

# OctoFrost™

## Freezing IQF Meat and Poultry

Αντιπρόσωπος σε Ελλάδα & Κύπρο:



### ► MARKET TRENDS

Global meat consumption has recorded a year-on-year increase when compared to figures from 2015. This increase is expected to continue due to population growth. Convenience products and ready to eat meals are the biggest growing sectors in the meat and poultry industry.

### ► TYPICAL PRETREATMENT

Meat or poultry products are usually diced, sliced, marinated or cooked before the start of the freezing process.

### PRODUCT CHARACTERISTICS

There is a wide variety of IQF meat & poultry products. It can be anything from dices or stripes of marinated or cooked poultry, raw meat minced or diced, cooked meat (such as ham, bacon or pepperoni) or even kebab meat. An important aspect to be kept in mind when freezing cooked or fried meat and poultry are the high infeed temperatures.



### COMMON CHALLENGES



#### Reliable Food Safety

One of the most challenging aspects when freezing meat and poultry is insuring a reliable food safety.



#### Appearance and product separation

Another challenge is to achieve a good looking frozen product. For marinated meat, its sticky texture can cause lump formation while stamps or stripes can become very brittle in the freezer.



#### Energy Efficiency

While freezing meat, the high infeed temperatures can reduce time between defrost which negatively affects both the capacity levels and the energy efficiency.

## ► TESTIMONIALS

*“OctoFrost™ is the only freezer in the market where it is possible to keep listeria out.”*

OctoFrost Customer

*“The separation of the product and the appearance is excellent and we can freeze the product to a much lower temperature than what was economical possible in the cryogenic freezer. Sanitation is easy and time saving.”*

Guldfågeln, Sweden

*“The OctoFrost™ has now been in production two years with top results on our laboratory sanitation tests (HACCP). This is especially important for us as we produce ready meat products meal. This freezer represents new innovative thinking. Access is excellent. Sanitation is both easy and time-saving. Service and maintenance is to a minimum. We are very happy with this freezer.”*

Scan foods, Sweden

## OCTOFROST™ FREEZING IQF MEAT AND POULTRY

OctoFrost™ freezer is an optimal freezer for IQF meat and poultry with several specific technical features which contribute to:

### ► Food Safety

The OctoFrost™ free-standing design, lack of joints, easy access for cleaning, exchangeable bed plates – all contribute to a truly reliable food safety during meat freezing.

One of the most important features of the OctoFrost™, which benefits food safety significantly, are the removable bedplates with puzzle system connection. These can be cleaned outside the freezer making it possible to freeze different products and avoid the contamination between different batches. The design features of the IQF tunnel make it possible to thoroughly clean the inside of the freezer.



### ► Premium product and good product separation

The optimal airflow inside the OctoFrost™ will preserve the fragile corners of the meat products and their natural appearance. The resulted premium quality product will have bigger volume, an important aspect when filling packages for customers.

The asymmetric movement of the bedplates together with the OctoFrost™ vibrator achieve a good separation of the meat pieces regardless if it's raw, minced, diced or marinated.



### ► Energy Efficiency and High Yield

The speed of the OctoFrost™ fans can be adjusted with the frequency converters which allows fully customized airflow for each product type in each of the freezing zones. The energy savings can reach as high as 30%.

The adjusted airflow in each freezing zone together with the unique freezer shape, keep the dehydration low, even when compared to cryogenic technology.

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