

Jackstone

Freezing Systems Ltd

freeze: *preserve by*



*refrigeration below
freezing point*

chill:



*to make or
become cold*

Spiral Systems

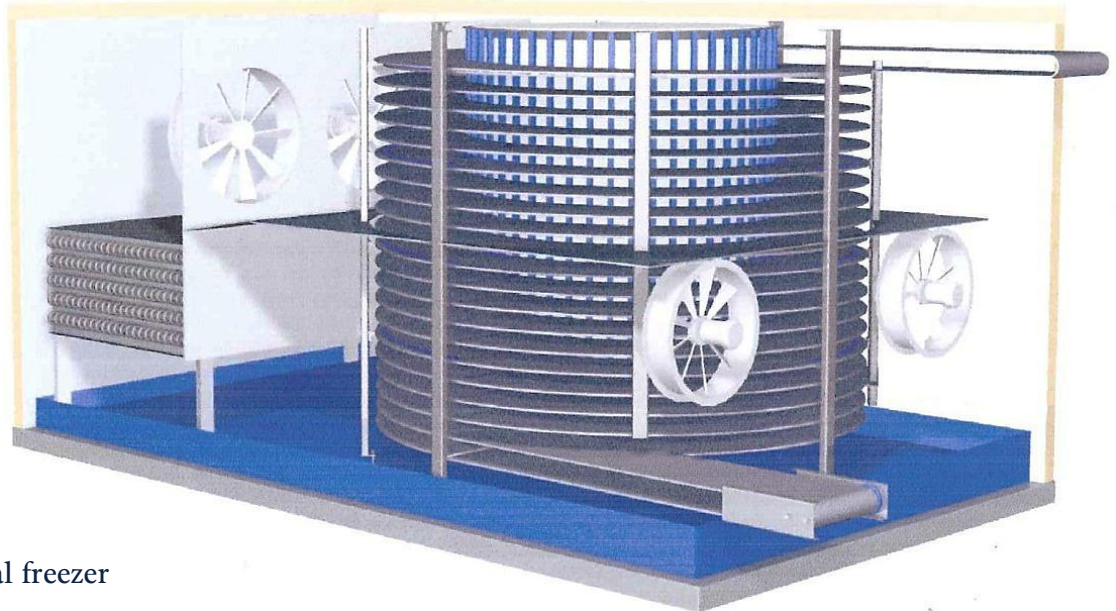
Manufacturers of Food Freezing,
Chilling and Conveying Equipment



Jackstone Spiral Freezer

*Jackstone Delta
Airflow*

*Single Drum
Spiral*



- Compact design spiral freezer
- Chill/freeze options
- Infeed and discharge layouts to suit individual requirements
- Modular construction utilising standard design components
- R717 or R404a refrigeration
- Simple robust, reliable design
- Easy cleaned and defrosted
- Planetary direct drum drive for low maintenance and efficient operation
- Suitable for freezing and chilling of medium retention time products such as formed meats, meals in trays, fried and coated meat and potato products, ice cream etc.



*Pre-Assembled Package
Type Spiral Freezer*

Systems can be supplied either as package, pre-built units or site built, depending on customer requirements.

The spiral conveyor system has been around for over 4 decades and has been the standard solution for high capacity freezing and chilling of food products. Jackstone Freezing Systems has been supplying engineered solutions to the world's food industry for the whole for this period.

Horizontal air flow allows us to choose the correct belt which suits your product support requirements. Vertical airflow has to leave room for air to pass through the belt - at what cost to your product quality



Jackstone Delta Airflow Twin Drum Spiral Under Construction

The new generation spirals from Jackstone Freezing Systems combine flat plate stainless steel construction with additional booster fans, providing greatly improved hygiene levels. Part of the improvement also includes the direct central drive and T/U drive system which enhances hygiene even further and ensures reliable operation.

The proven efficiency of the horizontal air flow achieves the shortest freeze or chill time and the lowest dehydration, with a minimum power requirement.

Such core features combined with flexible design offers significant benefits for a range of applications and model configurations to match our customer's requirements.

Backed by over 40 years of spiral design and worldwide installation experience, the new generation stainless steel spiral range from Jackstone Freezing Systems effectively utilises the latest technology and manufacturing techniques and offers reliable and efficient worldwide service.

Features

International Engineering
Proven Design and Construction
Stainless steel Food Zone
High Density Mesh Belt

Central Drive System

Horizontal Air Flow

Inverter Controlled Fans
Evaporator

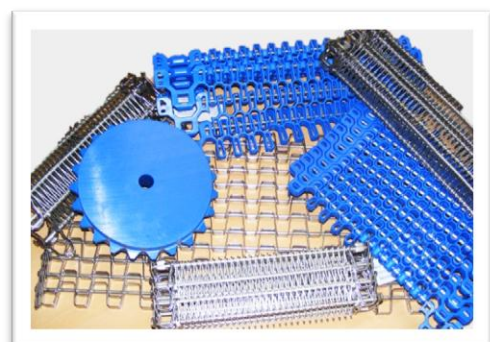
Benefits

Wide range of resources and technical expertise
Reliable and long-life spiral units supplied worldwide
Stainless steel construction easy clean and sanitising
Correct product support- select of belt mesh not effected by air flow- reduced product to belt adhesion
No air born oil particles from the drive chains and reduced maintenance
Simple- proven most efficient- quick freezing- lower dehydration- high density belt loading
Flexible air velocity- energy saving
Long operation periods, easy cleaning

Jackstone Spares & Service Division offers

- Service inspections
- Preventative maintenance
- Upgrades
- Modifications
- Relocations
- Spare parts for all our Jackstone freezers

We also offer the above for other manufactures freezers





Freezing, chilling and conveying specialists

Jackstone- the worlds name in freezing equipment

Contact Details:

Jackstone Freezing Systems Ltd
5 Highlands Close
St. Helens Way
Thetford, Norfolk
IP24 1HG
UK

TEL: +44 (0) 1842 7625 11

FAX: +44 (0) 1842 7633 22

enquiries@jackstonefreezing.co.uk

spares@jackstonefreezing.co.uk

www.jackstonefreezing.co.uk