

IQF FREEZING
ROUND FRUIT SORTING
DICING SLICING WASHING



IQF Freezing

Fruits, Vegetables, Seafood,
Meat, Poultry, Grains, Pasta,
Herbs and Dairy Products

Cutting Dicing Slicing Washing

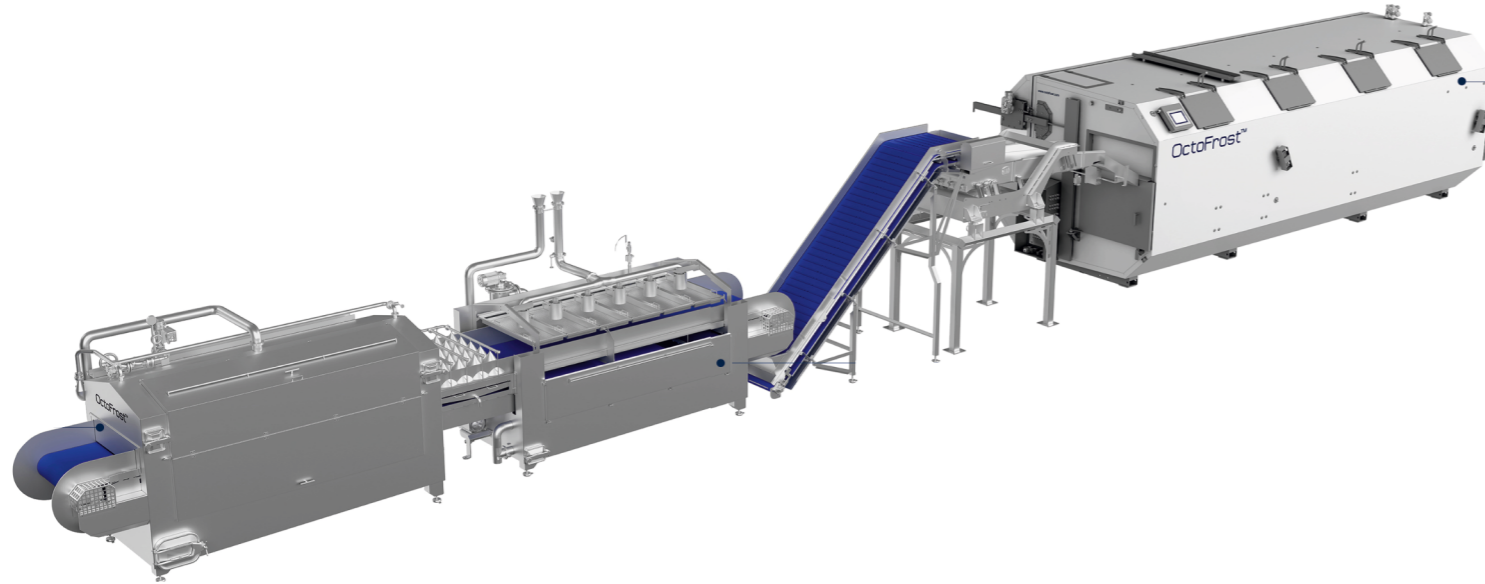
Vegetables, Fruits, Bakery
Leafy Greens, Cut Salads,
Meat and Dairy Products

Round Fruits Sorting Grading

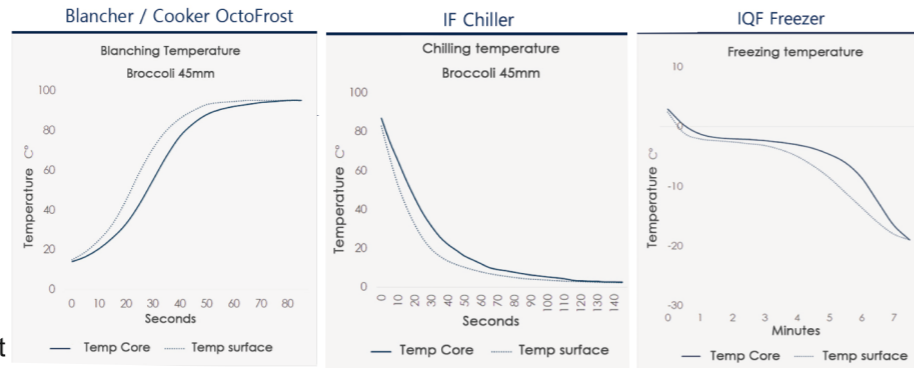
Apple, Orange,
Mango, Pear, Kinnow
and New Products



