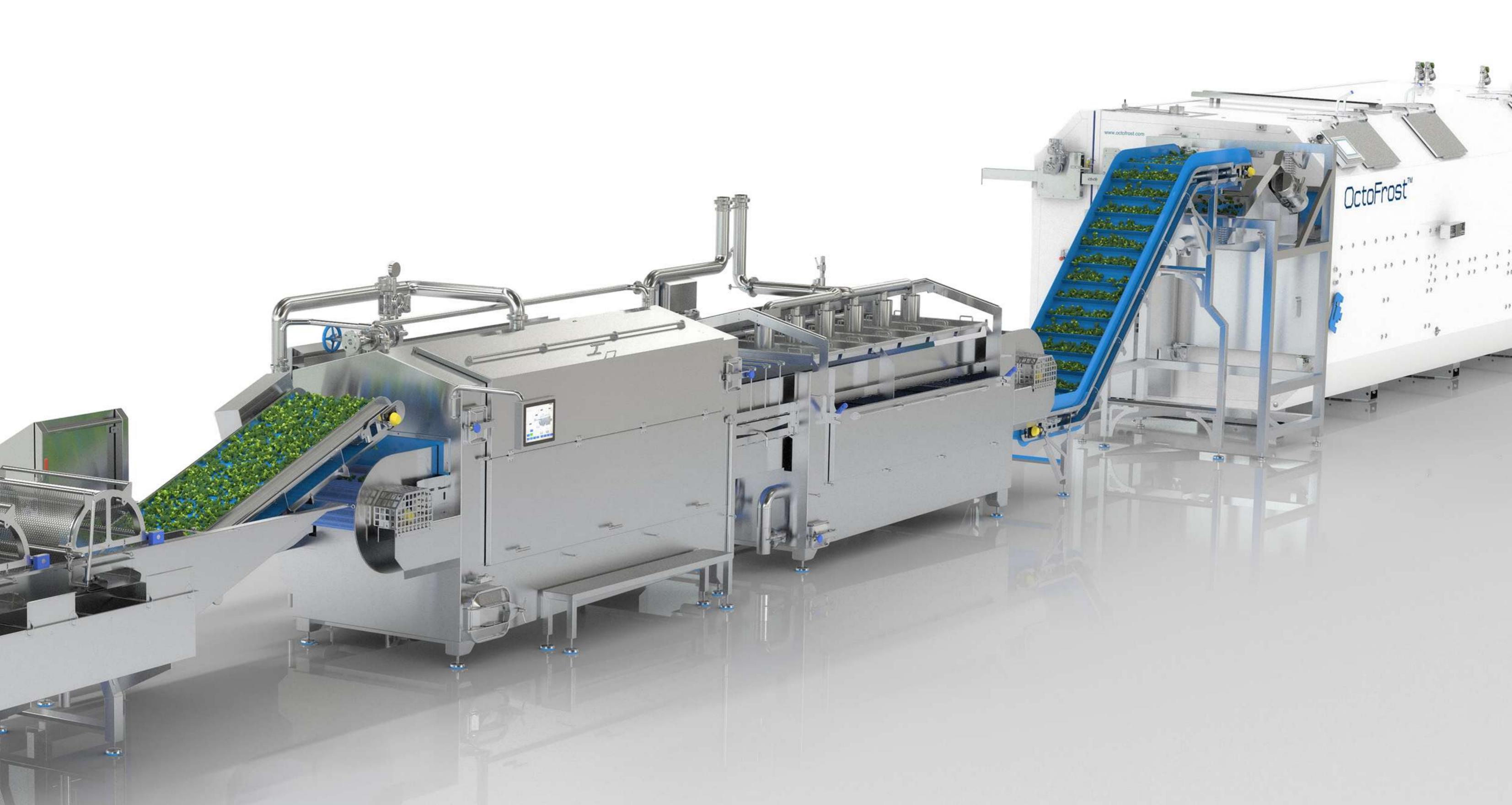


# YOUR PARTNER IN FOOD PROCESSING





### OUR CUSTOMERS



The food industry's future lies in food processing companies that want to offer consumers high quality, healthy, and nutrient-rich food products.

Whether you process fruits, vegetables, seafood, meat, poultry, dairy, grains or even vegetarian meat, we invite you to travel this journey with us.



Food Safety



Energy Efficiency



Low Cost Operation



High Yield



Natural Appearance

## SPECIALIZED IN IQF PROCESSING

We are committed to a world with better food quality and reduced food waste by improving solutions for freshly-frozen food that is available all year round. For this, we engineer, innovate and manufacture food processing equipment with a focus on the thermal processes of blanching, cooking, cooling, and IQF freezing.

Manufacturing equipment by working together with food processors for more than two decades in the IQF industry has enriched us with valuable experience and knowledge. We continuously develop our equipment through innovation and listening to our customers' needs. Being customer-focused is our status quo, thus we will always strive to be your reliable, committed, and agile partner.





# GLOBAL PRESENCE, LOCAL SERVICE

OctoFrost has over 400 successful installations at customers located in more than 50 countries across the globe.

We aim to provide our customers with local technical and sales support when needed. Our multicultural teams consist of highly skilled, knowledgeable, and experienced industry professionals.

We are dedicated to delivering timely services and solutions. We understand not only your needs but also your culture.

