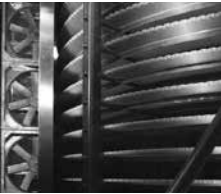


Spiral Systems

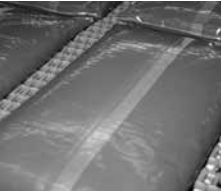
FACTS



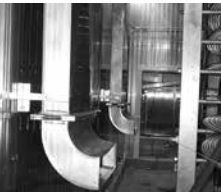
1 SEQUENTIAL DEFROST: Freezing
Blast Freezing continuously 24 hours a day with Refrigeration Coils designed to defrost during production.



2 THERMAL-PAK®: Freezing
Blast Freezing, Pouches, Entrees, Seafoods, Meats, Poultry, and Bakery Products.



3 HYDRO-CHILLING
Salad Dressings, Soups, Stews, Custards, Puddings, Sauces, Gravies, Tomato Sauces, Cheeses



4 HOT-HOLD SYSTEM
Maintain filled pouches at +185°F to 205°F within our All Stainless Steel Enclosure



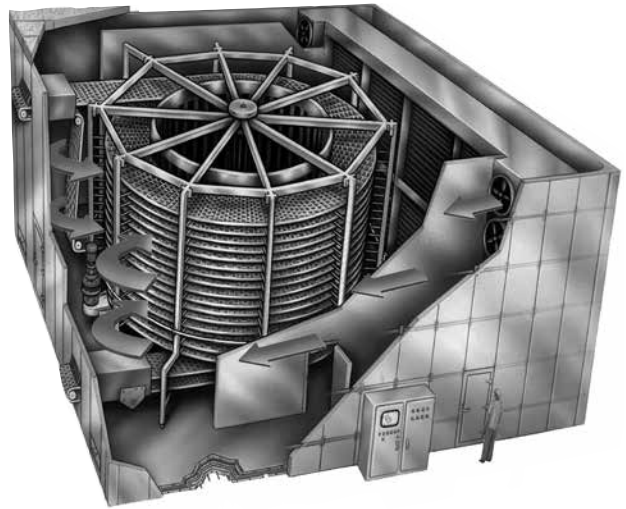
5 PURE AIR®: Refrigerated Cooling
Jams, Jellies, Custards, Juices, Sour Creams, Dips, Puddings, Humus, Cookies, Sweet Goods, Fruit Pies, Bagels, Pitas, Tortillas, Pizza, Cakes



NEW
Typhoon Belt Washer
Multiple High Pressure Rotary Heads at over 500 RPM provide focused cleaning of the entire belt surface ideal for food processing conveyors and Spiral Systems where belts are in direct food contact.



NEW
Power Wash 2000
High Pressure Portable Washing System designed to be integrated with the Typhoon Belt Washer.



NEW

Auto Pressurization System (APS)

By combining new air pressurization technology with an unique distribution design, the Auto Pressurization System (APS) automatically balances the pressure differential at the infeed and discharge openings on spiral blast freezers. PLC controlled and monitored, the system reduces the amount of cold freezer air spilling from the low opening and controls warm, moist air infiltration from entering into the blast freezing system. With this system, blast freezers can dramatically increase the production time between coil defrosts. Due to the minimal cold air spillage, employees are able to work near the freezer in comfort. APS reduces energy costs and is proven to increase production efficiency.

SINCE 1919



"Putting Innovation Into Motion"

20 Executive Boulevard, Farmingdale, NY 11735
Phone: 631-293-2211 • Fax: 631-293-3788
E-Mail: sales@ijwhite.com • www.ijwhite.com