OCTOFROST IQF PROCESSING LINES



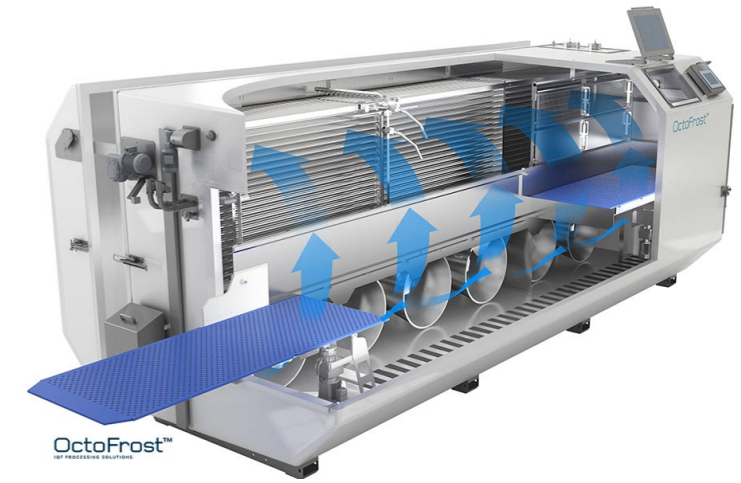
Success through listening to our customers, Identifying real customer needs and aligning with present and future demand trends from international buyers.
 Prime focus on IQF Degree, Food Safety. Quality - close to natural appearance, texture and color.
 Competitive advantage through economy, Green Processes and continuous improvement



The indicated processing time shown on the graphs vary depending on the product.

OCTOFROST IQF FREEZER

High degree of separation and natural appearance of IQF product, low lifecycle cost of freezing, achieved through Innovative design, use of new age materials and listening to customer-feedback.



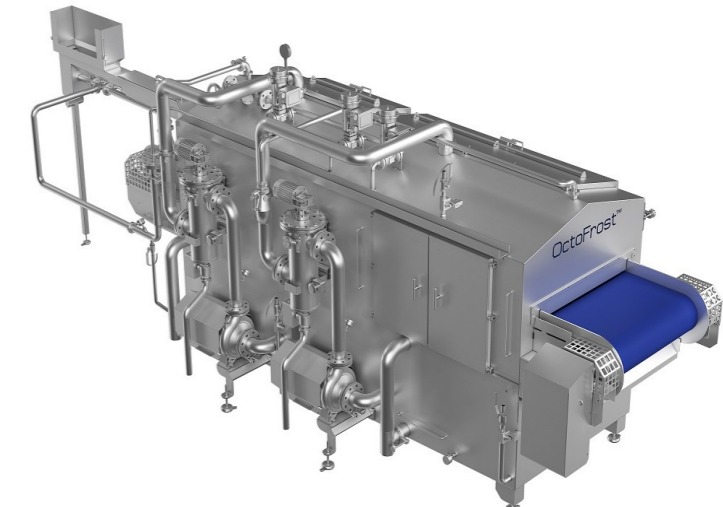
OCTOFROST CHILLER

The OctoFrost™ cross-flow water system results in the quickest possible chilling of the product. The high volume of filtered and recirculated 1°C water is distributed evenly across the whole width and length of the chiller; deluging the product and immediately exiting the chiller to be re-chilled by the PHE. The temperature increase of the water after passing through the product does not exceed 4°C, requiring little energy for re-chilling. The water flowing through the chiller has the exact same temperature in every part of the IF Chiller.