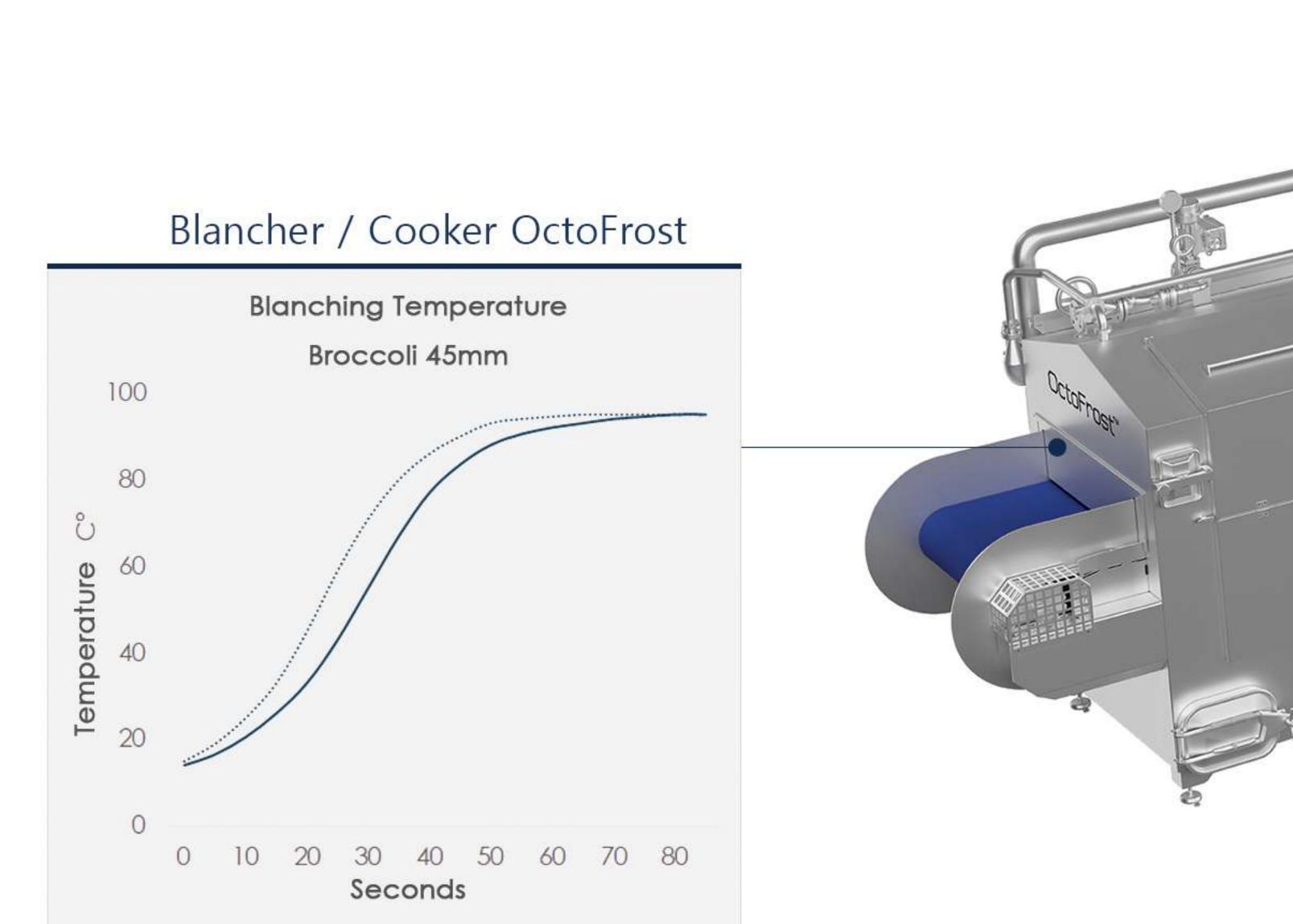


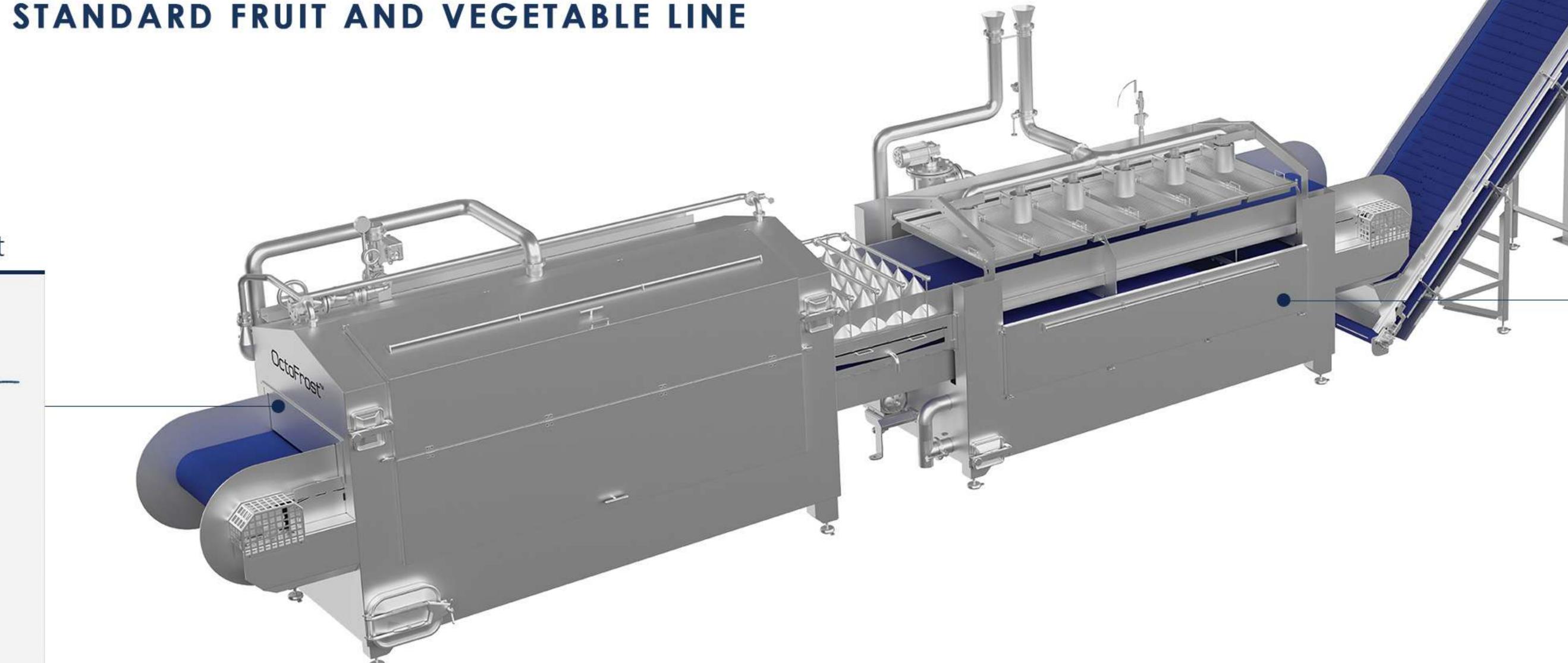


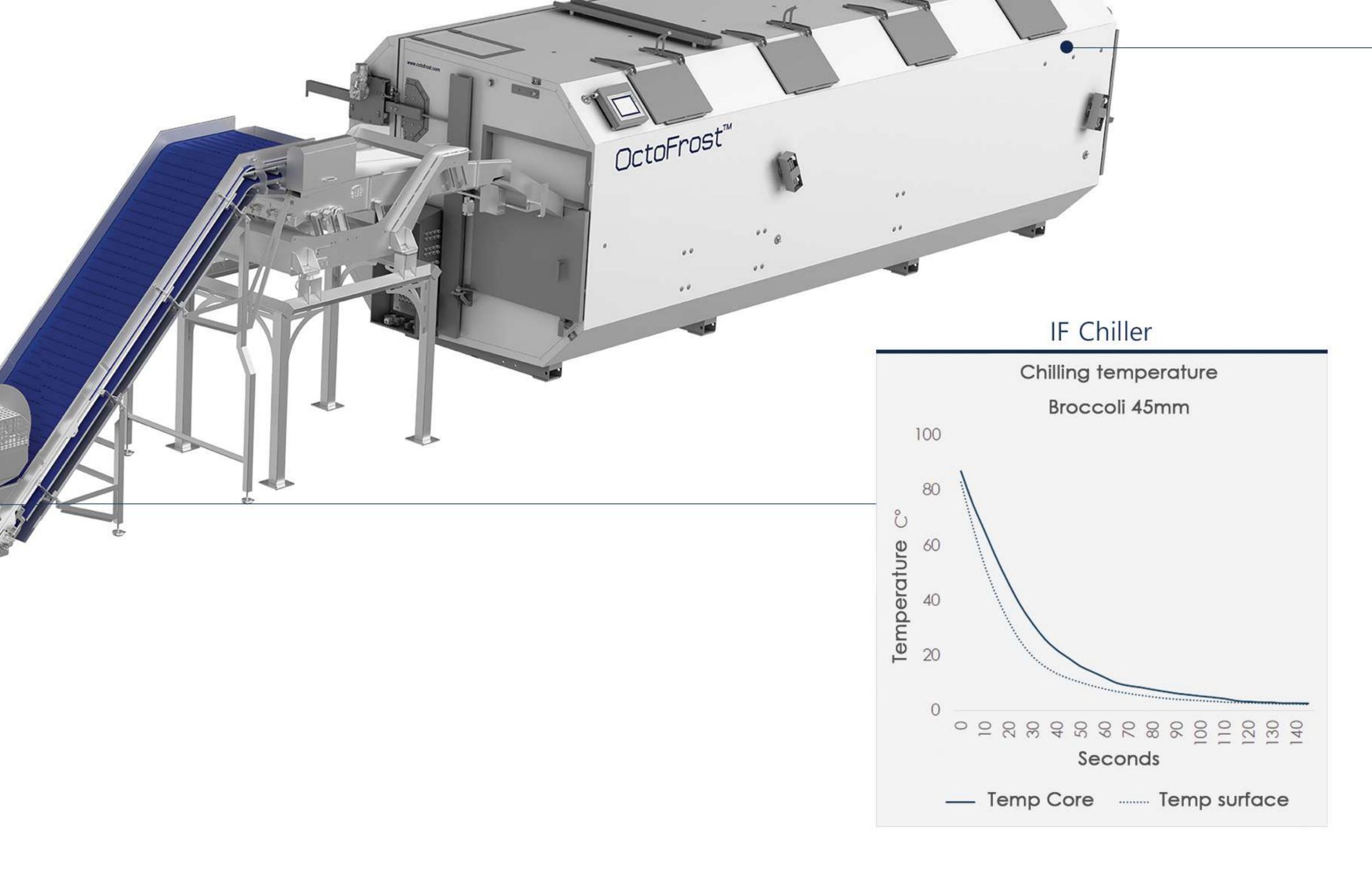
#### WHERE OUR CUSTOMERS ARE

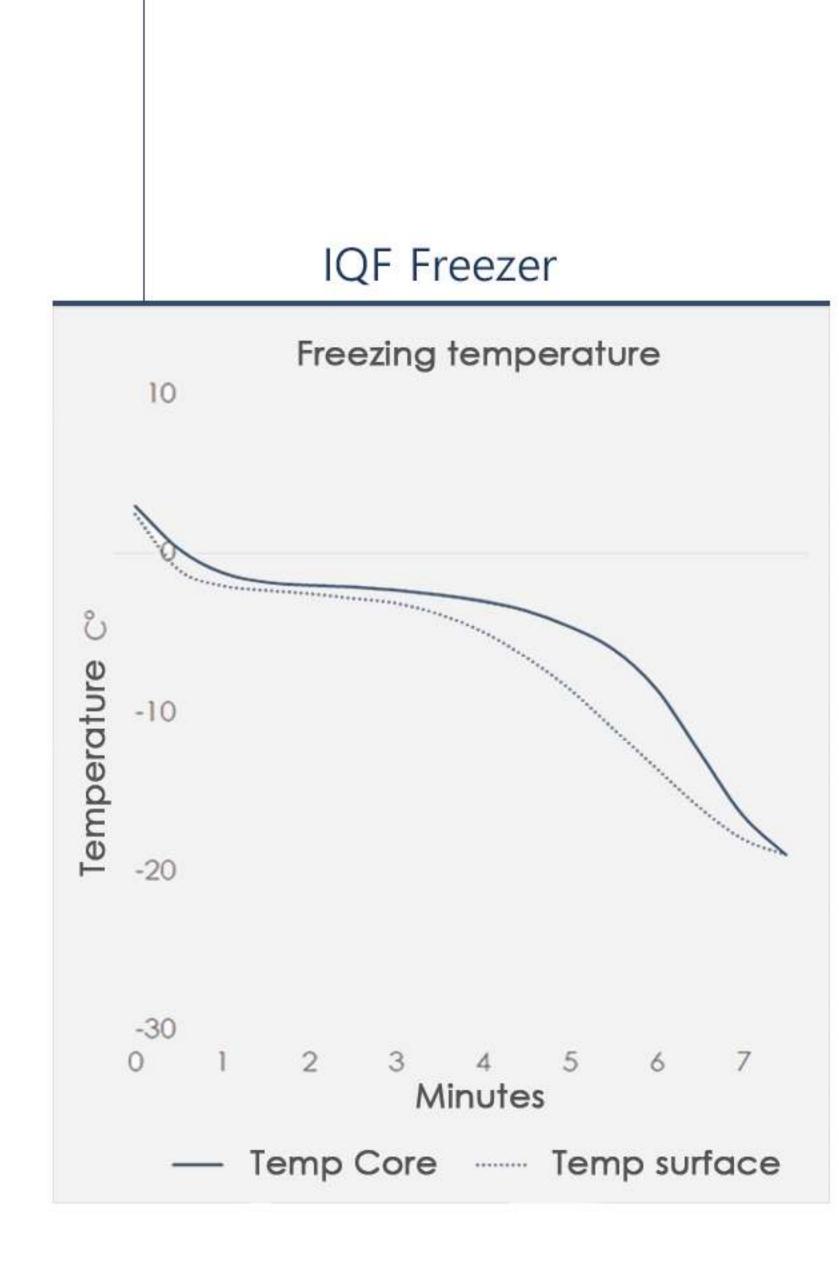


# OCTOFROST IQF PROCESSING LINES









#### Indicated processing time shown on the graphs varies depending on the product

OctoFrost offers the complete IQF Processing Lines to customers who want to grow their business.

— Temp Core ...... Temp surface

