

## INTEC MODULAR SPIRAL FREEZER/CHILLER



Modular Spirals are manufactured, tested and run in the factory prior to shipping. Client production requirements determine whether the Modular Spirals are constructed as an all inclusive single, two or three module design. The components arrive on site and are completely assembled, commissioned and in full production in a period of 4 to 12 days, depending on the size of the spiral.

### STANDARD FEATURES



- Stainless steel control panel with PLC and a touch screen display as HMI.
- All welded stainless steel enclosure package, including the floor.
- All welded stainless steel construction throughout the spiral.
- Air ventilation system, designed to balance air infiltration and egress around the conveyor openings of the enclosure.
- All drives are direct and are located outside of the enclosure.
- Fully automatic high pressure CIP, belt washing and optional steam pasteurization systems.
- Utilizes either hot gas or water defrost.
- Optional sequential or air defrost systems.
- Choice of stainless or plastic belting.
- Built on adjustable legs, eliminating the need for a freezer pad or under floor heating system.



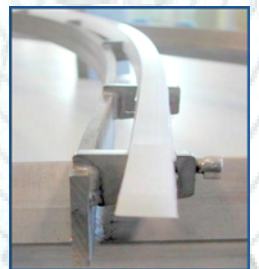
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## INTEC SITE BUILT SPIRAL FREEZER/CHILLER

Site-Built Spirals are customized and constructed within your plant. Each spiral is built to meet your exact production specifications and site requirements. INTEC Spirals can accommodate a wide range of production volumes (500-15,000 lbs/hr), and any product height allowance required.

### STANDARD FEATURES

- Stainless steel control panel with PLC and a touch screen display as HMI.
- All welded stainless steel construction throughout the spiral.
- Choice of stainless or plastic belting.
- Air ventilation system, designed to balance air infiltration and egress around the conveyor openings of the enclosure.
- Fully automatic high pressure CIP System.
- Utilize either a hot gas or water defrost system.
- Traditional and all stainless steel enclosure packages.
- Optional sequential defrost.



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# INTEC SPIRALS

In addition to the legendary **INTEC VRT**, INTEC offers a **Site Built** and **Modular Spiral**, both designed to address customer requirements regarding food safety, hygiene, 24/7 operation and higher production volumes.

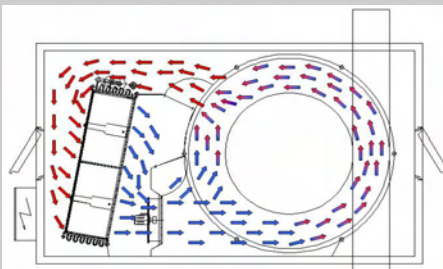
## INTEC Spirals Offer

- Components that are constructed in all stainless steel
- Patent pending hygienic rail supports
- High pressure CIP systems and belt washing systems
- Controlled horizontal airflow, ensuring the most aggressive, consistent freezing profile
- "Turn Key" installations, including mechanical & electrical installation, supervision, commissioning, training and shipping to site
- Standard and all stainless steel enclosure packages
- Modem and internet access to allow for 24/7 service

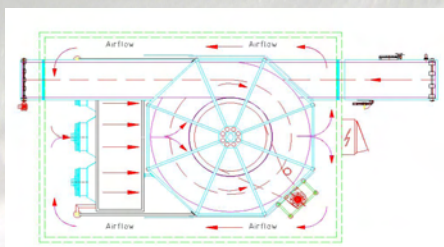
Whether you have packaged, IQF, par-fried, bakery or fully cooked product, INTEC has the spiral to meet your needs.

## AIR FLOW MAKES US UNIQUE

All INTEC Systems utilize controlled horizontal air flow. Products in all levels of any freezer see uniform air velocities and temperature. The INTEC design increases belt loading densities by up to 30% when compared to a standard vertical or "confused" air flow system. Contrary to other competitive spirals, the INTEC Spirals consistently measures less than a 3 degree delta between air off and on the coil. This seals the products faster ensuring better yields, less frost build up on the coil and less ice residue build up in the freezer.

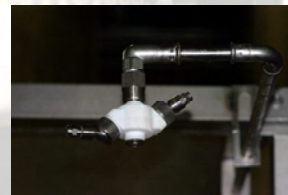


*Modular*



*Site Built*

## HYGIENE IS MOST IMPORTANT



To meet the demanding sanitation and Food Safety requirements, INTEC Spirals offer, state of the art High Pressure CIP and Belt Washing Systems. Each rotating nozzle station cleans a specific area of the spiral as well as the interior of the enclosure. The wash sequence and timing is controlled through the PLC program. For optimal hygiene, and as a compliment to the standard CIP System, INTEC offers the ability to run each Spiral in a controlled steam environment. This guarantees ultimate cleaning and Food Safety by heating the entire system up to 180 degree F.

