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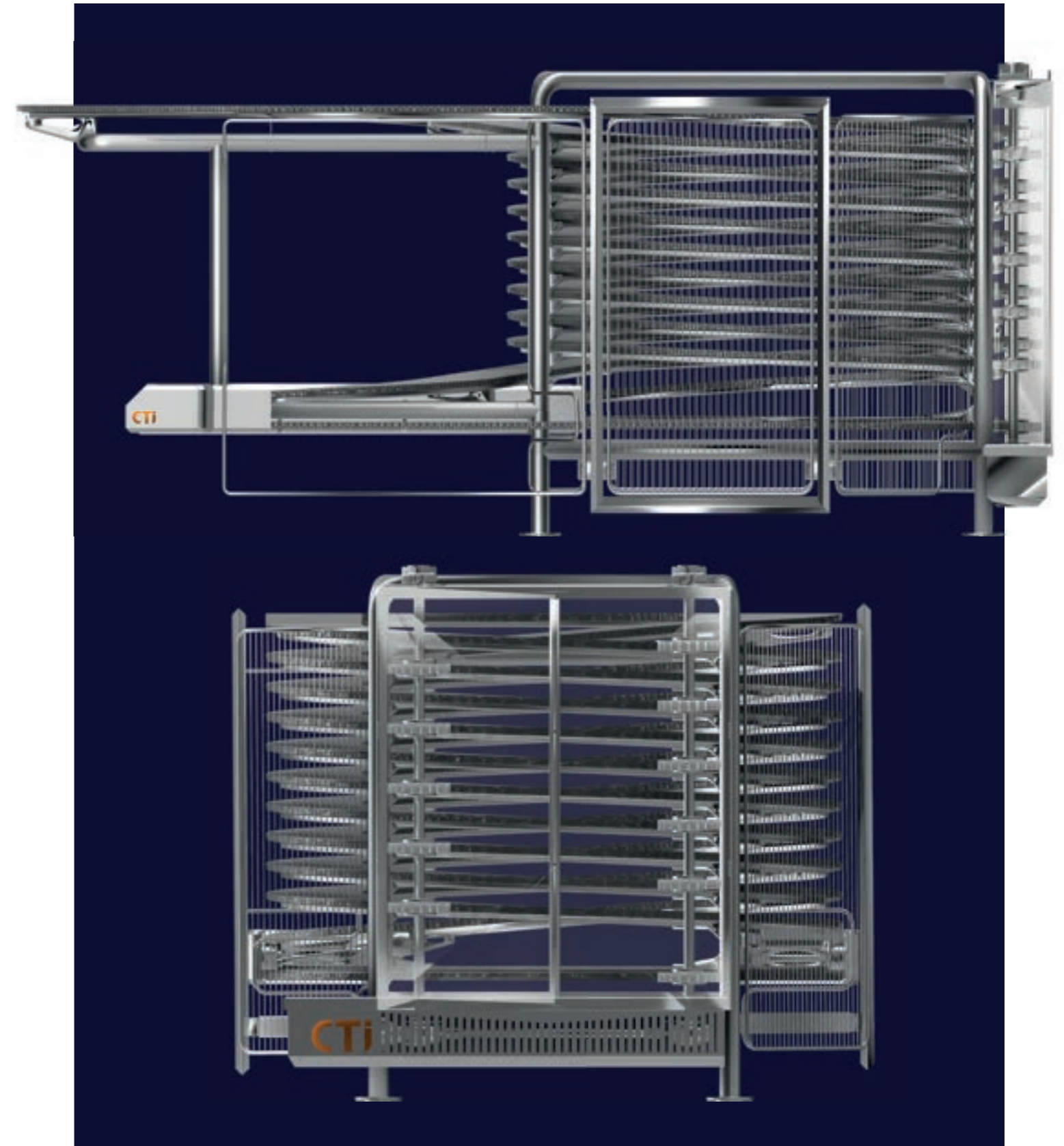
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## Edge Drive Spiral Freezer



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**A strong partner.** We assure value to our customers through consistency, accuracy, and product integrity. Our passion is developing the best customer-aligned innovative food processing machinery, using time-honored manufacturing principles. We take great pride in going beyond the spec to understand the application, so we can ensure that the product we provide is the right one for the job. Custom designed around your product, process and facility, our food processing cookers, and freezers provide a more uniform precision process that is repeatable, day after day.

**Please note:** Some of the information in this brochure may be incorrect due to changes in product specifications that may have occurred since printing. Some of the equipment described or shown may now only be available at extra cost. Before ordering, please ask your CTi Sales Representative for the latest information. The manufacturer reserves the right to make changes at any time and without notice to prices, colors, materials, specifications and models.