- OctoFrost is the sole responsible for the entire line.
- Significant labor-saving with a highly automated line.
- Harmonized size of each piece of equipment based on the customer's required capacity.



Antesco, Vietnam







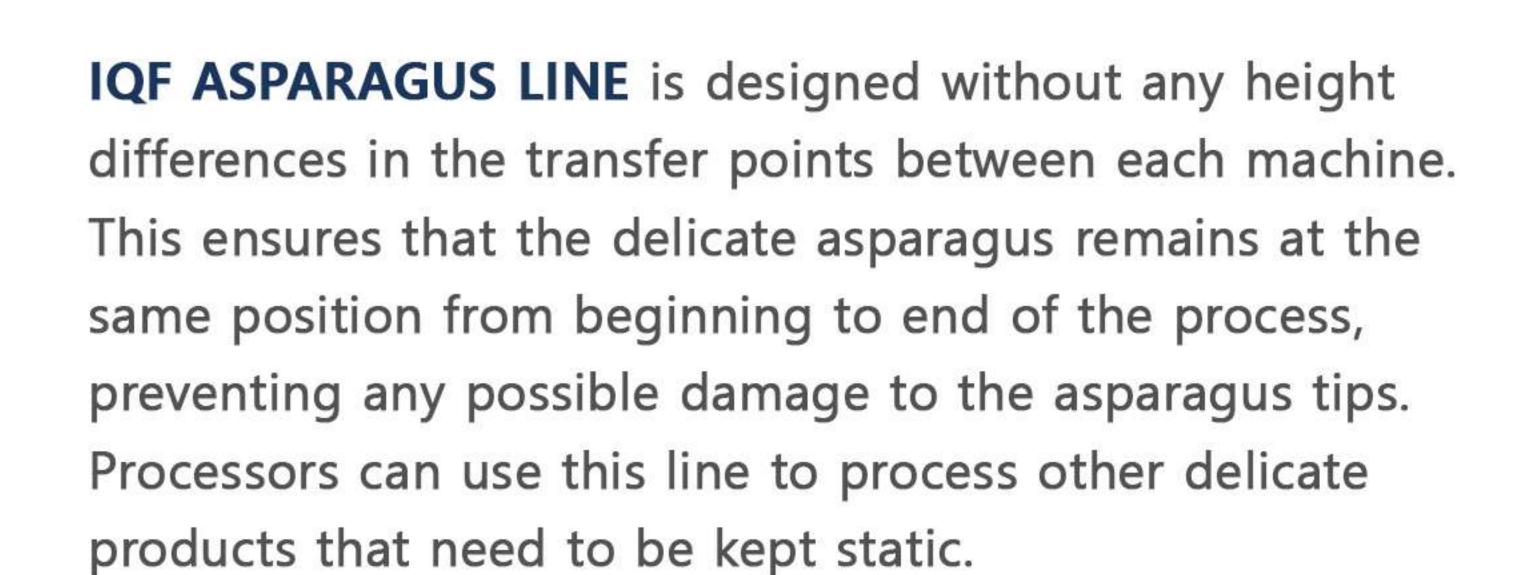


#### PRODUCT SPECIFIC PROCESSING LINES

The OctoFrost IQF Processing Lines can be adapted for various applications, and we serve the best solution for each customer.

