PiGo®

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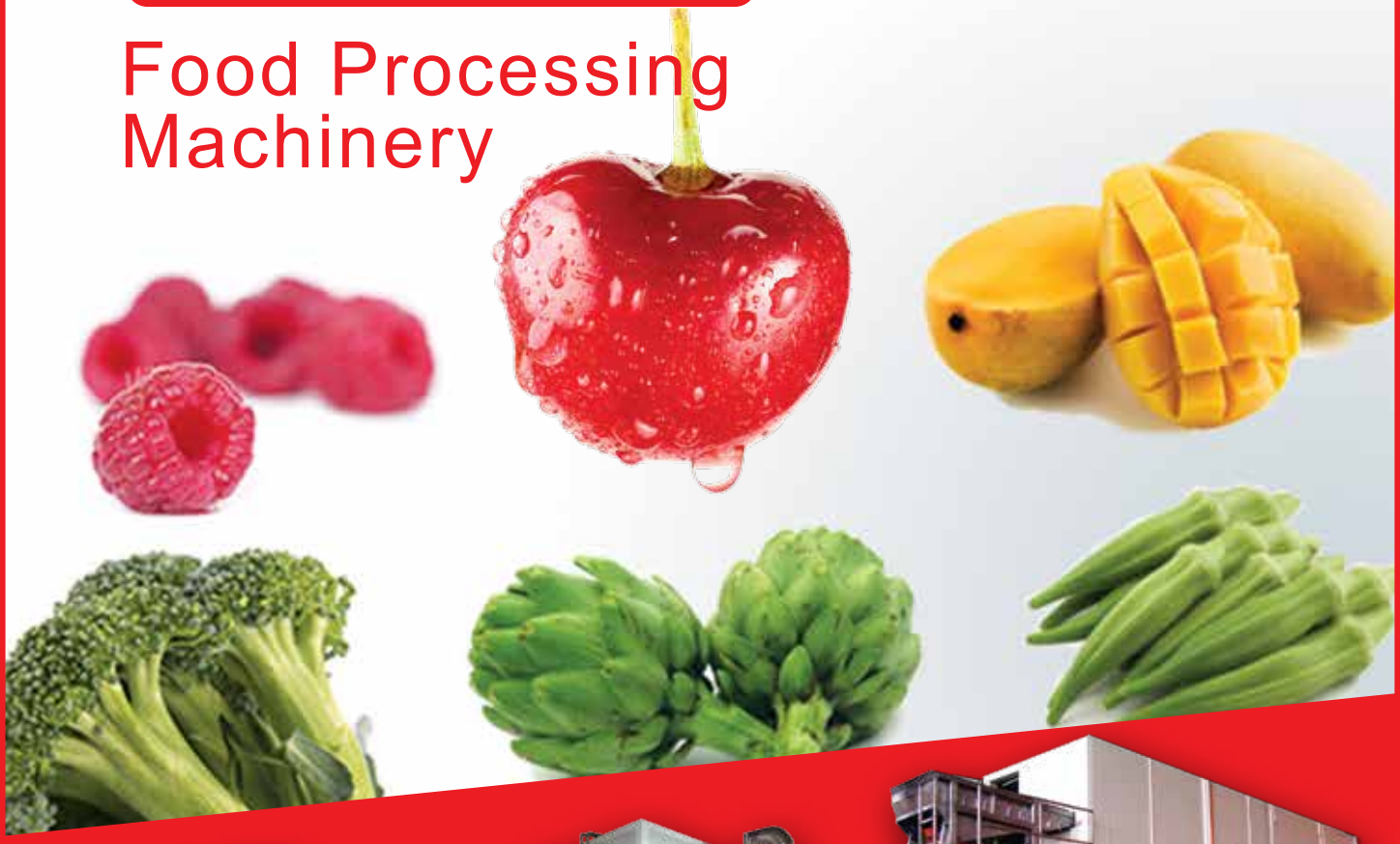
MADE IN ITALY

Food Processing Machinery



EASY Freeze 25 ASR

EASY Freeze 50 ASR

EASY Freeze 80 ASR

The Art of Freezing EASY Freeze

Redefining IQF With Adaptable Air Flow

DUNKLEY INTERNATIONAL, INC.
MANUFACTURERS OF QUALITY MACHINERY SINCE 1885

USA Representatives

www.DunkleyInternational.net

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EASY Freeze

Redefining IQF Technology With Adaptable Air Flow

EASY Freeze FAMILY:

