

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

### Triple-Decker Freezer EF H

The BUSE-Triple-Decker Freezer is designed for continuous cooling- and freezing processes, suitable for bigger amounts of products by smaller space required. The construction is similar to the Linear Freezer but with three belts, one on the top of the other, each in opposite direction. The products fall down to the belt underneath and in so far the EF H can excellent be used for bulk products, IQF products and other less sensitive products mean size. Some examples: meat balls, sausages, noodle and pasta products, shrimps, vegetables, fruits, etc.

#### Characteristics

- The EF H can be operated either with liquid nitrogen or with carbon dioxide as coolants
- The special arrangement of the spraying frames and an optimal cold gas circulation assures an even and quick heat transfer
- Modular design enables the realization of special customer needs
- Adaption of feeding and unloading devices by high adjustable equipment
- Flexible product handling by separate driven and controlled belts
- Easy operation
- Quick installation
- Hygienic design, the upper lid can be lifted for easy cleaning
- Solid, high-performance, easy to maintain
- Standard-belt widths 450, 600, 750, 1.050 or 1.250 mm (usable)
- Flexible positioning of the control cabinet



EF H



Product mesh belt



Control panel

## Linear Freezer EF H Specifications / control system

### Freezer design

- Material – stainless steel / plastic
- Modular system with tongue and groove joint, wall thickness 100 mm,
- Bottom plate incl. Infeed section and drain pipe completely welded
- Freezer length from approx.. 4.200 mm in 300 mm-steps to 12.000 mm
- Usable belt width 450, 600, 750, 1.050 or 1.250 mm
- Mesh width 7 mm, can vary in the different levels
- Upper lid can be lifted
- Easy access for cleaning and maintenance
- Exhaust fan (included)
- Low pressure belt cleaning with hose coupling
- Drive units and control valves are water protected
- Low temperature sealing

### Options

- Freezer length > 12.000 mm
- Special length and width in 100 mm-steps
- Upper lid completely welded
- Specific infeed and output sections
- Specific belt width and pitches
- Exhaust at infeed and output section
- Stainless steel exhaust fan and -support, speed controller
- Stainless steel pipes and –connections for the off gas system
- Adjustable LIN nozzles
- Additional LIN spraying-frames
- Inspection doors instead of lifting upper lid, fold-away side parts on the infeed section
- Customized circulation system
- Heated sealings, automatically controlled
- Heated exhaust system

### Control system

- Closed control cabinet with protected display and operating panel
- Control cabinet can be positioned on the left or right side
- Standard – Small-SPS
- Operator-oriented structure of control elements
- Product specific settings (e. g. temperature, belt speed) easily adjustable from outside
- The three belts are separately driven and speed controlled
- Two button operation

### Options

- Special electrical 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 sheet)

| Typ                         | EF H 60/80  | EF H 60/110  | EF H 60/130  |
|-----------------------------|-------------|--------------|--------------|
| Usable belt width (mm)      | 750         | 1.050        | 1.250        |
| Length of cooling zone (mm) | 6.000       | 6.000        | 6.000        |
| Typ                         | EF H 90/80  | EF H 90/110  | EF H 90/130  |
| Usable belt width (mm)      | 750         | 1.050        | 1.250        |
| Length of cooling zone (mm) | 9.000       | 9.000        | 9.000        |
| Typ                         | EF H 120/80 | EF H 120/110 | EF H 120/130 |
| Usable belt width (mm)      | 750         | 1.050        | 1.250        |
| Length of cooling zone (mm) | 12.000      | 12.000       | 12.000       |