



High Performance Freezer Systems

Immec and Mather Process Solutions have teamed up to provide you with the latest in HPF upgrades for all of your spiral freezers.

- **Can you use a 15% or greater capacity increase for a minimum investment?**

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The HPF system modifies the air flow inside the freezer to get the cold air from the coil and to the product in a more efficient manner.

When looking at the following slides, the difference in the air temperature that the product is exposed to explains how the product is frozen faster thus reducing dwell time and increasing available capacity.

A more balanced air flow inside the freezer, is also a benefit, that reduces the amount of cold air blowing out the discharge of the freezer and at the same time reducing warm air being drawn in the infeed.

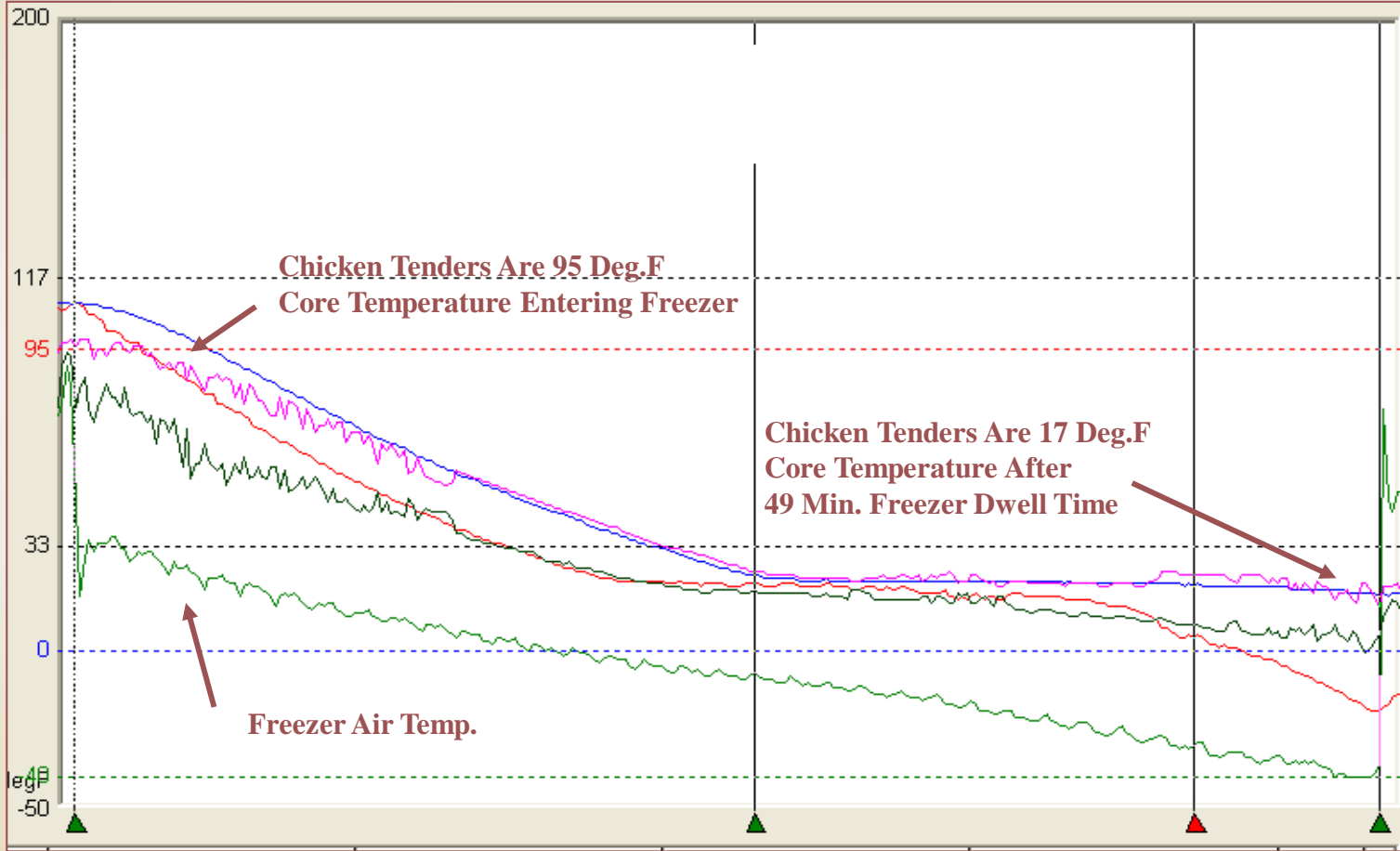


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All systems are 100% guaranteed to provide a minimum of a 15% increase in capacity. No changes are made to any of the OEM freezer components.