## Edge Drive Spiral Freezer

This space-saving spiral freezer delivers continuous uniform freezing and high production capacities of meat, poultry, seafood, vegetables and baked products. Each product piece is frozen uniformly regardless of its position on the conveyor belt. Temperature, air circulation and conveyor speed can be independently adjustable and PLC controlled.

Our Edge Drive freezer has no internal drum drive, making cleaning simple and efficient. Insulated casing and stainless steel construction are built to Danish standards.

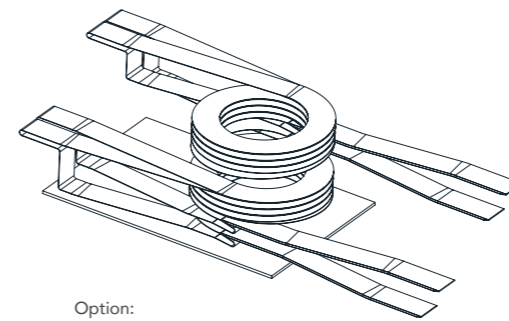
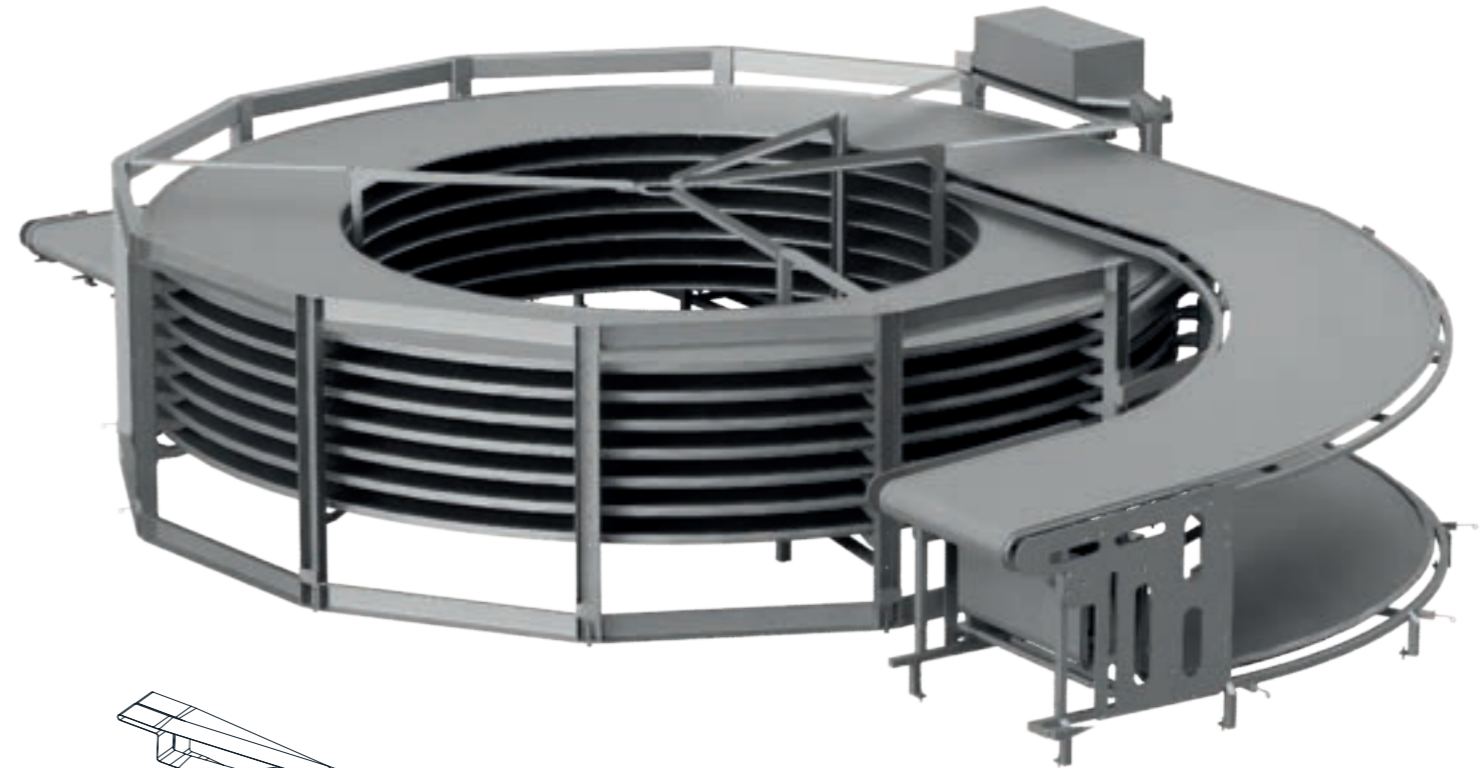
### Quality. Performance. Innovation.

