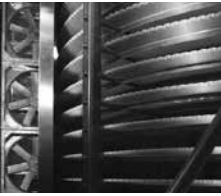


# Spiral Systems

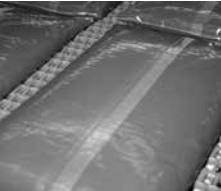
# FACTS



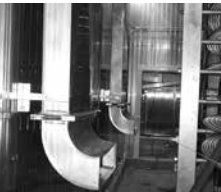
**1 SEQUENTIAL DEFROST: Freezing**  
Blast Freezing continuously 24 hours a day with Refrigeration Coils designed to defrost during production.



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



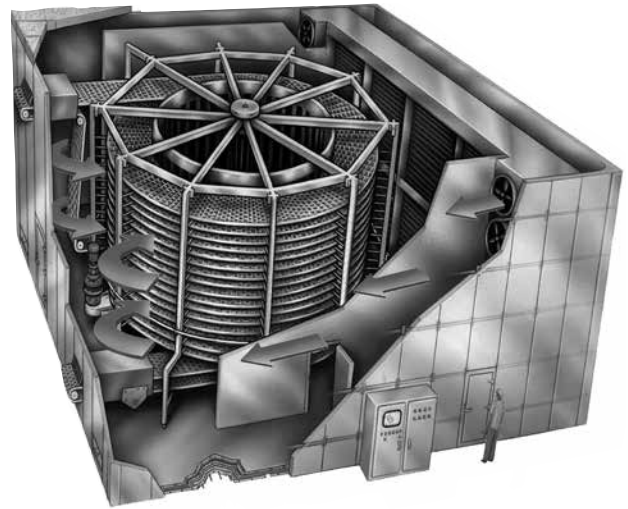
**3 HYDRO-CHILLING**  
Salad Dressings, Soups, Stews, Custards, Puddings, Sauces, Gravies, Tomato Sauces, Cheeses: **Pouches**



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



**5 PURE AIR®: Refrigerated Cooling**  
Jams, Jellies, Custards, Juices, Sour Creams, Dips, Puddings, Hummus, 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.

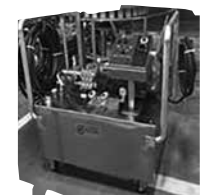


**6**

**NEW**

### POWER WASH 5000

High Pressure Portable Washing System designed to be integrated with the Typhoon Belt Washer.



**7**

**NEW**

### Auto Pressurization System (APS)

By combining new air pressurization technology with a 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



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