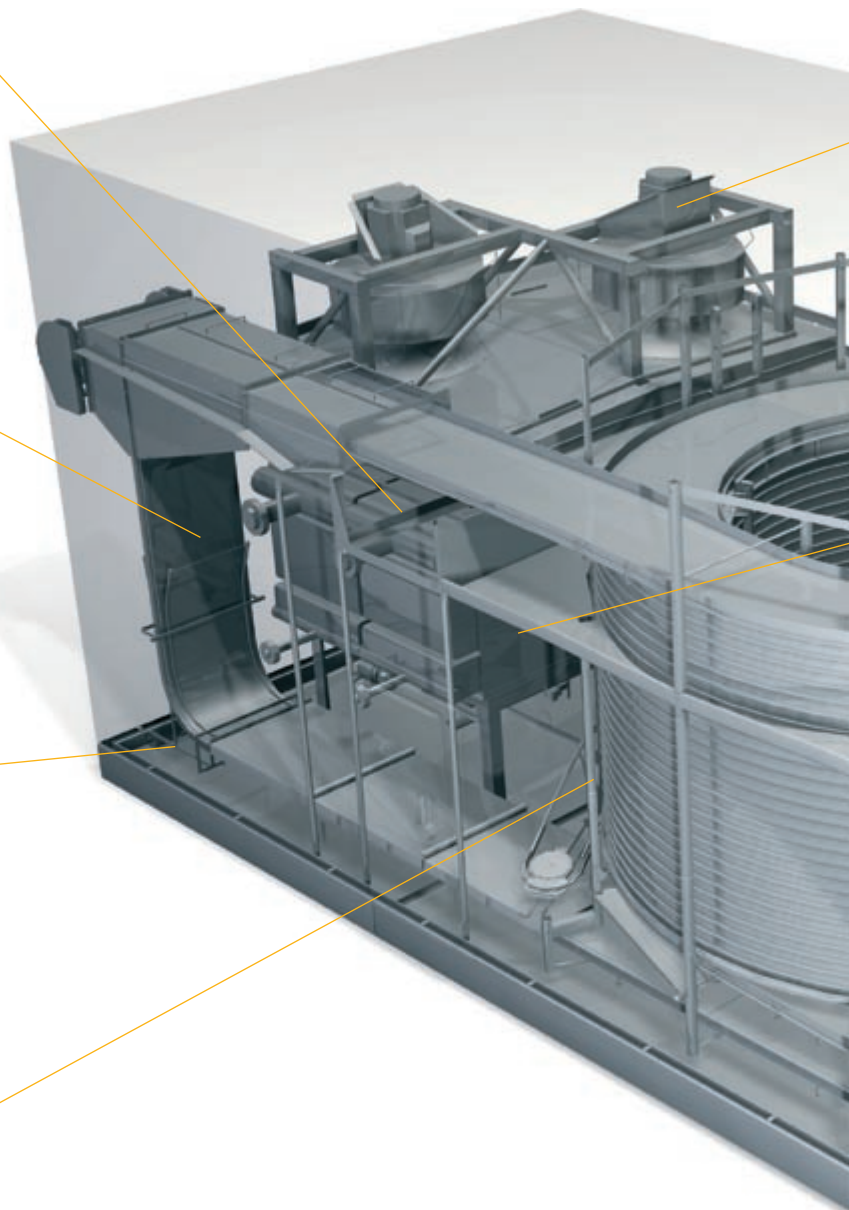
Even longer belt life. Easier access for cleaning.

