

Scanima TwinImp Impingement Freezer

The new effective impingement freezer from Scanima is the right choice for freezing thin products and most chilling applications. The effective impingement airflow (patent pending) gives you:

- **Quick freezing/chilling time with minimum product dehydration, maximum product quality and low running costs**

The Scanima TwinImp gives freezing and chilling times that are equal to cryogenic methods with:

- **No high nitrogen costs**

The TwinImp has been designed with hygiene and cleaning ability as paramount features giving:

- **Easier & faster cleaning**



The advantages with the Scanima TwinImp compared to other freezing and chilling methods are several:

- **More yield**
- **Better product quality and appearance**
- **Higher degree of food safety**
- **Lower production costs**

Technology
for a challenging world



Scanima manufactures spiral systems for different purposes within the food-processing industry, including IQF freezing, chilling, steaming and proofing. Using stainless steel and foodstuff-approved plastic for all surfaces with direct product contact ensures high hygiene standards. The systems are easy to clean and maintain. We have designed and constructed freezers and other equipment for the world's leading food-processing companies for more than 15 years. Consequently, we have the qualifications for offering you the optimal solution.

The effective impingement airflow and the method used to evacuate the air in the TwinImp enable you to utilize the belt area to almost 100%, giving **maximum capacity in minimum space**.

The Scanima TwinImp has been designed with all internal frames, air distribution sheets and a fully-welded floor in stainless steel. Coils are placed on floor level, again promoting cleaning ability and easier and quicker defrost cycles.

Finally the freezer is factory mounted on a steel frame and delivered as a **"plug in"** unit.



Typical products to be frozen in the TwinImp are raw or heat-treated thin products such as hamburger patties, fish and chicken filets, sliced and diced meat etc. For chilling, most types of products can be crust frozen in the TwinImp.

The impingement airflow is applied uniformly above and below the product and from side to side giving each piece the same thermal treatment resulting in consistent quality frozen or chilled products, day after day, week after week.

This gives an extremely fast and even freezing of the meat surface and thereafter equilibration of the whole product to desired temperature.

We have a test unit available to you which makes it possible to **test the technology on your product at your production site** - and thereby prove the return on investment to yourself.

*Scanima technology sets the standard
- your imagination the limit!*