#### **OUR CUSTOMIZED LINES:**

IQF SHRIMP LINE features a weighing belt for an even shrimp infeed, an OctoFrost Cooker (instead of the Blancher), a Chiller, and an IQF Freezer. Premium shrimp quality is achieved through accurate temperature control in the cooker, followed by quick cooling with ice-water in the chiller and efficient IQF freezing in the freezer.



IQF SPINACH LINE adds a cylinder and a rotating tedder to the standard fruit & vegetable Processing Line. The cylinder press removes excess water from the spinach, while the tedder loosens up leaves before entering the freezer to achieve desired product separation. This line is also suitable for other leafy products.







# OCTOFROST BLANCHER & CHILLER

#### For processing fruits, vegetables, grains and pulses

Blanching vegetables is important for enzyme deactivation, which is crucial for product preservation and color enhancement before IQF freezing. Eliminating surface bacteria is another benefit of blanching that has gained importance today.

The OctoFrost Impingement Flash Blancher and Chiller, functioning on the same principle of quick heat transfer through impingement and accurate temperature control, achieve high product quality of the blanched products.

WHAT IS IMPINGEMENT? When the rainshower droplets hit the surface of the product, they break the insulating layer of air that naturally surrounds it. This results in an efficient and quick heat transfer from the water to the food product.

Full control over temperature and time with the rainshower technology and the cross-flow water system enhance the product's color and texture.

A self-cleaning filter system eliminates water impurities, resulting in continuously clean water in the system without production stop or manual intervention.

The Blancher can be set to use either water or steam as per customer preference.

Blanching water, heated by means of direct steam injection, is absorbed completely into the water. 30% to 40% reduction in steam consumption for water heating with no steam escaping the system.





Efficient Heat-Recovery Section with ambient temperature water. Quick heat transfer is attributed to the high volume of water used in the Blancher and Chiller.

Immediate stop of the blanching process with ice-cold water improves overall product quality.

Quick chilling results in high yield, while a low product-core temperature means high capacity in the IQF freezer.

The recirculation water system contributes to lower water consumption. The only consumed water is what is carried on the product to the next stage.

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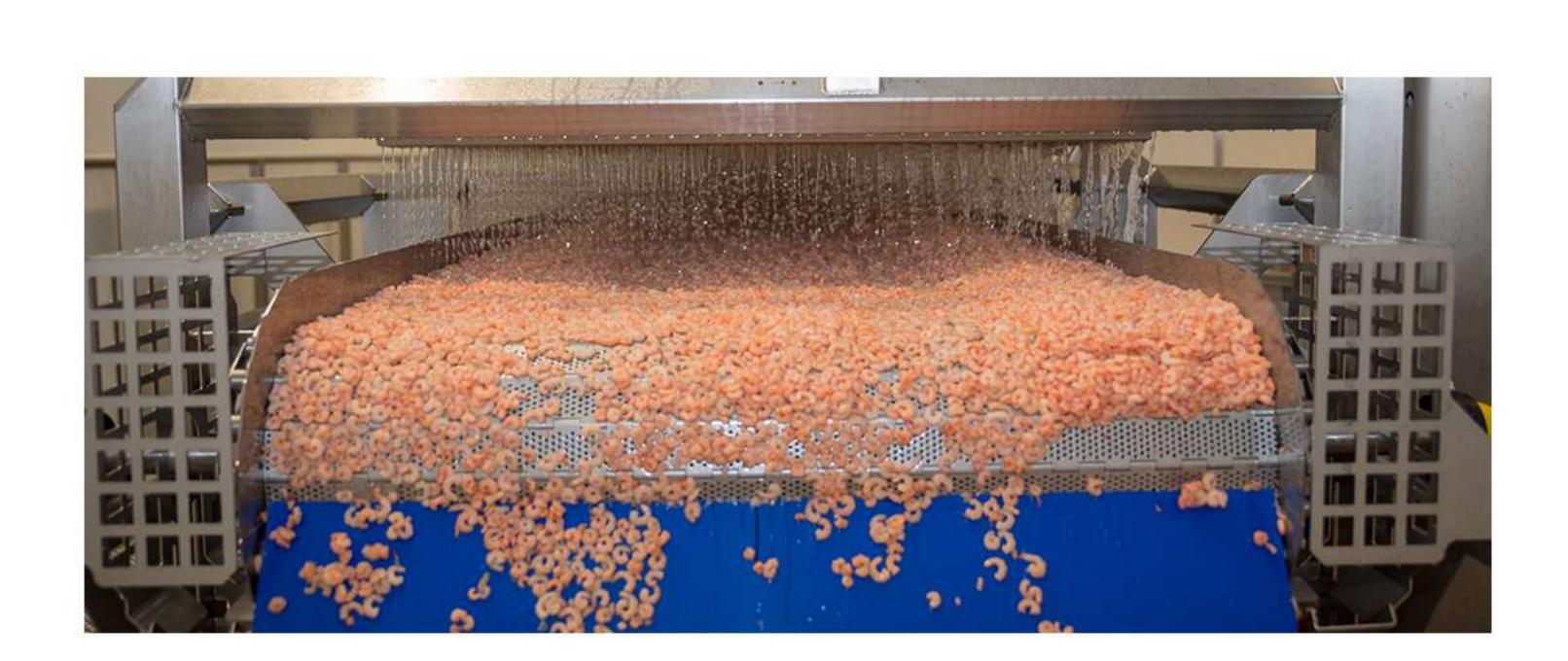
# OCTOFROST COCKER

#### For processing shrimp

As the latest technological innovation in the shrimp processing industry, the OctoFrost Cooker allows full control of the cooking temperature, which results in reduced protein loss and evenly-cooked shrimp - key factors for the success of your shrimp business.