Installs typically require 2 days, installation is included in the sales price.

High Performance Freezer Systems

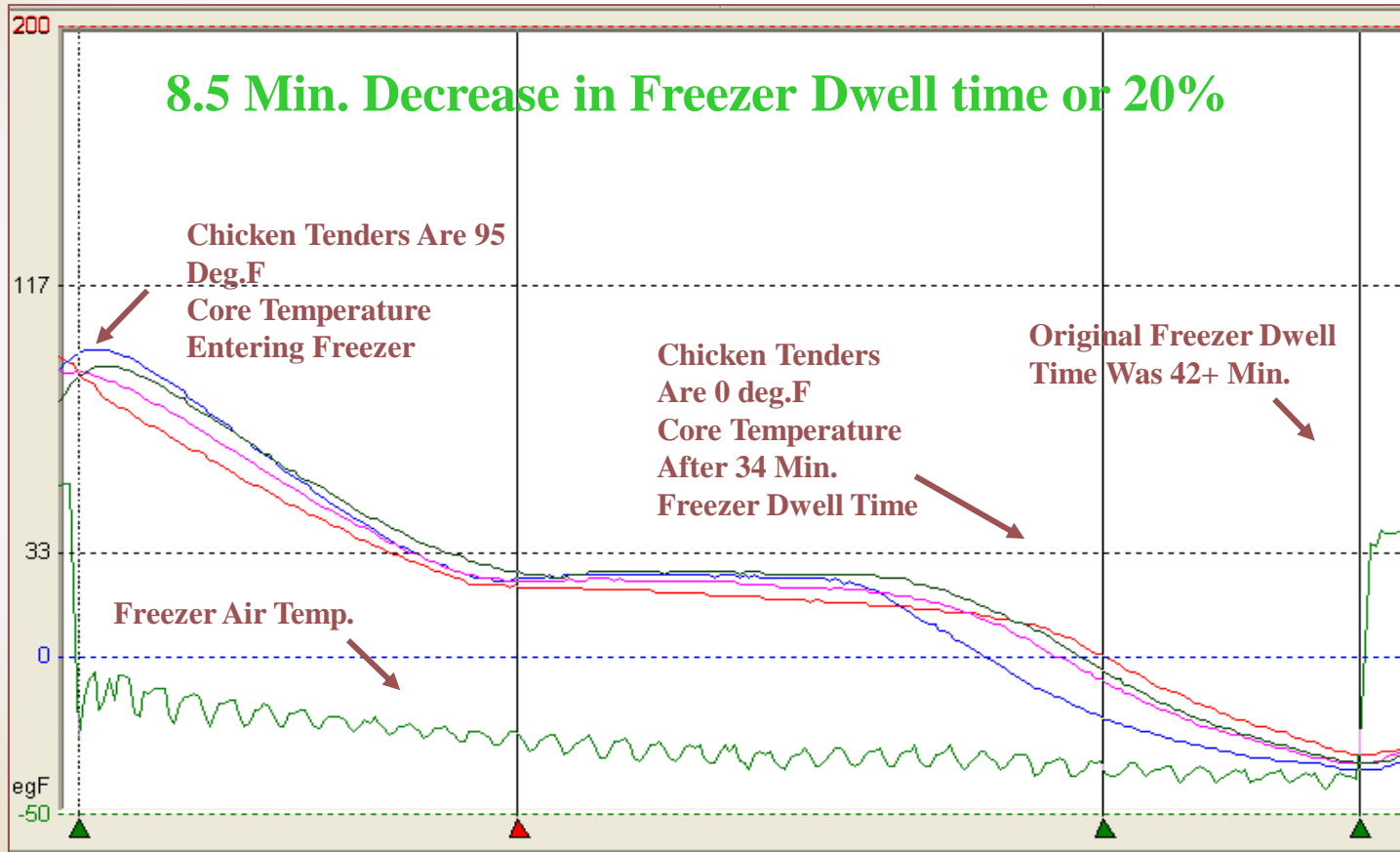


High Performance Freezer System Installed and Turned OFF

