

## BUSE-Freezing equipment ► custom-made and economical

### Spiral Freezer WF O

The BUSE-Spiral Freezer is designed for continuous cooling- and freezing processes right for middle and big product volumes with relatively space required. To fulfil specific customer demands regarding product quantity, required space and production processes the belt width, number of spirals and infeed and output devices can vary.

Fields of application are in the production of partly and ready meals, sausages and meat products, fish, pizza, baked goods etc. Restrictions are with bulk products or products which can be bended due to the belt radius.

#### Characteristics

- The WF O can be operated either with liquid nitrogen or with carbon dioxide as coolants.
- The especially for the WF O designed cold gas circulation system assures an even and quick heat transfer
- Power optimized circulation fans
- Modular design enables the realisation of customer needs regarding type and quantity of products
- Adaption to the production process by adjustable height of the equipment
- Easy operation
- Quick and easy installation in spite of the size of the equipment
- Hygienic design, easy cleaning
- Solid housing, high performance, easy to maintain
- Usable standard belt width 400, 550, 600 or 700 mm
- Flexible positioning of the control cabinet



WF O, open



Circulation system



Infeed section

## Spiral Freezer WF O

### Specifications / control system

#### Freezer design

- Material – stainless steel / plastic
- Modular system with tongue and groove joint, wall thickness 100 mm
- Equipment size 4.200 – 6.000 mm (edge length)
- Usable belt width 400, 550, 600 oder 700 mm
- Belt length ca. 30 m – ca. 250 m
- Mesh width 7 mm
- Product infeed and -output North / South (NS), right or left turning
- Easy access for cleaning an mainenance
- Walk-in interior
- Heated door frames and low temperature sealings
- Low pressure belt cleaning
- Exhaust fan (included)

#### Options

- Special length, width and hight in 100 mm-steps
- Special belt width
- Special mesh width
- Product infeed and-output NW, NN, right turning, respectively, NO, NN, leftturning
- Specific infeed and output sections
- Stainless steel exhaust fan and –support , speed controller
- Stainless steel pipes and – couplings
- Heated exhaust system

#### Control system

- Closed control cabinet with protected display and operating panel
- Standard-Small-SPS
- Operator-oriented structure of control elements
- Product specific settings (e. g. temperature, belt speed, respectively freezing time) easily adjustable from outside
- Belt transmission with a wide setting range
- Two button operation

#### Options

- Special electric functions
- Speed controlled fan motors
- Special control for standard-SPS
- Process data acquisition, possibility of connection to external computer, e. g. data logger
- Safety device for area- or freezer monitoring of O<sub>2</sub> and CO<sub>2</sub>, if necessary with auxiliary exhaust and shut-down devices for LIN and LIC
- Wall-mounting control cabinet
- Optionally operating concepts (program choice or direct setpoints)
- Customized special functions and signals

#### Technical data (details on special data sheets)

Typ	WF O 40	WF O 55	WF O 60	WF O 70
Housing, footprint (mm)	4.200 x 4.200	4.800 x 4.800	5.100 x 5.100	6.000 x 6.000
Housing, length incl. infeed- and output section (mm)	5.925	6.623	6.825	7.725
Hight, overall (mm)	3.300 – 4.800	3.300 – 4.800	3.300 – 4.800	3.300 – 4.800
Belt width, usable (mm)	400	550	600	700
Diameter, rotunde (mm)	1.800	2.100	2.300	3.00
Spirals, number	5 - 24	5 - 24	5 - 24	5 - 23
Belt area / spiral (m <sup>2</sup> )	2,3	3,7	4,3	6,6