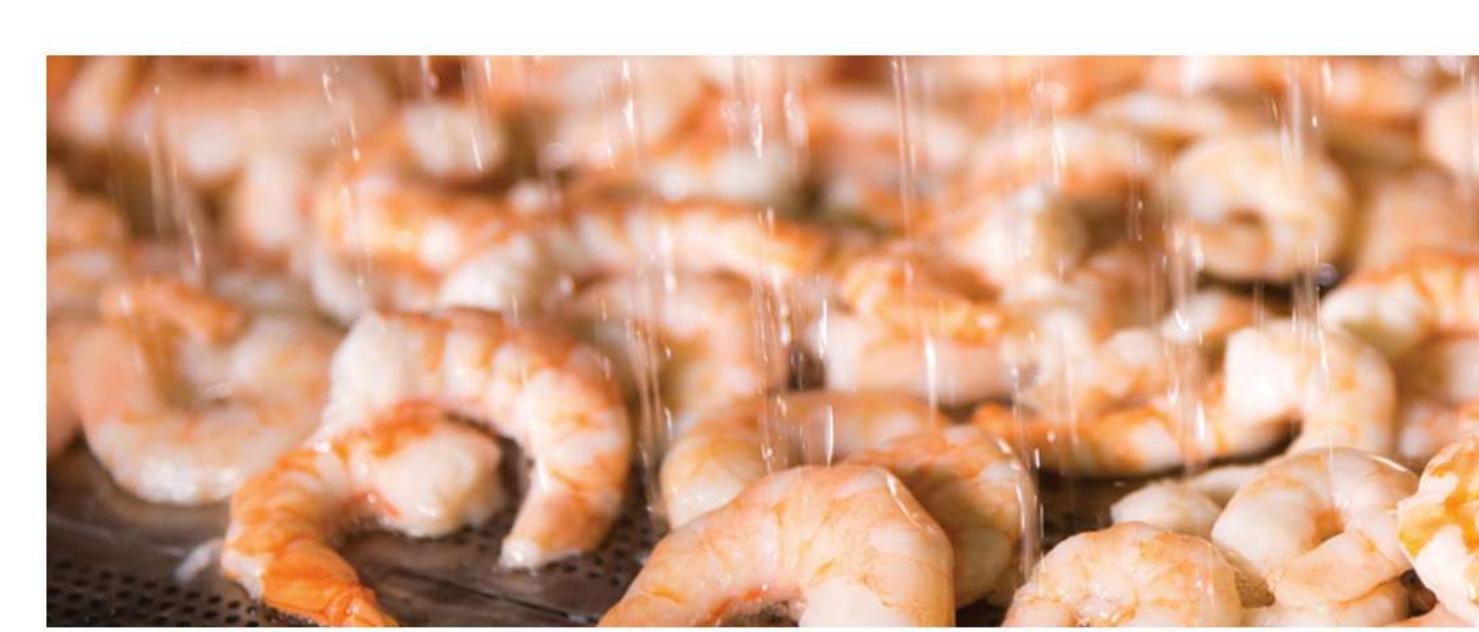
The cross-flow system keeps the cooking water at the exact set temperature in each temperature zone to achieve even-cooking.

The customer can opt for a weighing belt for accurate feeding to the Cooker. Moreover, for the greatest flexibility in product variety, the OctoFrost Cooker has 3 infeed possibilities: bulk, belt, and tray infeed. Additionally, a "finger-lay" infeed



belt can be attached as an alternative to

tray feeding for curl control.



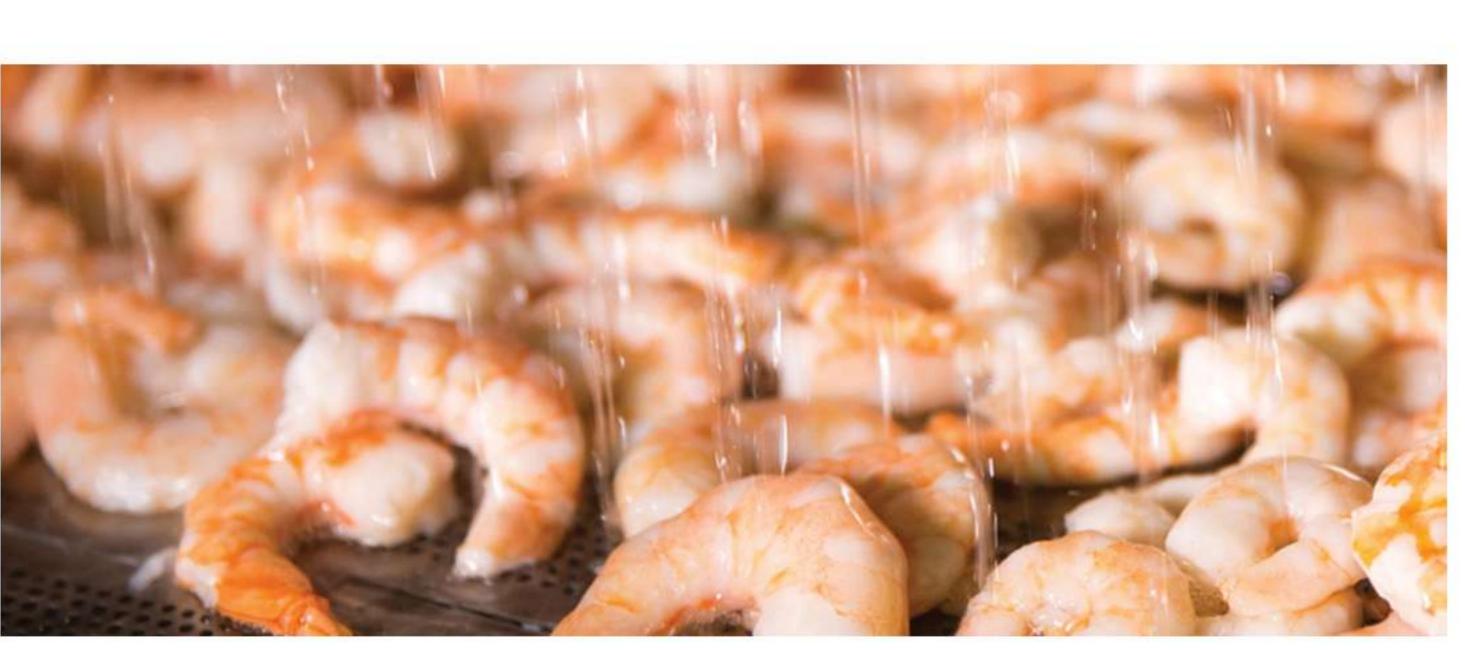
Three temperature zones enable processors to decrease the cooking temperature in the last cooking stage, avoiding overcooking and yield loss.



The OctoFrost Cooker guarantees 100% food safety with no 'undercooked' meat or gray spots, even with small-sized peeled shrimp (PUD). This is due to the high volume of water flowing through the rainshower system.



The water in the OctoFrost Cooker is heated by steam injection. All energy is absorbed into the water.



Overcook zone 90 80 IF Cooker shrimp core steam cooker shrimp core steam cooker IF Cooker shrimp surface shrimp surface 0 15 30 45 60 75 90 105 120 135 150 165 180 195 210 225 240 255

'The cooker design makes cooking time perfectly controlled. The water showers create the precise temperature control and by using water, shrimps are evenly cooked through conduction. This cooker can really control the temperature hitting the product.

