



P.O. Hviezdoslava 611/3  
 934 01 Levice  
 Slovakia  
**TECH spol. s r. o.**  
 e-mail: [office@mobstech.com](mailto:office@mobstech.com)  
 Tel.: +421 901 777 113

# PIGO<sup>®</sup>

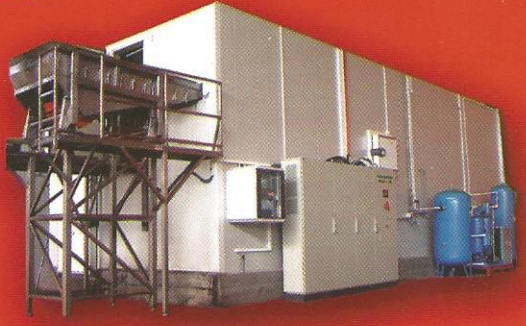
## Food Processing Machinery



EASY Freeze 25 ASR



EASY Freeze 50 ASR



EASY Freeze 80 ASR

# The Art of Freezing

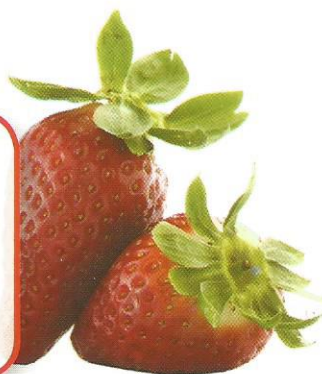
# EASY Freeze

Fluidised Bed IQF Deep Freezing Tunnel



# EASY Freeze

Fluidised Bed IQF Deep Freezing Tunnel



## EASY Freeze FAMILY:

EASY Freeze range of models includes the following sizes:

Model	Capacity based on Peas
<b>EASY Freeze 5 M</b>	500 kg/h
<b>EASY Freeze 10 M</b>	1.000 kg/h
<b>EASY Freeze 15 ASR</b>	1.500 kg/h
<b>EASY Freeze 20 ASR</b>	2.000 kg/h
<b>EASY Freeze 25 ASR</b>	2.500 kg/h
<b>EASY Freeze 35 ASR</b>	3.500 kg/h
<b>EASY Freeze 50 ASR</b>	5.000 kg/h
<b>EASY Freeze 60 ASR</b>	6.000 kg/h
<b>EASY Freeze 80 ASR</b>	8.000 kg/h
<b>EASY Freeze 100 ASR</b>	10.000 kg/h
<b>EASY Freeze 120 ASR</b>	12.000 kg/h
<b>EASY Freeze 140 ASR</b>	14.000 kg/h

> **Basic configuration for all models** includes VLT frequency converters which insures an extraordinary flexibility during a production season even with some of the most difficult products.

> **Freezer design** insures an easy access to all freezer parts, allowing easy replacement in case of maintenance and cleaning operations.

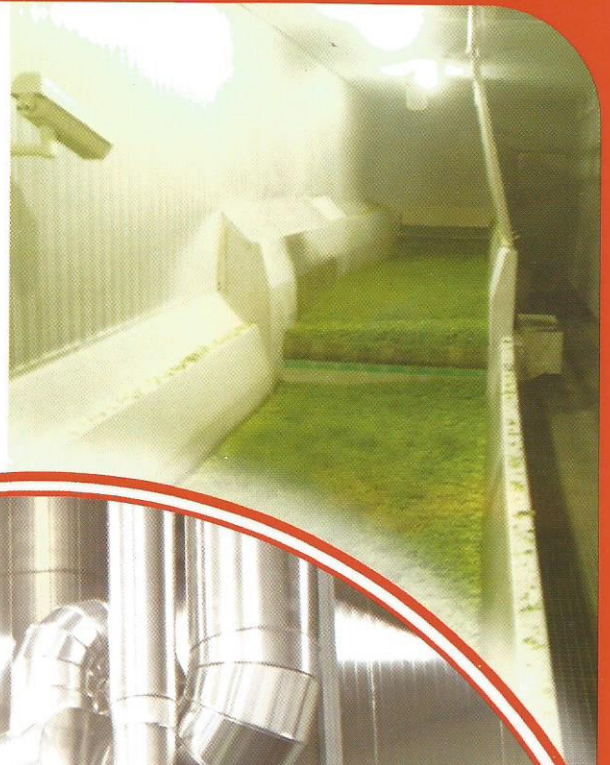
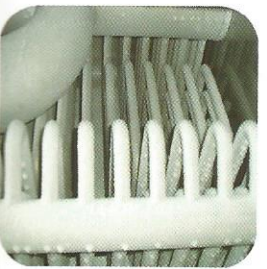
> **Extraordinary freezing efficiency** is provided due the extremely efficient fluctuation freezing condition, even if product flow exceed 100% of declared capacity, thanks to the generous design and dimensioning.