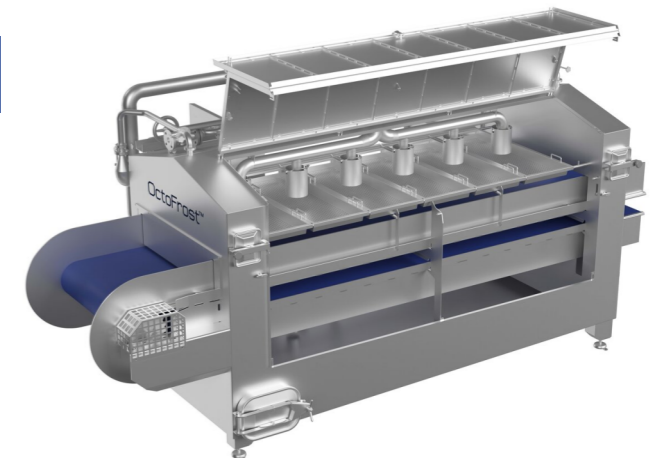
SHRIMP COOKER

High Precision (Set point ± 0.5 °C), Low temperature shrimp cooking in 3 zones, 20 Times faster Heat Transfer compared to traditional shrimp cookers, Highest Cooking Yields in Industry, Lowest lifetime cost of operations, Achieved capacity = 100% Installed capacity.