Product: Batter/Breaded/Prefried Chicken Tenders

Freezer: Self Stacking Belt, Vertical Air Flow

High Performance Freezer Systems

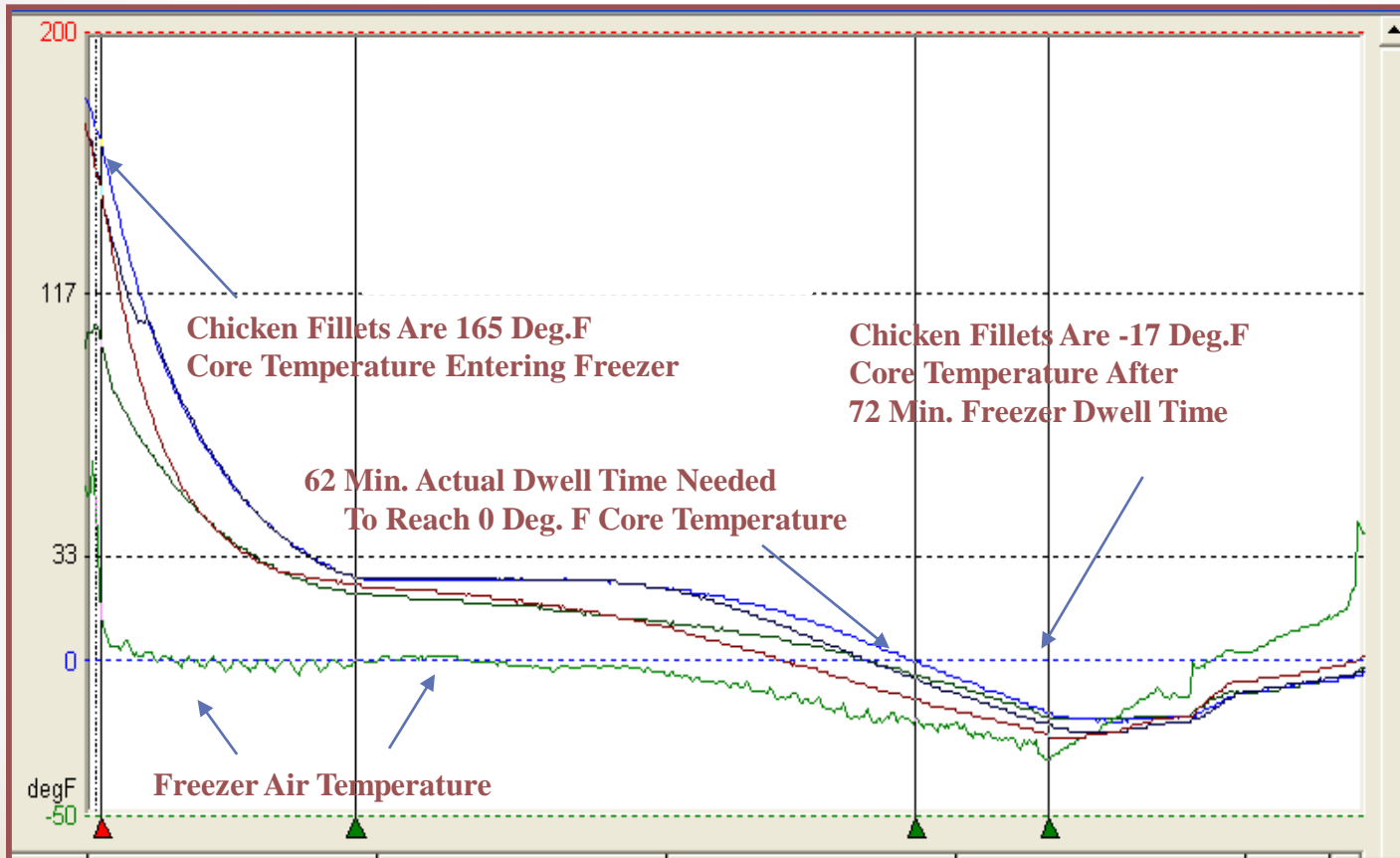


High Performance Freezer System Installed and Turned ON

