

Cross Jet Spiral

Enhance Freezing and Cooling Effectiveness

Advantages

Faster Freezing:

Due to the accelerate heat transfer process, freezing times can be reduced compared to traditional Artic flow systems. Enabling increased production capacity.

Improved Product Quality:

Rapid freezing minimizes ice crystal formation, preserving the texture and taste of food products.

Energy Efficiency:

Targeted air flow reduces energy required to maintain low temperatures within the freezer.

Space and Cost Saving:

Due to faster and effective freezing spiral can be with compact and optimized design.

Cioss Jet

Variants

- DirectDrive Spiral, structure supported
- Positive Drive Spiral, structure supported, SS belt
- Edge Drive Spiral, SS/Modular plastic belt



Applications

- IQF Freezer for individual quick core freezing
- Forced cooling for products with high core temperature
- Spiral Proofer
- Spiral Oven with product moisture control
- Spiral Rain shower chillers