Marine Gold Products, Thailand



# OCTOFROST IQF FREEZER

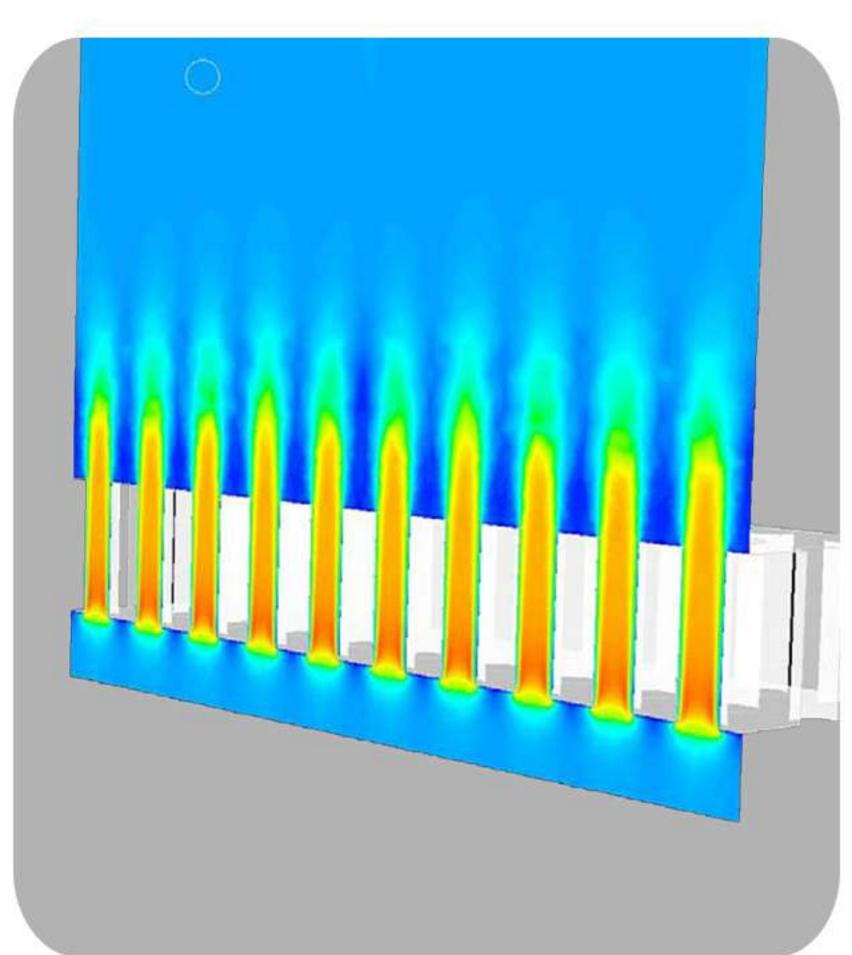
### For a wide range of products



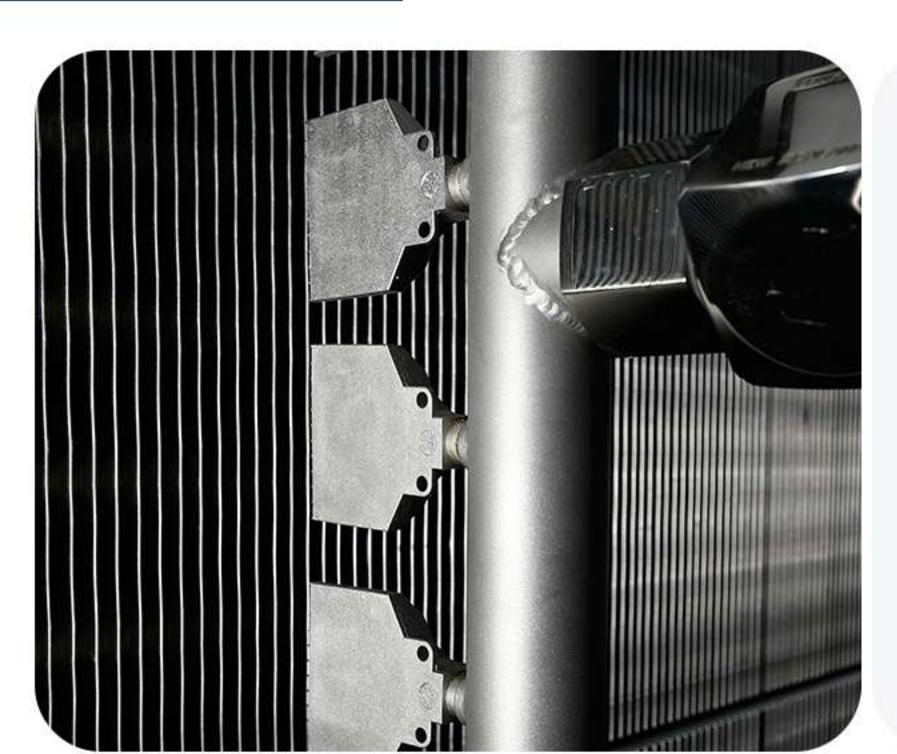
Hygienic design with rounded corners, no joints, sloping surfaces for easy drainage, and efficient cleaning.



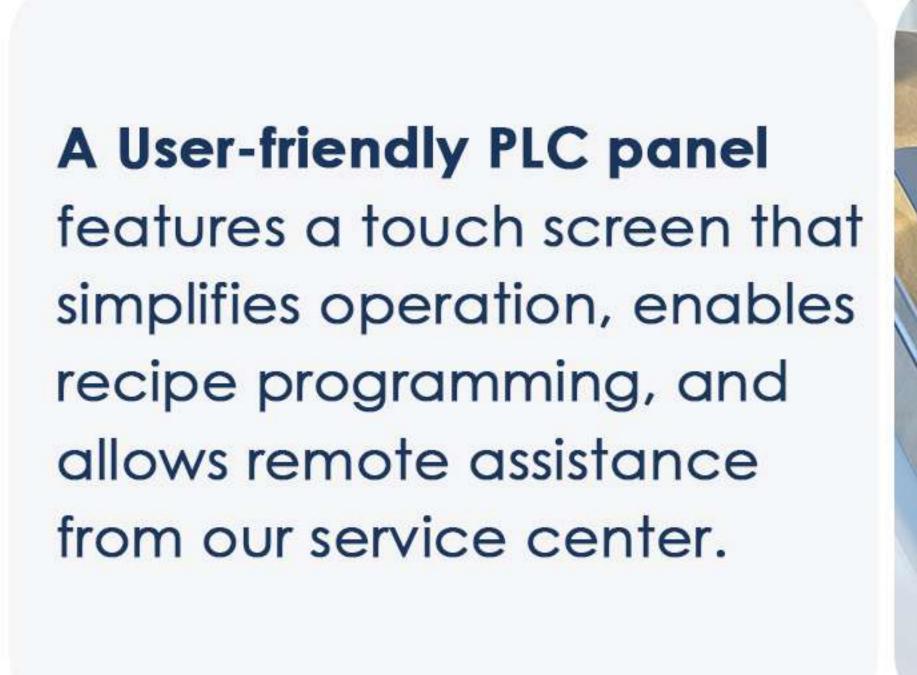
Easy to exchange bed plates which can be thoroughly cleaned outside the freezer with no downtime needed.



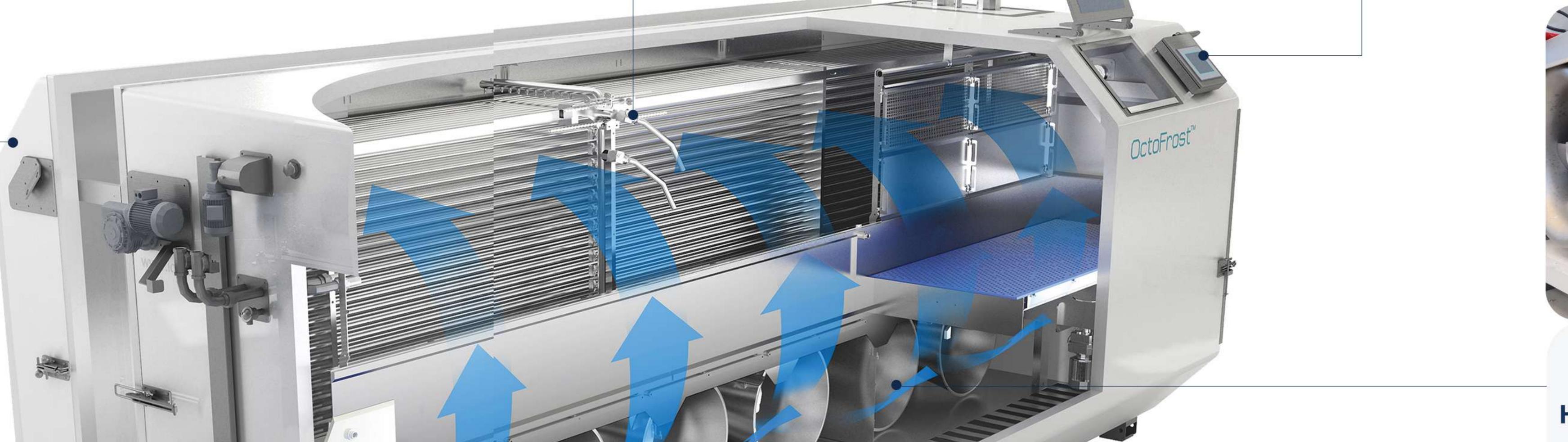
Optimal aerodynamics is achieved with the unique bedplate configuration and freezer design, resulting in a reduction of lumps and a high-quality IQF product.