Product: Batter/Breaded/Prefried Chicken Tenders

Freezer: Self Stacking Belt, Vertical Air Flow

High Performance Freezer Systems

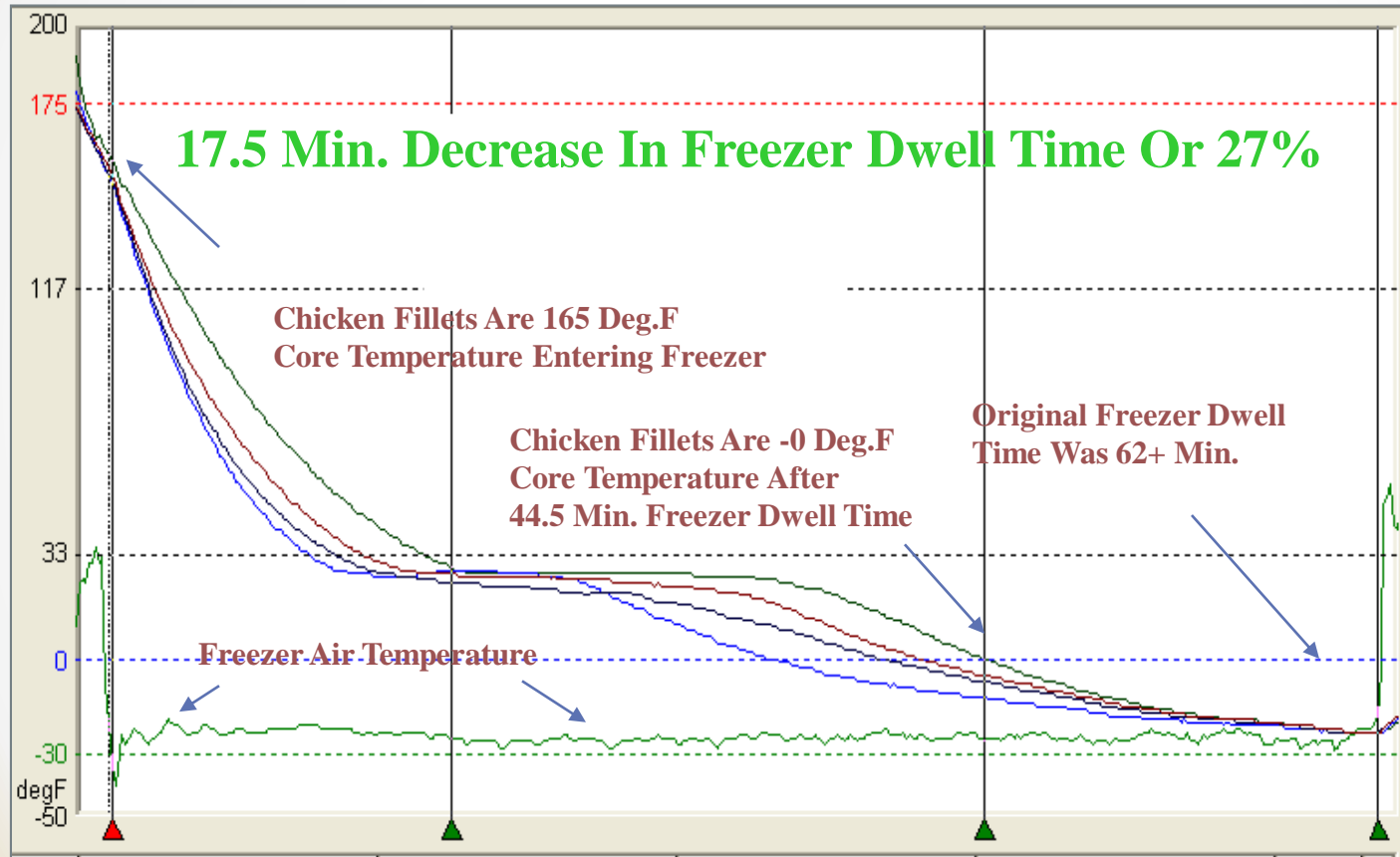