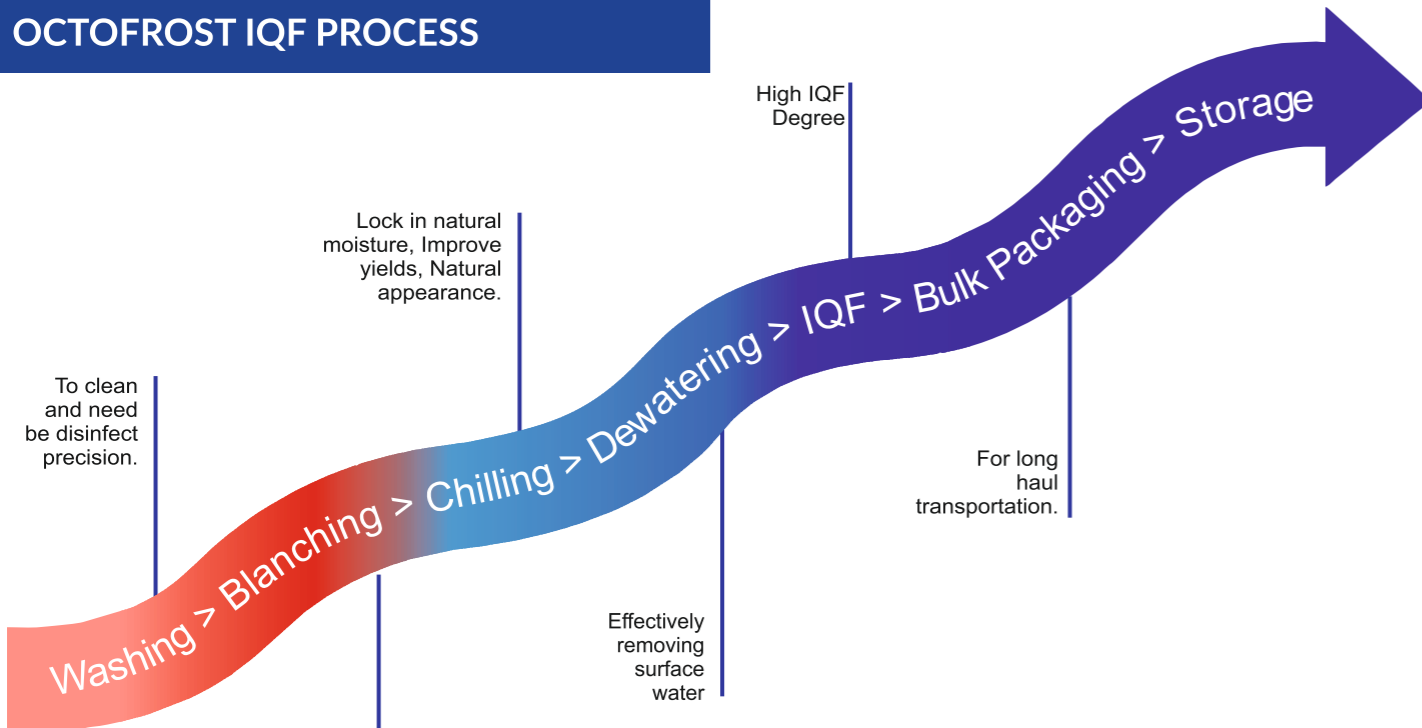


OCTOFROST BLANCHER

Precision blanching for natural-looking products and high yields. Ability to blanch/cook a wide range of products.



OCTOFROST IQF PROCESS



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Dicing Slicing Washing



Vegetable and Fruit Slicing, Dicing, Shredding

Used in thousands of applications, successful worldwide: the multi functional machine cuts almost all food products – including lettuce, vegetables and fruit, of course - effectively, precisely and gently.

Max. capacity 1,500 kg/h

Product groups

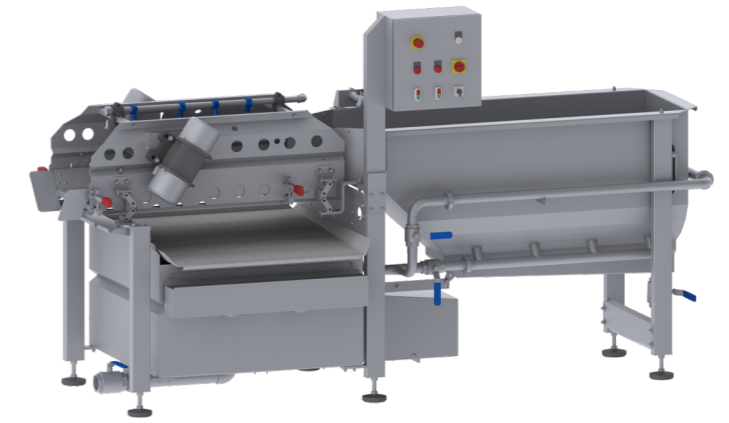


Washing machine with vibration or belt outfeed

Cost-reduced ECO model: a universal washing machine for the continuous pre-washing, washing, disinfection and treatment of both cut and whole lettuce, vegetables, herbs and fruit, among others.

Max. capacity 600 kg/h

Product groups



Cube, strip & slice cutting machine

The high-performance machine cuts vegetable, fruit and meat into cubes, strips or slices – in a single operation and with exact and perfect quality, even with very fine cuts.

Max. capacity 2,500 kg/h

Product groups



Pineapple and melon peeling machine

Perfect, contour-independent peeling of pineapple, melons of all kinds and squashes and pumpkins with a smooth surface with exceptional peeling quality

Max. capacity 4 fruits/min.

Product groups



Pneumatic grid cutter

The pneumatic grid cutter is suitable for cutting fruit and vegetables with a large diameter into many different cutting shapes. This is made possible by a wide variety of grid cutting inserts.