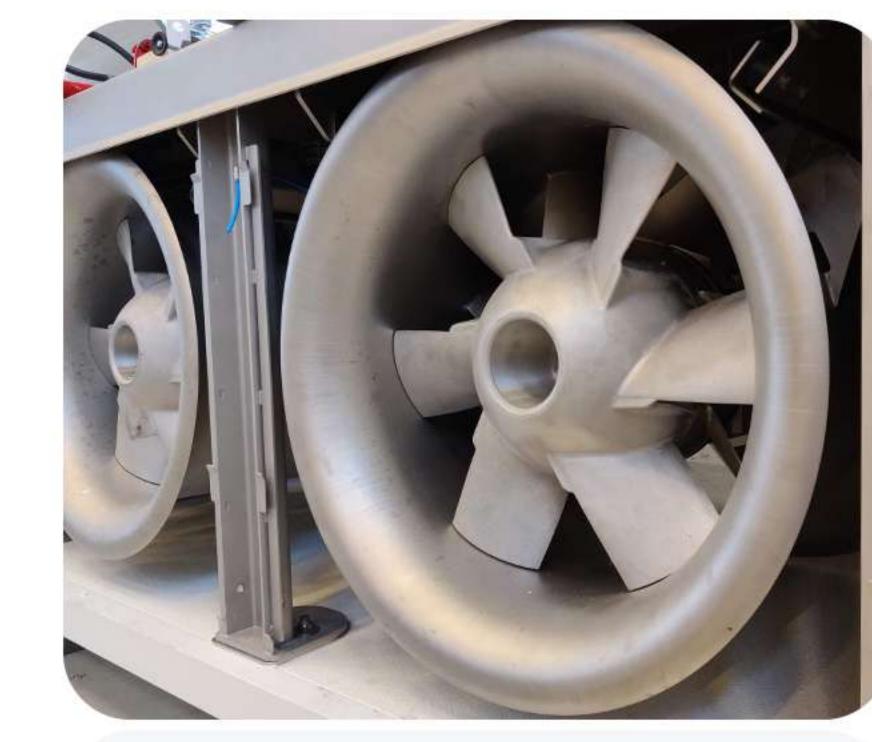


**Snow Removal System** with high-speed directed air jets removes snow particles from the coil for long production cycles.

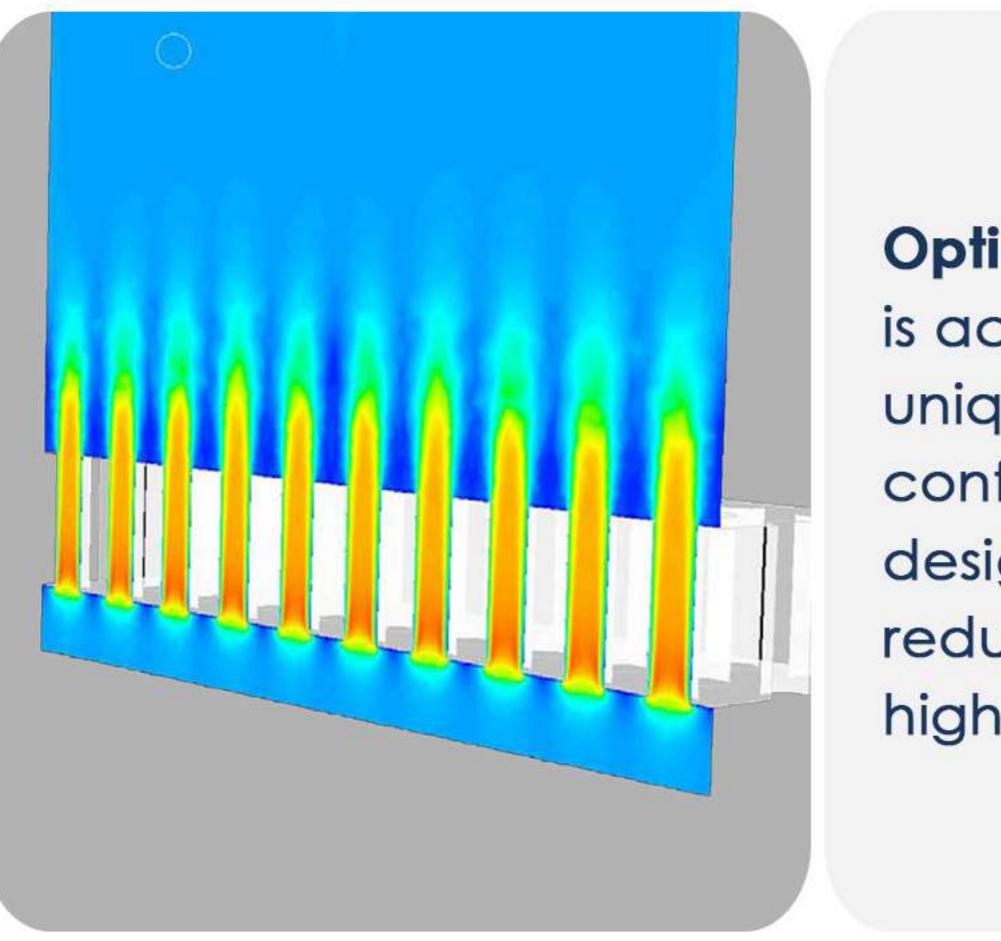








High-performance fans can be adjusted for each freezing zone to reduce power consumption and achieve an optimal airflow for each product type.



Free-standing design allows thorough cleaning under the freezer and avoids cold accumulation on the floor, eliminating the need for floor heating.



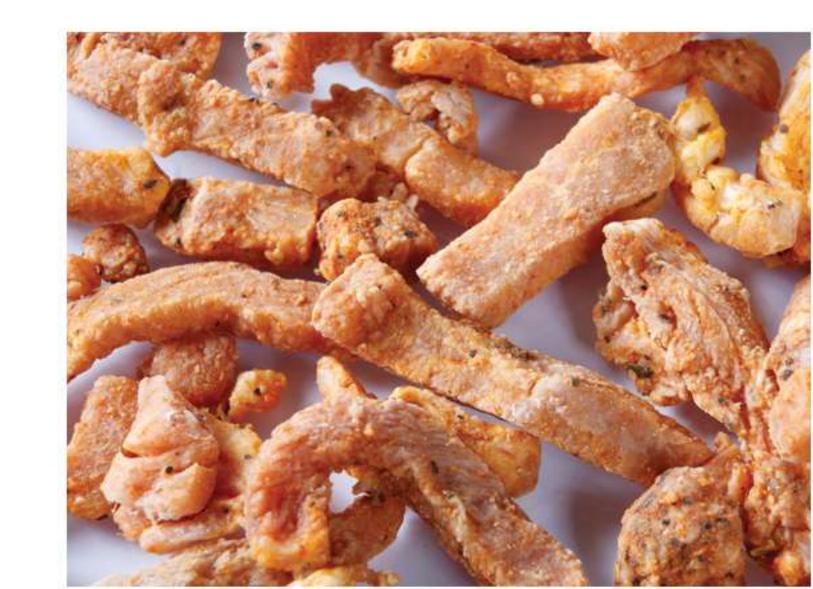
Foam generator together with the fans distribute detergent inside the freezer for an efficient cleaning cycle.