High Performance Freezer System installed and turned OFF

Product:
Glazed/Fully Cooked Chicken Breast Fillets

Freezer:
Ashworth Belt Dual Airflow

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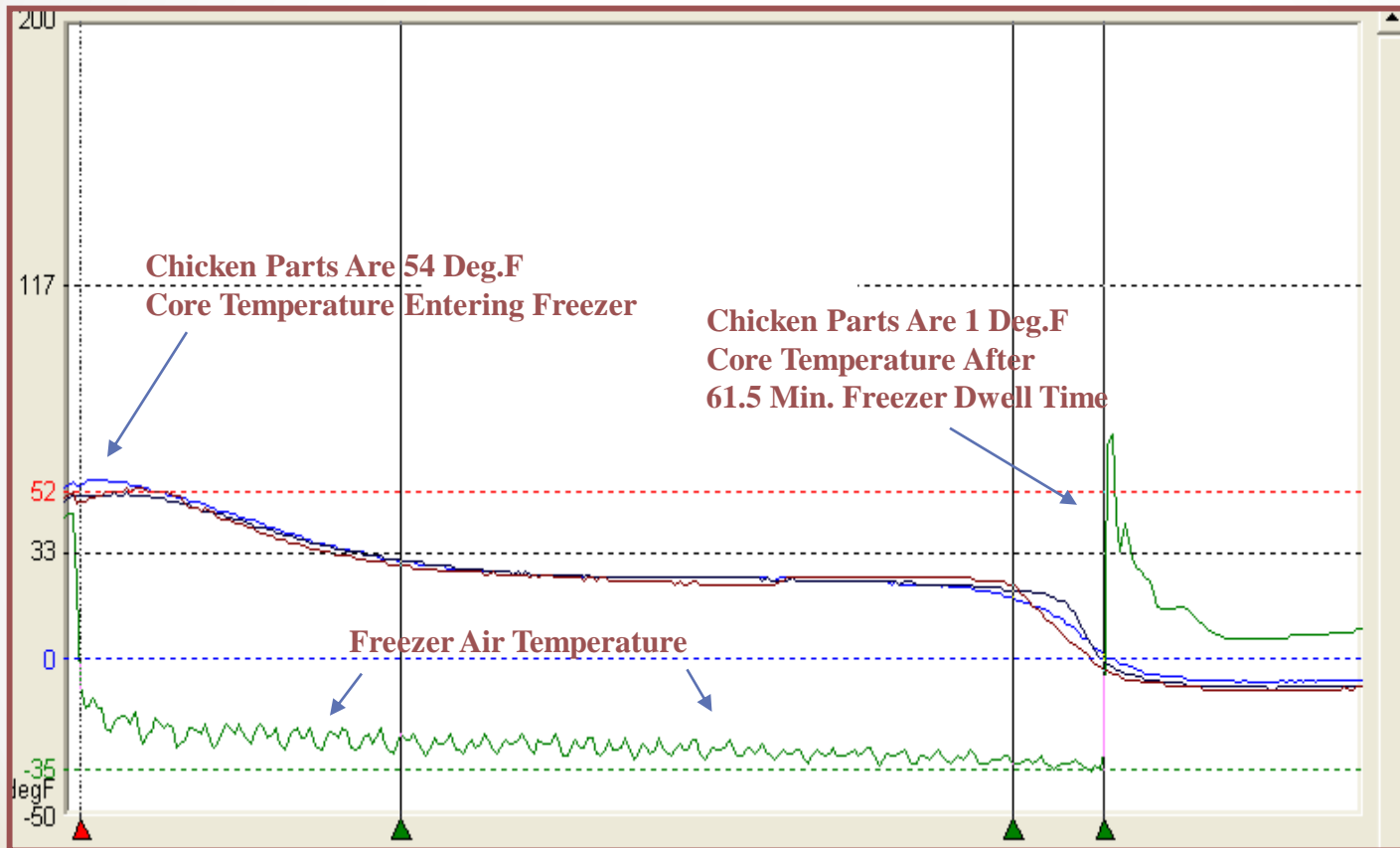