It is the philosophy of CTi to ensure that our specialized systems and components always grant reliability, reduce product loss, save energy and improve both throughput and ROI.

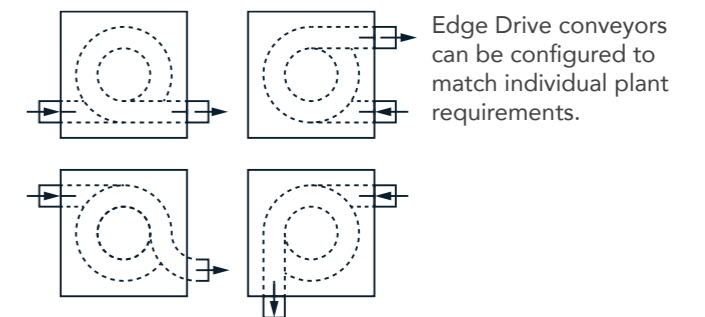
CTi's innovative Edge Drive Spiral Freezer is a hallmark of our philosophy. The Edge Drives innovative design eliminates the risk of catastrophic failure common in traditional systems, such as belt flipping. With a positive conveyor sprocket drive, Edge Drive belts provide a smooth, continuous product flow and are gentle with fragile or delicate products. They save money by protecting product quality, increasing throughput, decreasing footprint and reducing waste.

Edge Drive is a positive-drive system with one or more motors. By removing the center drum, commonly found in spiral freezers, we have relieved unnecessary belt tension and given unobstructed access to the spiral conveyor. Greater access allows for not only easier cleaning, but also for increased airflow, and that means greater freezer efficiency.

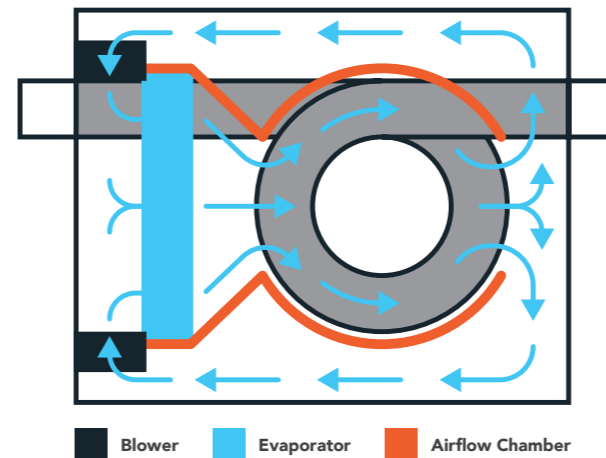
We have coupled the Edge Drive conveyor with a Horizontal Airflow system. The result is that every product, no matter of its location on the belt, is subject to the exact same airflow and therefore exits the freezer with a uniform temperature.



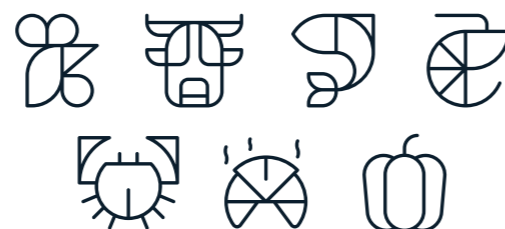
Option:  
**Up to 4 belts in one spiral.**  
Each belt with independent freezing control.



Horizontal Airflow diagram



Freeze meat, poultry, seafood, vegetables and baked products precisely to your specifications.



#### KEY FEATURES.

- Horizontal Airflow for quick freezing and reduced product dehydration.
- Product conveyors feed in and out at the same height.
- Precise process control.
- Improved flexibility reduces costs, placement limitations, maintenance and installation time.
- Wide variety of belt mesh types available.
- No risk of belt flipping.

### Technical Specifications

- Cabinet:** White PVC-coated PUR or PIR panels with access doors. (Optional: Full stainless steel)
- Floor:** Fully welded sloped stainless steel floor with drain for cleaning.
- Conveyor:** Stainless steel frame. Stainless steel mesh belt. (Optional: Tangential conveyor)
- Evaporator:** Stainless steel pipes with pressed ALU fins - (Optional: Hot Dip Galvanized)
- Coolant media:** Pump system, R717, R22, CO<sub>2</sub> or other (please consult CTi Process)
- Defrosting:** The evaporator is prepared for Hot Gas (Optional: Electric heating, if hot gas is not available)
- Airflow:** Horizontal Airflow System
- Control panel:** PLC and touchscreen for easy operation
- Refrigeration system:** Not included.