Few moving parts result in minimal need for maintenance and a reliable freezer.

















## OCTOFROST MULTI-LEVEL IMPINGEMENT FREEZER

### WHAT IS IMPINGEMENT

- Freezing static products on a belt with high-speed air streams from both top and bottom.
- Commonly used for thinner products and crust freezing.
- Very low dehydration due to quick freezing.

### HIGH CAPACITY AND SMALL FOOTPRINT

With its compact design, the OctoFrost Impingement Freezer achieves more than double production capacity per factory m² due to the multiple belt levels - a significant advantage in comparison with most spiral freezers.

### PRODUCT FOCUS

The straight belts running on three levels preserve product shape and give the flexibility of running different products on each level.

# QUICK FREZING

Faster freezing is achieved when compared to traditional belt freezers due to the high volume and speed of the cold air streams.

### APPLICATIONS

The OctoFrost Multi-Level Impingement freezer is suitable for applications up to 25 mm thick:

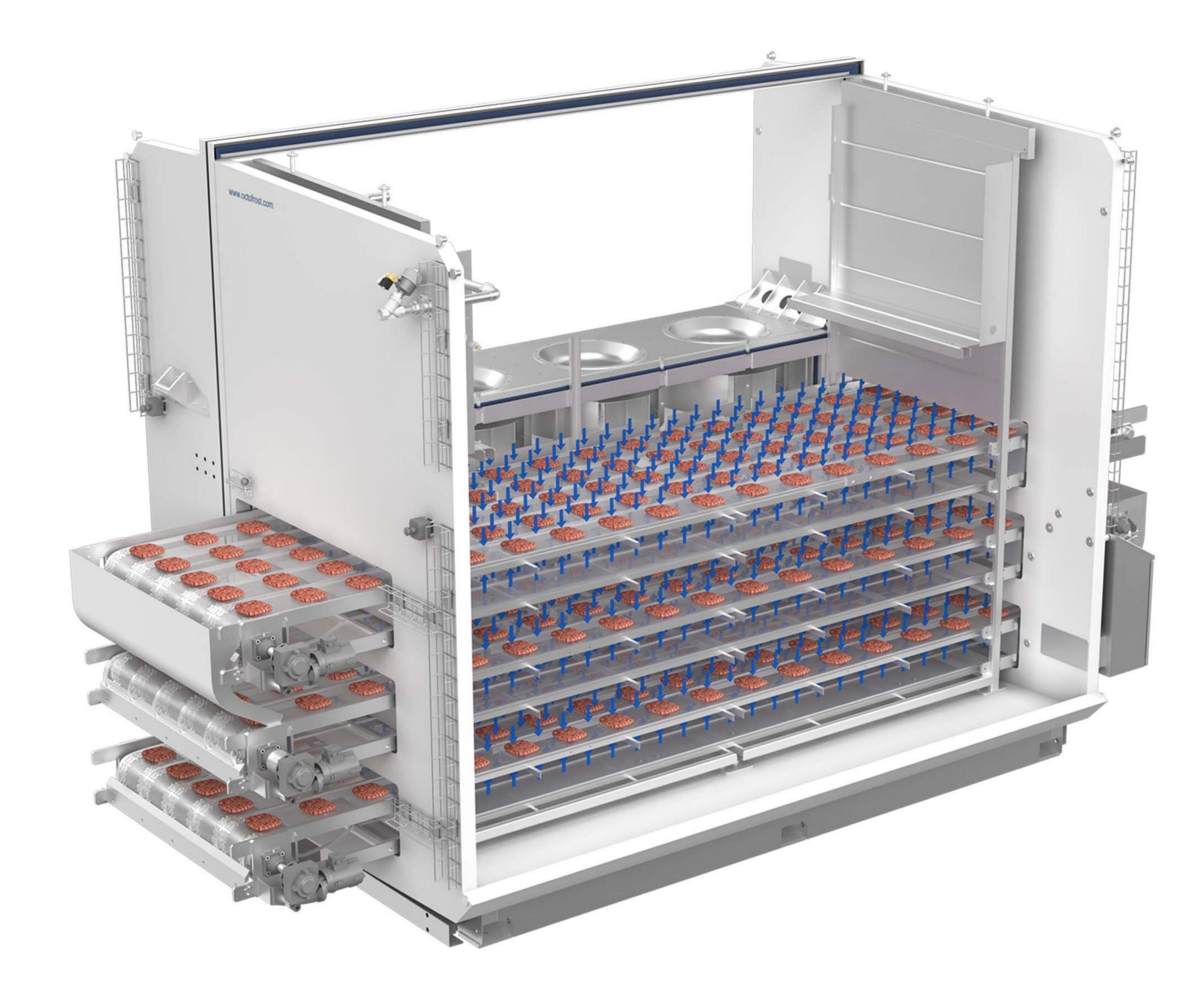
- Hamburgers
- Meat patties
- Bacon
- Shrimps of all types
- Fish fillets
- Spinach
- Dumplings
- Chicken crust freezing
- Pizza dough











# A UNIQUE OPPORTUNITY FOR SEAFOOD PROCESSORS

When it comes to shrimp and fish fillets freezing, the OctoFrost Multi-Level Impingement Freezer offers a significant competitive advantage: the possibility to install glazers at both ends. This setup allows glazing three times and hardening the glaze in the same freezer as the product travels from one belt layer to another - a space-efficient and lucrative solution.

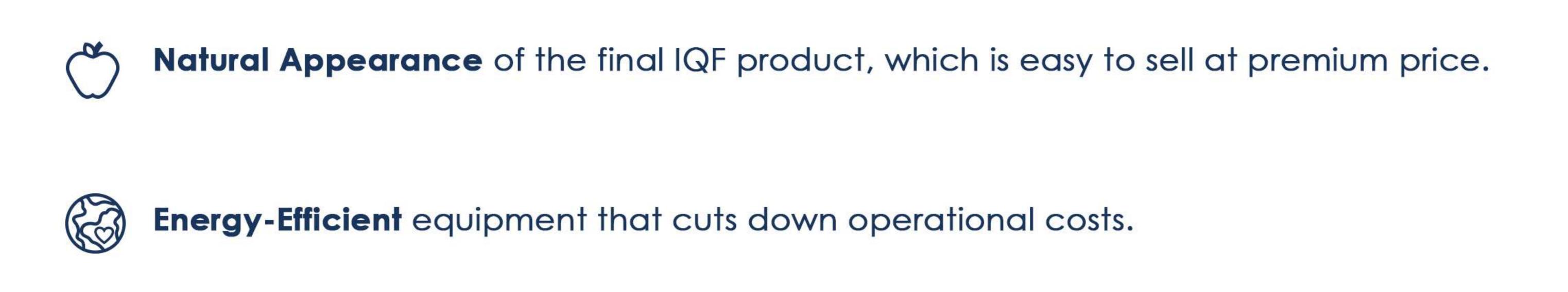




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OctoFrost is fully dedicated to continuously listen to its customers' needs and develop technologies that bring true value to the food processors.







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