

CIMS
Study



Product data
sheet
A4-01

Exit at
-18°C

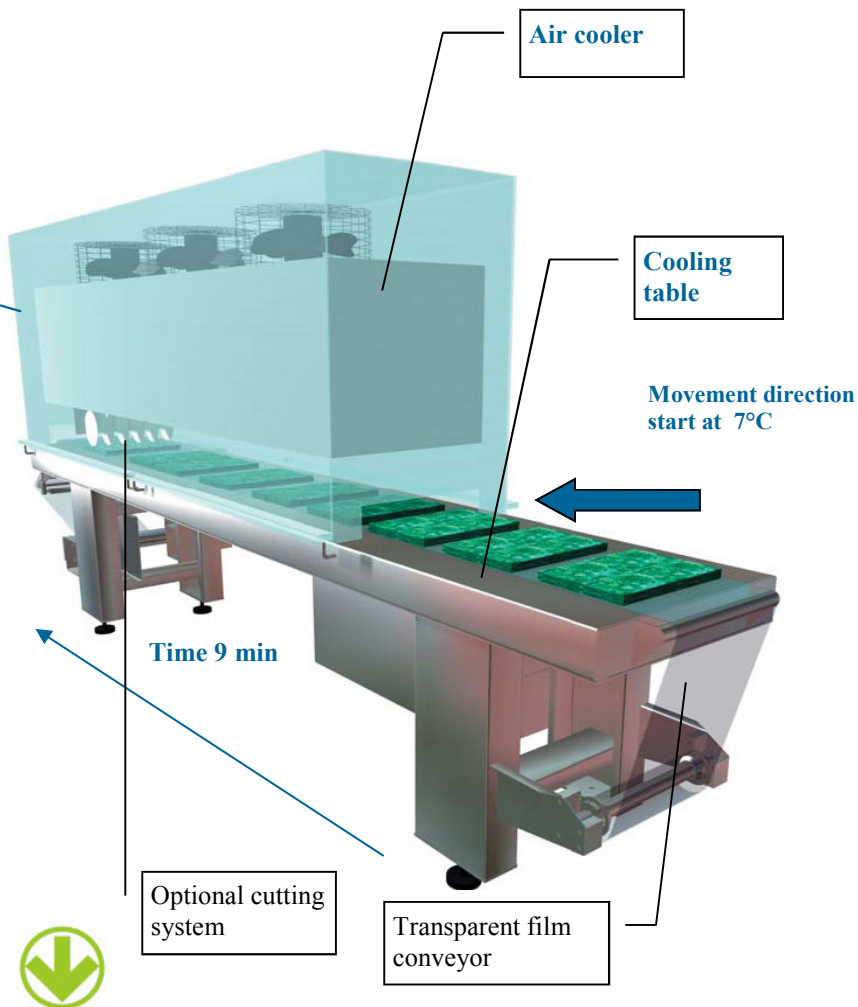
Application:

Deep-freezing or chilling of spinach, independent of the product entry or exit temperature.

Deep-freezing/chilling is carried out continuously on a conveyor film using two methods:

- The bottom surface is in direct contact with a cooling plate
- The top surface of the product is in direct contact with a cold air stream

FAST FREEZING / DEEP FREEZING OF SPINACH



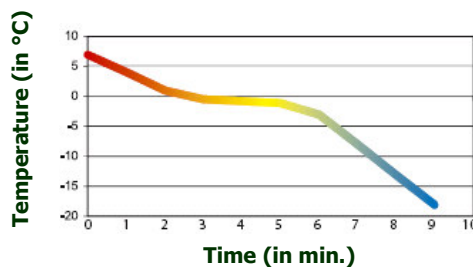
The advantages:

Weight gain thanks to reduced water loss
Extended due date as bacteriological proliferation is considerably reduced thanks to fast freezing.
The spinach keeps its shape, does not stick (no material loss) and does not retain traces of its passage through the freezing tunnel.
No production postponement necessary. The spinach is frozen right after the harvest. This simplifies handling and stock management.

Technical specifications

Temperature range
From +7°C to -18°C
Freezing time
9 min.
(thickness < 50 mm)
Capacity
1000 kg/h

Freezing time curve



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TECHNICAL DATA SHEET DEEP-FREEZING