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

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

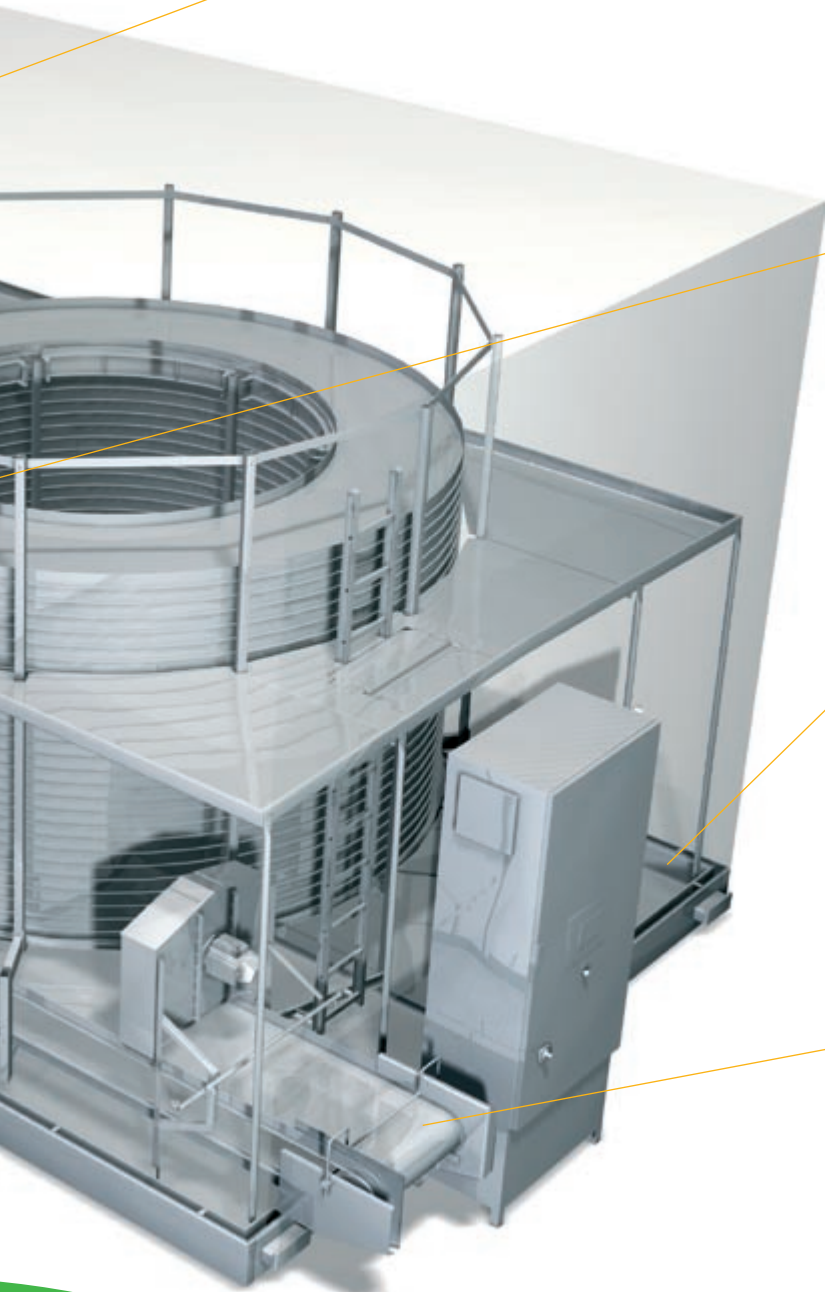
Elevated floor-to-wall joint. Horizontal stand structures with solid rods.

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 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)				
Belt				
Link height (mm)	80	100	120	150
Vertical clearance for product (mm)	65	85	105	135
Number of tiers (min-max)	23-40	19-40		
Type	FRIGoBELT® W			
Width, total (mm)	930			
Width, net (mm)	875			
Width, between infeed covers (mm)	864			
Length per tier (m)	17.8			
Effective belt area per tier (m ²)	13.15			
Belt speed (m/min)	3.5 - 30 (standard speed range), 2.0 - 15 (optional speed range)			

Electrical data			
	3 fans	4 fans	5 fans
Main voltage	3 x 400 V or 3 x 415 V, 50 Hz		
Normal power consumption (kW)	62	80	98
Max power requirement (kVA) ¹⁾	94.5	122	149.5
Motors more than 1 kW rating	1.1 + 2.2 + 3-5 x 18		

Refrigeration data			
Standard design	R717 (Ammonia): Pump circulation ratio = 4-6 times evap.		
	3 fans	4 fans	5 fans
Base load (kW)	70	88	106
Base load (kcal/h)	60,200	75,600	91,100

Defrosting system			
Defrosting media	Hot gas or potable water		
	3 fans	4 fans	5 fans
Water consumption (L/min) (at 300 kPa = 3 bar, min 1 bar) ²⁾	180	360	360
Minimum water temp. (°C) ²⁾	+15 ³⁾		

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

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

²⁾ Must be potable water.

³⁾ For cleaning system +60°C is needed.

Freezer length	Number of fans		
	3	4	5
L	10.260	10.990	11.720

