
Spiral Freezer. Increasing efficiency and reliability while providing flexibility.



Key features

Linde provides high-quality, cost-effective carbon dioxide and nitrogen freezing systems. In addition to a nationwide gas supply network, Linde offers a complete line of versatile, high-performance cryogenic freezers.

Food processors worldwide use Linde spiral freezers for freezing meat, seafood, poultry, fruits, vegetables, baked goods, and specialty products. Only Linde spiral freezers ensure your frozen foods are preserved at the absolute peak of flavor, texture, and appearance comparable to fresh foods. Our spiral freezers offer high reliability, simple operation, easy maintenance, and large freezing capacity in a small footprint that easily integrates into your process. With four standard models and a wide range of features, there's a Linde spiral freezer that can meet your application's requirements.

Benefits

- Improved product quality
- Increased freezing efficiency
- High production capacity
- Proven reliability
- Minimal maintenance
- Maximum flexibility

Linde spiral freezers make the most efficient use of the cryogen. Modulating cryogen control provides the precise and necessary flow rate to match heat input to the freezer, while regulating the vapor exhaust to minimize air ingress into the freezer. Linde's injection system features a simple, easily-accessible design requiring minimal maintenance and calibration. All belt drive components are readily accessible outside the freezer for preventive maintenance. Additionally, drive components are not exposed to cold temperatures, therefore extending the life of the equipment. External drives also have fewer parts to increase reliability, reduce maintenance, and minimize downtime.

Specifications

Spiral freezer

Model	KF20-CR175S	KF20-350S	KF28-CR270S	KF40-480S
Width (in)	109	166	179	240
Length** (in)	194	237	244	240
Height (in)	123	170	151	168
Typical Production Rate* (lb/hr)	750 to 2,000	1,500 to 4,000	1,500 to 5,000	6,000 to 9,000
Tier Clearance (in)	3.375	4.5	4.5	4.5
Number of Tiers	10	10	10	12
Drum Diameter (in)	42	86	70	100

Usable Belt Length

At Drum (ft)	120	230	200	335
At Pivot Link (ft)	175	350	270	477
At Outside Link (ft)	225	350	350	585
Dwell Time	As required (5 - 45 min standard)			

Fans

Horsepower	1	1	1	1
Number	8	8	8	12

Drive Horsepower

Positive Belt Drive	0.5	1	1	1
Drum Drive	1	3	3	3
Electrical Requirements	60A@230V	45A@460V	45A@460V	60A@460V

Internal Inspection Aisles

Width (in)	19	20	20	20
Number	2	3	3	4
Total Estimated Weight (lb)	10,000	25,000	27,000	38,000

* Actual capacity is dependent on production load

** Inlet and exit may extend overall external dimensions

Key:

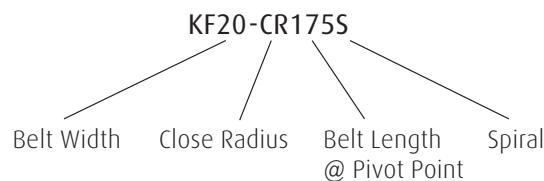
First Number = Belt Width (in)

CR = Close Radius

Second Number = Belt Length at Pivot Link (ft)

S = Spiral

Example:



Linde North America, Inc.

575 Mountain Ave., Murray Hill, NJ 07974 USA

Phone +1.800.755-9277, sales.lg.us@linde.com www.lindefood.com

Linde North America Inc. is a member of The Linde Group. Linde is a trading name used by companies within the Linde Group. The Linde logo is a trademark of The Linde Group. © The Linde Group 2013.