Max. capacity 600 kg/h

Product groups

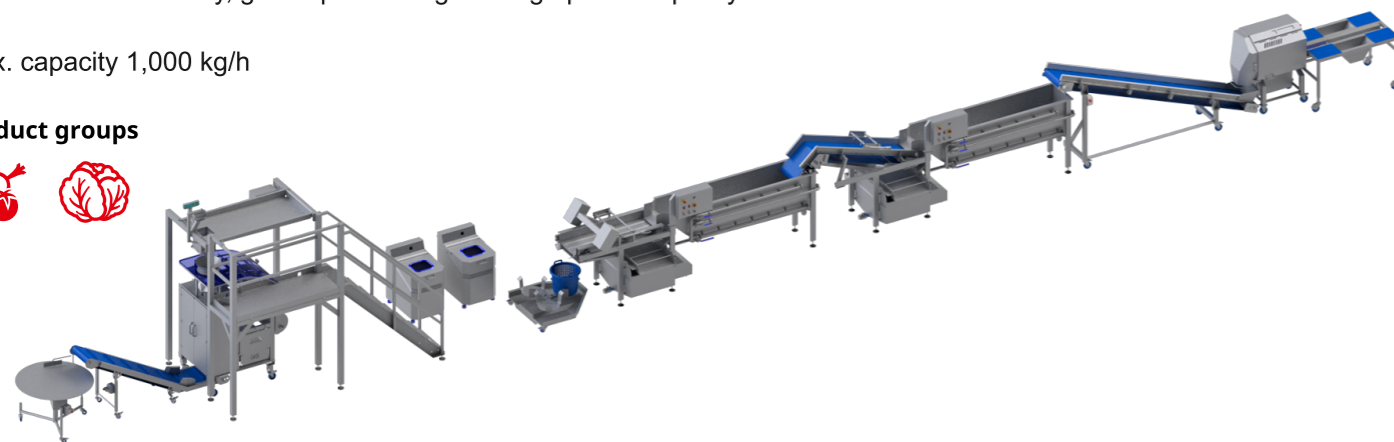


Processing and packaging line for salad, lettuce and vegetables

A semi-automatic complete system for cutting, washing, drying, weighing and packaging lettuce and vegetables: for increased efficiency, gentle processing and high product quality – also available as a SMART version

Max. capacity 1,000 kg/h

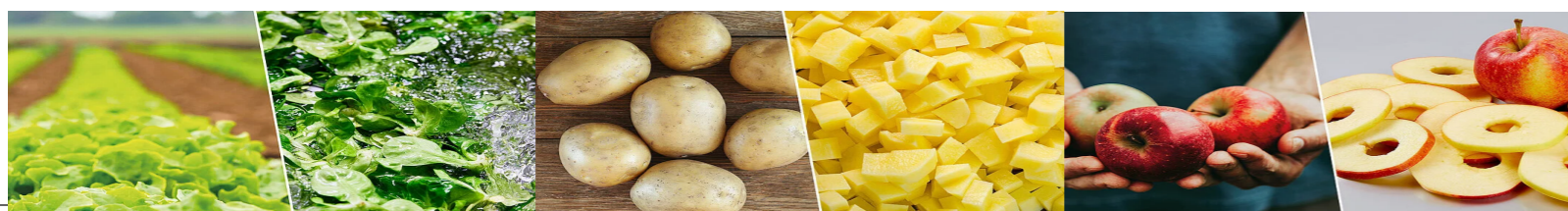
Product groups



Drying system

By means of a large-volume centrifuge with a diameter of 650 mm, the fully automatic, continuously operating unit is used to dry cut lettuce and whole leaves as well as cut fruit and vegetables.

Product groups



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Round Fruit Sorting

Greefa line - Apple, Orange, Pear, Mango and Tomato



Sorting Criteria:

- Weight
- Size
- Color
- Quality

You can choose:

- Fruit-friendly sorting and packing solutions.
- More consistent grading through constant innovation.
- Reliable service and local support.
- Longer lifespan of equipment.
- A responsive and pragmatic problem solver.
- Lower-labor cost through efficient sorting solutions.
- Low maintenance.
- Consulting based on 20+years of experience.
- Flexible growth through modular solutions.
- Increased reliability through in-house production.

GeoSort

High speed and fruit-friendliness go hand in hand with the GeoSort. As our most productive sorting solution for delicate fruit, GeoSort guarantees accurate grading through modular, in-house developed measuring systems for internal and external quality (iQS and iFA). Special cameras measure external quality by capturing a multitude of images per second, providing a lightning-fast and reliable quality analysis. Similarly, internal quality is measured, this time with high-speed infrared photos.