High Performance Freezer System installed and turned **ON**

Product:
Glazed/Fully Cooked Chicken Breast Fillets

Freezer:
Ashworth Belt Dual Airflow

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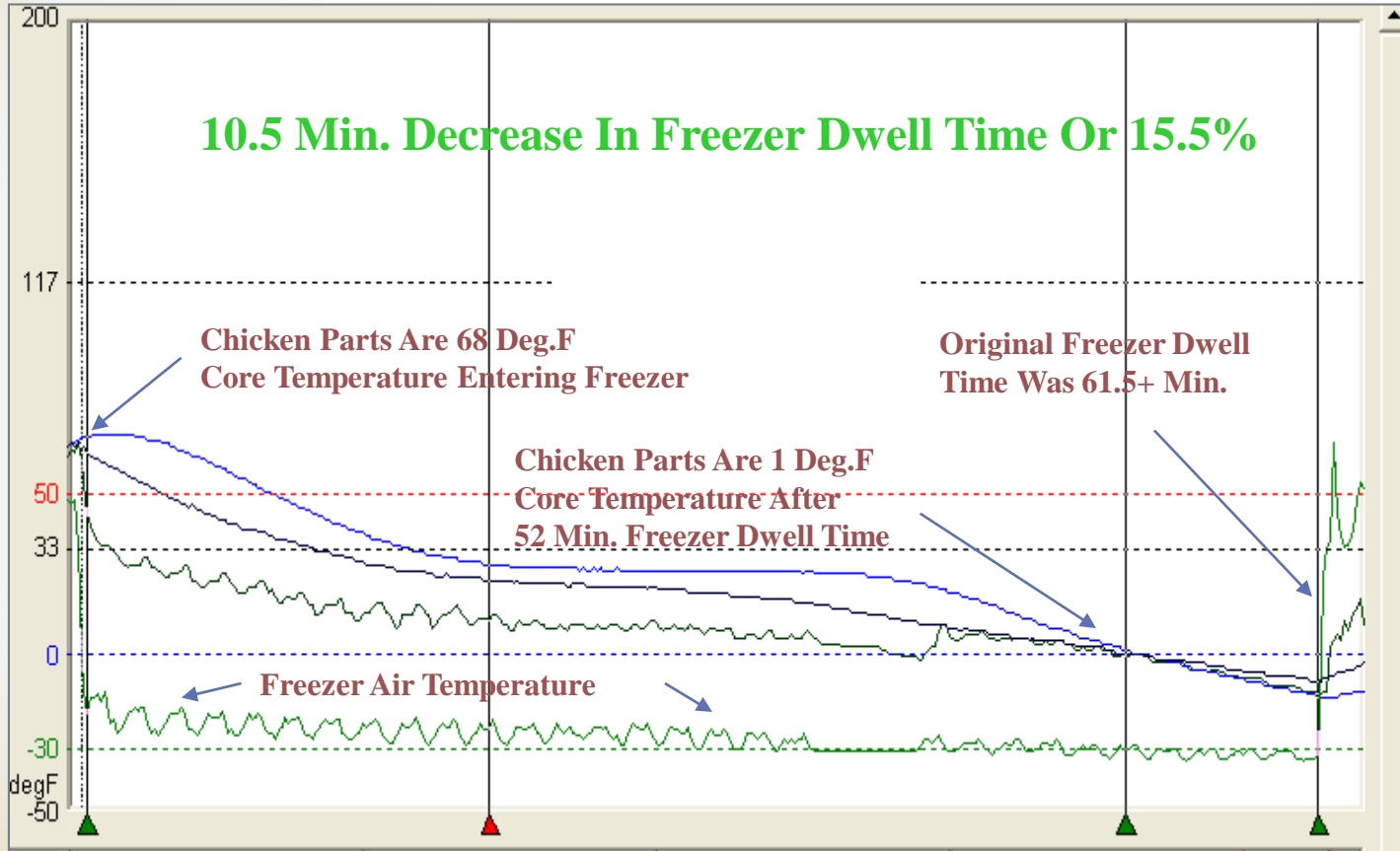


High Performance Freezer System Installed And Turned **OFF**

Product:
Bone-In, 8-Cut Batter/Breaded Prefried Chicken

Freezer:
Self Stacking Belt, Vertical Air Flow

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High Performance Freezer System Installed And Turned **ON**

