



RMF Freezers, Inc.

Product Line

"COLDSTAR SERIES" Spiral Freezer



Horizontal, double pass airflow reduces operating costs, increases yields and decreases dwell time.

Insulated flooring system with consistent, even slope for near 100% drainage, positive sealing and excellent traction.

Complete range of enclosure materials available.

Horizontal, variable fin design coil easier to defrost, provides maximum coil surface area and extends operating time between defrosts.

"COLDWAVE SERIES" IQF Tunnel



Low cost per pound with air freezing and mechanical refrigeration.

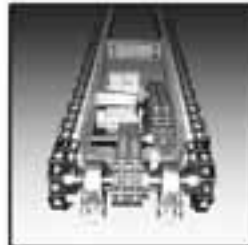
Precise process control with centrifugal fans, variable speed belts and process time indicators.

Greater efficiency with -25 deg. F (-32 deg. C) refrigeration temperature.

Clean system with belt washing and drying for improved sanitation.

Long intervals between defrosts for uninterrupted processing.

"TYPHOON SERIES" Trolley Freezer



System designed for crust freezing or full freezing of meat, fish, poultry and other perishable products.

Industry standard trolleys work well with system. Custom trolleys can be easily accommodated.

System capacities range from 2000 lb./hour through 50,000 lb./hour.

Product cooler evaporator design with cast axial fans and variable fin spacing for fast defrost and increased operational hours.

"COLDZONE SERIES" Crust Freezer



Crust Freeze/Chill low profile products.

Combine an RMF "COLDZONE SERIES" Crust Freezer with a microwave bacon cooker and eliminate the cold-room requirement between the microwave and packoff.

Use an RMF Freezers "COLDZONE SERIES" Crust Freezer prior to your spiral to freeze the surface of your product. This eliminates markings from the spiral's belt and eliminates sticking.

RMF Freezers, Inc.

Freezers, Massagers/Marinaters, Blenders, Dumpers, Conveyors, MAP Packaging, Patty Stackers, Turn-Key Systems

4417 East 119th Street Grandview MO 64030 (816) 765-4101 fax (816) 765-0067 www.rmff.com sales@rmff.com