> **Complete freezer** is controlled by built in PLC and touch screen panel, and equipped with **internal video monitoring** system with special cameras working at -40 °C conditions, providing possibility to control complete process in the freezer from outside, without entering into the freezer.





**EASY Freeze is entirely made of stainless steel, including powerful fans – turbines (manufactured by PIGO), as well as bearings with housings, using materials produced by the most famous world manufacturers (Thyssen, Avesta, etc..)**



EASY Freeze has all fans equipped with Inverters (frequency converters), enabling and providing continuous change of fan speed, in range of 0-140% of nominal speed (at 50 Hz), which ensures maximum of flexibility in adjustment of fan speed and working conditions in freezer. This provides maximum of flexibility in adjustment to any specific technology and product, providing possibility to **fluidize and handle practically all**, even very heavy and sticky products.

EASY Freeze is equipped with long in feed vibrating dewatering conveyor, type PG 182, dimensions 1100 x 3000 mm, with a net of special longitudinal profiles, which provides extremely efficient product dewatering before entering the freezer, and perfect product distribution over entire belt width. **Vibrator "nose"**, entering the freezer (minus temperatures), is equipped with built-in special heating panel and temperature control, preventing ice-forming.





<b>EASY Freeze Model</b>	<b>5 M</b>	<b>10 M</b>	<b>15 ASR</b>	<b>25 ASR</b>	<b>35 ASR</b>	<b>50 ASR</b>	<b>60 ASR</b>	<b>80 ASR</b>
<b>Capacity</b> (based on green peas) kg/h: Infeed temp +20 °C; Outfeed temp -18 °C	500	1.000	1.500	2.500	3.500	5.000	6.000	8.000
<b>Capacity</b> (pitted cherries) kg/h:	350	700	1.100	1.800	2.600	3.600	4.200	5.600
<b>Required refrigeration capacity</b> (Evaporation temperature -40 °C in the coil - based on green peas):	79 kW	147 kW	220 kW	289 kW	440 kW	640 kW	749 kW	998 kW
<b>Installed el. power</b> (3x380V/50Hz): All belt and fan el. motors are equipped with separate VLT frequency converter)	17 kW	34 kW	34 kW	50 kW	68 kW	101 kW	116 kW	150 kW
<b>Air consumption</b> , with max allowed incoming air temp. +30 °C, min 8 bar (for ASR - Air Snow Removal system):	19 l/s	19 l/s	19 l/s	29 l/s	29 l/s	39 l/s	39 l/s	39 l/s
<b>Water consumption during evaporator washing</b> (+15 °C, 2 bar) - during 10-15 min	80 l/min	120 l/min	170 l/min	200 l/min	200 l/min	240 l/min	320 l/min	400 l/min
<b>Housing</b> (LxBxH) - cm:	230 x 320 x 245	390 x 310 x 320	400 x 480 x 440	520 x 480 x 440	600 x 480 x 440	940 x 480 x 440	1060 x 480 x 440	1270 x 480 x 440



**PiGo**®

## Freezers and fruit & vegetable processing equipment and machines production

PIGO Food Processing Systems manufactures equipment for processing fruit and vegetables.

We provide complete processing solutions, all concerning fruit and vegetable processing

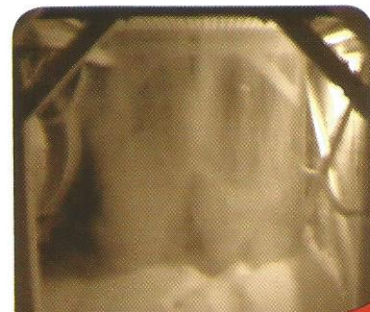
Production program covers following fields:

- EASY Freeze & EASY Freeze SPYRO** stainless steel fluidized bed & spiral freezers
- COOLING / PASTEURIZATION** spiral solution
- EASY Cook** Vacuum cooking plants
- DEAERATION PLANTS**, as preparation for freezing, for fruit cubes production

*Complete fruit & vegetable processing*

Head office:

**PIGO srl**  
Via Pontaron 30,  
36030 Caldogno (VI), Italia  
Tel: +39 0 444 90 57 09  
Fax: +39 0 444 90 97 78



More details about  
our production at:  
[www.pigo.biz](http://www.pigo.biz)  
[info@pigo.biz](mailto:info@pigo.biz)