Product:
Bone-In, 8-Cut Batter/Breaded Prefried Chicken

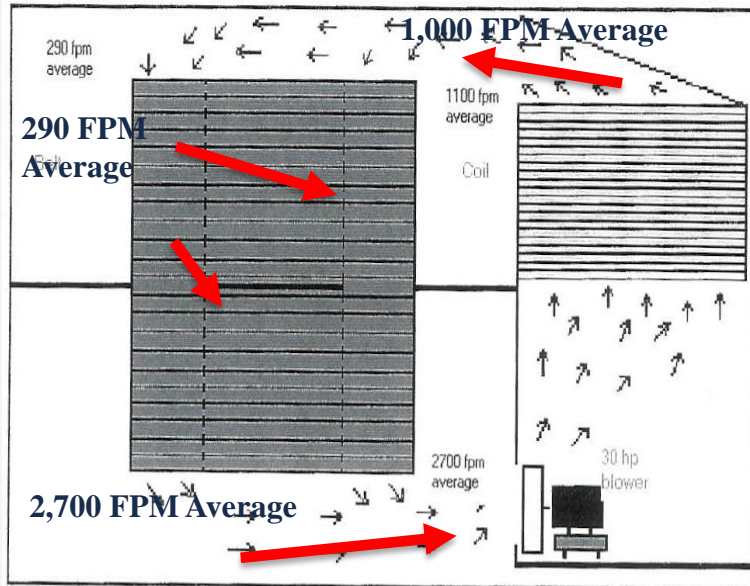
Freezer:
Self Stacking Belt, Vertical Air Flow



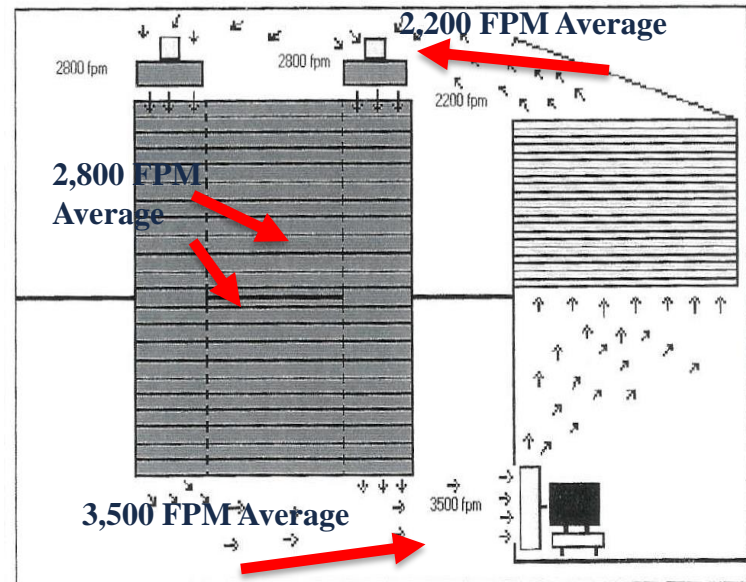
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Give us a call and we will send out a freezer expert to come and analyze your freezer system to determine how much of a performance upgrade we can provide.

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Typical Air Flow And Velocity without product
-1,100 FPM Average out of Coil
-290 FPM Average Down Though Belt
-2,700 FPM Average Into Fans



Typical Air Flow And Velocity without product
With HPF System turned on
-2,200 FPM Average out of Coil
-2,800 FPM Average Down Though Belt
-3,500 FPM Average Into Fans

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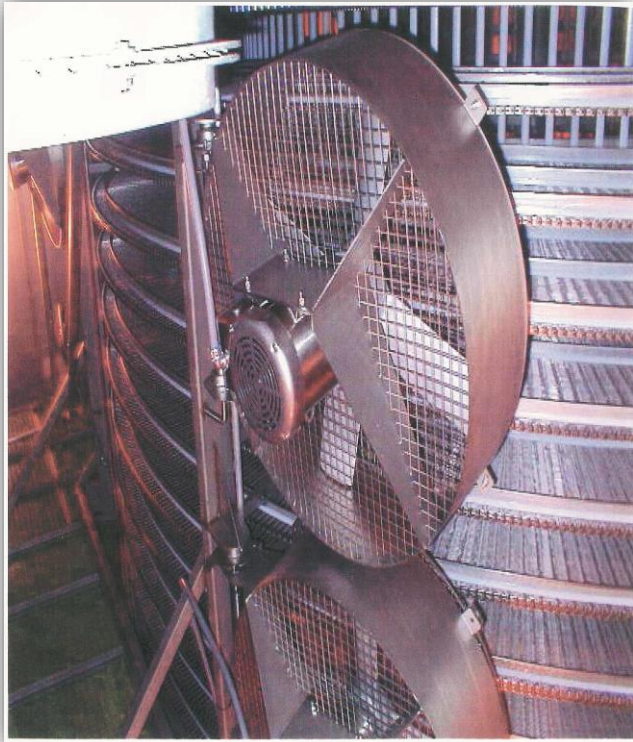
- High Performance Freezer System Installed On Vertical Air Flow Freezer
- Whole assembly pivots away for cleanup
- All stainless steel fan motors and support structure