Model	Capacity based on Peas
EASY Freeze 10 ASR	1.000 kg/h
EASY Freeze 15 ASR	1.500 kg/h
EASY Freeze 25 ASR	2.500 kg/h
EASY Freeze 35 ASR	3.500 kg/h
EASY Freeze 50 ASR	5.000 kg/h
EASY Freeze 60 ASR	6.000 kg/h
EASY Freeze 80 ASR	8.000 kg/h
EASY Freeze 100 ASR	10.000 kg/h
EASY Freeze 120 ASR	12.000 kg/h
EASY Freeze 140 ASR	14.000 kg/h
EASY Freeze 160-260 ASR	16.000-26.000 kg/h

> **Perfect shape of IQF product and no clumps Full 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.

> **Up to several days or more continuous production** without any drop in freezing efficiency, thanks to the effect of powerful ASR (Automatic Snow Removal) system. No more interruptions to defrost even when running double shifts, which again should present some daily savings of operating costs.

> **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.

> **Interior video monitoring** allows for real-time supervising of operating conditions, allowing the complete control and adjustments of the entire process from outside, without necessity to entering into the freezer.

> **Entire machinery is constructed in stainless steel,** including powerful fans / turbines (produced by **PIGO**).

> **Maximized IQF quality.** Due to the air flow that is created from our proprietary fans (designed and manufactured by PIGO) our freezing method does not allow any settling or adhering together of product. The product remains in a state of fluctuation until it is crust frozen, thus ensuring free flowing IQF.

> **Custom freezing possibilities.** With 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.

Industry proven. Our freezing method is not new. We have refined and improved some aspects of our technology over the years, but the general concept is highly proven to work on a variety of very difficult products. We have satisfied customers all over the world that can verify the successes of our freezing method.

EASY Freeze is considered as the freezer with the most superior sanitation, giving the possibility to user to freeze different products one after the other without risk of cross – contamination.

NITROGEN FREE TECHNOLOGY APPLIED! 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.

EASY Clean concept

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

> **CLEAN BELT** for all the production cycle, the belt kept inside the freezer housing all the time.

> **NO CONTAMINATION OF THE EVAPORATOR** by product particles, thanks to built-in deflectors and fully controlled fluidization. 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** by built-in cleaning system, and efficiently dried due to their horizontal disposition (these operations are not that easily performed with vertically positioned ones).

EASY Freeze is **ENERGY SAVING** and **TROUBLE FREE** solution for all your freezing needs.

Verify that even the most difficult-to-IQF products are easily fluidized in our freezer.

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EASY Freeze Model	10 ASR	15 ASR	25 ASR	35 ASR	50 ASR	60 ASR	80 ASR	100 ASR	120 ASR	140 ASR	UP TO	240 ASR
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
Required refrigeration (green peas) in **kW**:	149	217	326	459	684	786	1038	1320	1575	1830	...	3098
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
Required refrigeration (strawberries) in **kW**:	128	176	279	389	577	662	876	1114	1327	1541	...	2625
Installed el. Power in **kW** (3x380V 50Hz):	38	38	51	70	105	120	155	210	244	279	...	510
Air consumption in **l/sec** (for ASR):	29	39	39	39	39	49	49	49	49	69	...	69
Water consumption during evaporator washing in **l/min (+15 ^{0}C**, 2 bar)	180	180	220	300	400	500	600	700	780	960	...	1600
Housing (LxBxH) in **mm**:	4400 x 3200 x 2450	4060 x 4860 x 4450	5460 x 4860 x 4450	6420 x 4860 x 4450	9060 x 4860 x 4450	10440 x 4860 x 4450	13060 x 4860 x 4450	16660 x 4860 x 4450	18860 x 4860 x 4450	21660 x 4860 x 4450	...	34060 x 4860 x 4450

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PIGO provides complete, turn-key freezing and processing solutions:

- Fluidized bed freezers
- Freeze Drying
- Adiabatic Multistage Belt Dryers PG 135
- Spiral Freezers / Coolers / Pasteur
- Pitting systems
- Infused dried fruit plants
- Fresh-cut preservation systems
- Vegetables processing solutions
- Complete processing lines for washing, separating, blanching, peeling, sorting, cutting and more...

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