

EASY FREEZE

Redefining IQF With Adaptable Air Flow



Food Processing Machinery



MADE IN ITALY

MONEY SAVING PROCESS

thanks to:

FASTER FREEZING WITH LOWER POWER CONSUMPTION

Our proprietary freezing method reduces freezing time by up to 25% while consuming less energy

NO PRODUCT WEIGHT LOSS / ZERO DEHYDRATION

Uniquely designed features allow air flow which are crucially important for preserving the natural integrity of your product, almost immediate crust freezing and preventing product weight loss.

HIGHER YIELD and faster investment return.

FOOD SAFETY FRIENDLY

Great care and determination was put into designing a system that makes accessing and cleaning every component very easy, ensuring that bacteria or residue will not get entrapped on any equipment or food surfaces. Only design with fully accessible and cleanable machine interior.

OPERATOR FRIENDLY

All steps in the freezing process are designed to facilitate simple, fast and efficient operation and maintenance, with NO DOWNTIME.

NITROGEN FREE TECHNOLOGY

The obvious benefit is the direct cost savings but it should also be mentioned that eliminating the pre-crust freezing step will also prevent misshaped raspberries from staying misshaped.

Our adaptable air flow (fluidization) method will actually help flattened raspberries to restore the original shape and that way improve the final quality of your packs.



UNIQUE PIGO DESIGN

Few main features distinguishing EASY Freeze:

PERFECT SHAPE OF IQF PRODUCT AND NO CLUMPS.

Fully controlled fluidisation method keeps the product constantly suspended above the belt in a cushion of air. The result is the immediate crust freezing and efficient core freezing of individual pieces, regardless of type, variety or condition of product.

STAINLESS STEEL EXECUTION - entire unit is in stainless steel including powerful fans/turbines (produced by PIGO).

MAXIMIZED FREEZING EFFICIENCY FOR EACH UNIQUE PRODUCT, whether the product is heavy, light, soft, sticky or fragile, thanks to Variable speed control of all fans and belts, allowing on-the-fly optimization of air flow conditions.

INTERNAL VIDEO MONITORING allows real-time supervision of the operating conditions, allowing the complete control and adjustment of the entire process from the outside, without the necessity to enter inside the freezer.

CUSTOM FREEZING POSSIBILITIES. With the variable control of all fans and belts (standard feature), our freezer is adaptable to virtually any small fruit regardless of ripeness, state of process, condition or size including all the berry types/varieties.

BACTERIA FREE OPERATIONS

OPEN DESIGN allows direct access to all interior components for quick and easy cleaning cycles and maintenance. CIP (Cleaning in Place) options also available.

NO CONTAMINATION OF THE EVAPORATOR by product particles. The result is timesaving due to the elimination of unnecessary production stops and possibility of having several shifts or more days of non-stop working time.

EVAPORATORS EFFICIENTLY AND EASILY CLEANED

NO BELT CONTAMINATION by the product thanks to fully controlled fluidization



BASIC **TECHNICAL** CHARACTERISTICS

<i>EASY Freeze model</i>	<i>10 ASR</i>	<i>15 ASR</i>	<i>25 ASR</i>	<i>35 ASR</i>	<i>50 ASR</i>	<i>60 ASR</i>	<i>80 ASR</i>	<i>100 ASR</i>	<i>120 ASR</i>	<i>140 ASR</i>	<i>UP TO</i>	<i>240 ASR</i>
Fan / Turbine	2+2	1+1	1+2	2+2	3+3	3+4	4+5	6+6	7+7	8+8	...	13+14
Capacity kg/h (green peas):	1.000	1.500	2.500	3.500	5.000	6.000	8.000	10.200	12.000	14.000	...	24.000
Capacity kg/h (strawberries):	700	1.100	1.800	2.600	3.600	4.200	5.600	7.100	8.400	9.800	...	16.800
Installed el. Power in kW (3x380V 50Hz):	38	38	51	70	105	120	155	210	244	279	...	510



PIGO provides complete, turn-key processing solutions:

- Freeze Drying - EFD
- Fluidized Bed IQF Freezers - EASY Freeze
- Spiral Freezers / Coolers / Pasteurizers
- Adiabatic Multistage Belt Dryers - PG 135
- Tunnel Dryers - PG 128
- Pitting Systems
- Complete Fruit & Vegetable Processing Solutions
- Milk Processing Lines