High Performance Freezer Systems



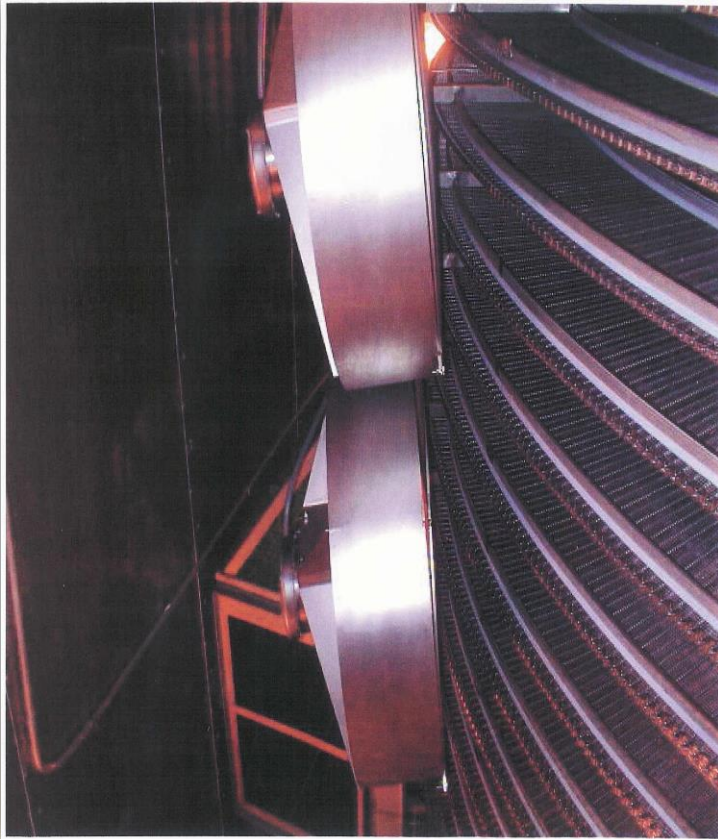
- High Performance Freezer System Installed On Vertical Air Flow Freezer
- Multiple fans installed above stack

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- High Performance Freezer System Installed On Horizontal Air Flow Freezer

High Performance Freezer Systems



- High Performance Freezer System Installed On Horizontal Air Flow Freezer



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Please fill out this information so we can look at your application

1. **Customer Name/Location:**
2. **Phone:**
3. **Date:**
4. **Complete Freezer Model Number:**
5. **Coil Size:**
6. **Products Produced and Dimensions:**
 - a.
 - b.
 - c.
 - d.



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Please fill out this information so we can look at your application

1. **Product Temps incoming and exiting the freezer:**
2. **How many OEM fans and Horse-Power of each:**
3. **Lbs. per hour of frozen product:**
4. **How many tiers of belt and spacing between tiers:**



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Please fill out this information so we can look at your application

1. Distance from top tier of belt to freezer ceiling:
2. Is there a warm product temperature issue now:



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1. Name & Location	
2. Phone	
3. Date	
4. Complete Freezer Model Number	
5. Coil Size	
6. Products Produced & Dimensions	
7. Product Temps Incoming & Exiting the Freezer	
8. How Many OEM fans and Horse Power of Each?	
9. Lbs./Hour of Frozen Product	
10. How Many Tiers of Belt & Spacing Between Tiers?	
11. Distance From Top Tier of Belt to Freezer Ceiling	
12. Is There a Warm Product Temperature Issue Currently?	