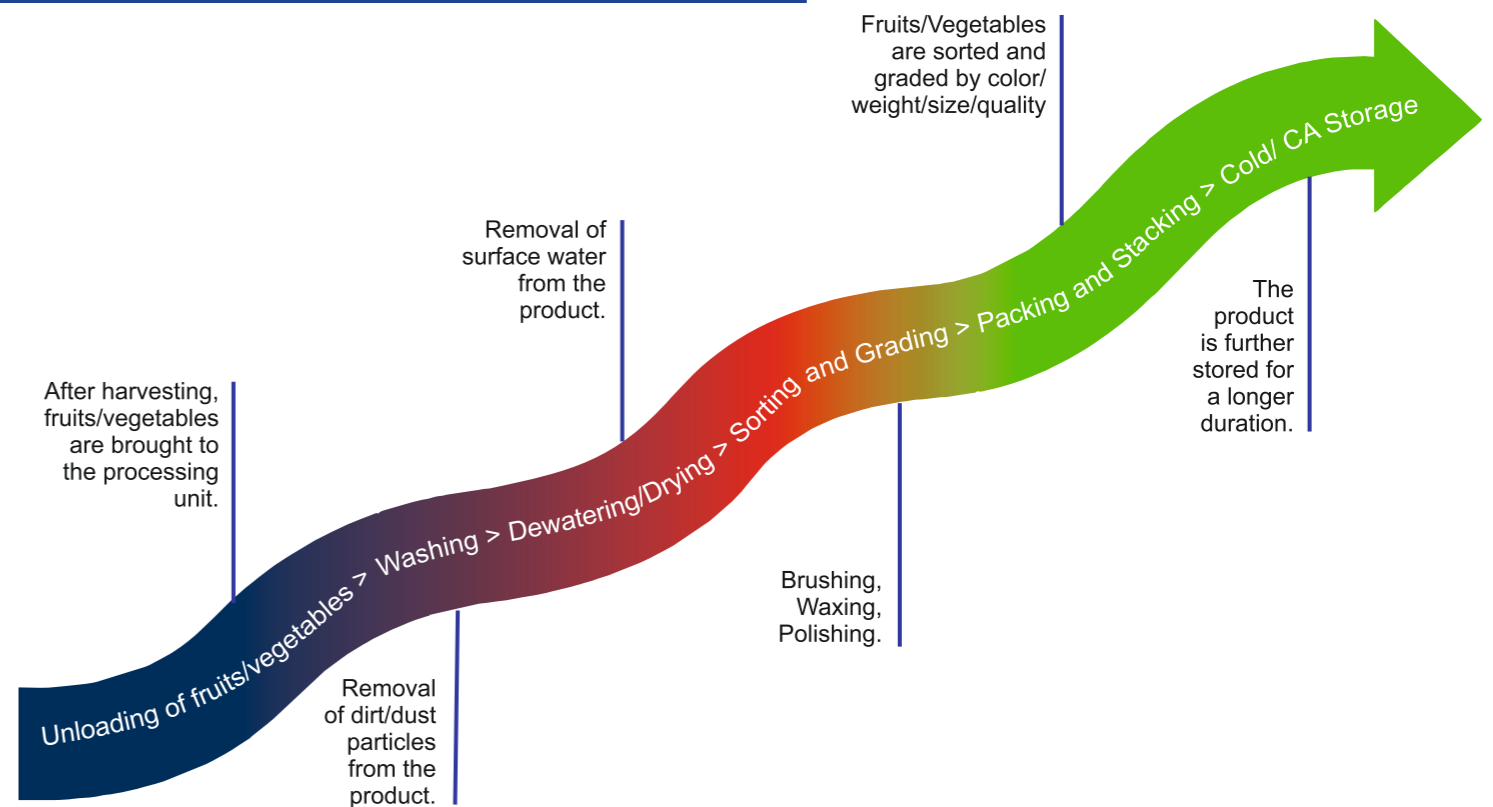


CombiSort

Meet CombiSort - our capable all-rounder. It combines versatility with maximum fruit-friendliness through use of the patented GREEFA flap, making it not only a great solution for pears, but for many different kinds of fruits. It is what makes the CombiSort our most flexible sorting solution – ideal for growers in search of a single solution for multiple fruit types.



Fruit Sorting Process



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- Project Consulting and Technical Knowhow
- Operations and Maintenance Training
- Equipment, Spares and After Sales Support
- Forward and Backward Linkages
- Used Equipment and related Support

