

**GEA** engineering for  
a better world



# GEA CALLIFREEZE® SELF BALANCING YOUR PROCESS

The best just gets better

# CALLIFREEZE® control system

CALLIFREEZE® is a unique new control technology developed for the GEA range of freezers for the food industry.

The new system monitors the condition of products exiting the freezer, and then automatically calibrates the freezer parameters to ensure that the product is frozen according to requirements.

To do this CALLIFREEZE® continuously monitors the level of crystallized water in the product and adjusts the retention time, air temperature and fan speed to achieve the precise level of freezing required, with the minimum of energy consumption.

The CALLIFREEZE® technology features a unique, inline traceability system that monitors the condition of frozen products. This helps food processors produce consistently high-quality frozen foods. By improving efficiency CALLIFREEZE® can increase production capacity, while still reducing energy consumption by up to 10-15%.\*



\* 10-15% Achieved under test conditions in field tests.



Meat and poultry



Fish



Ready meals

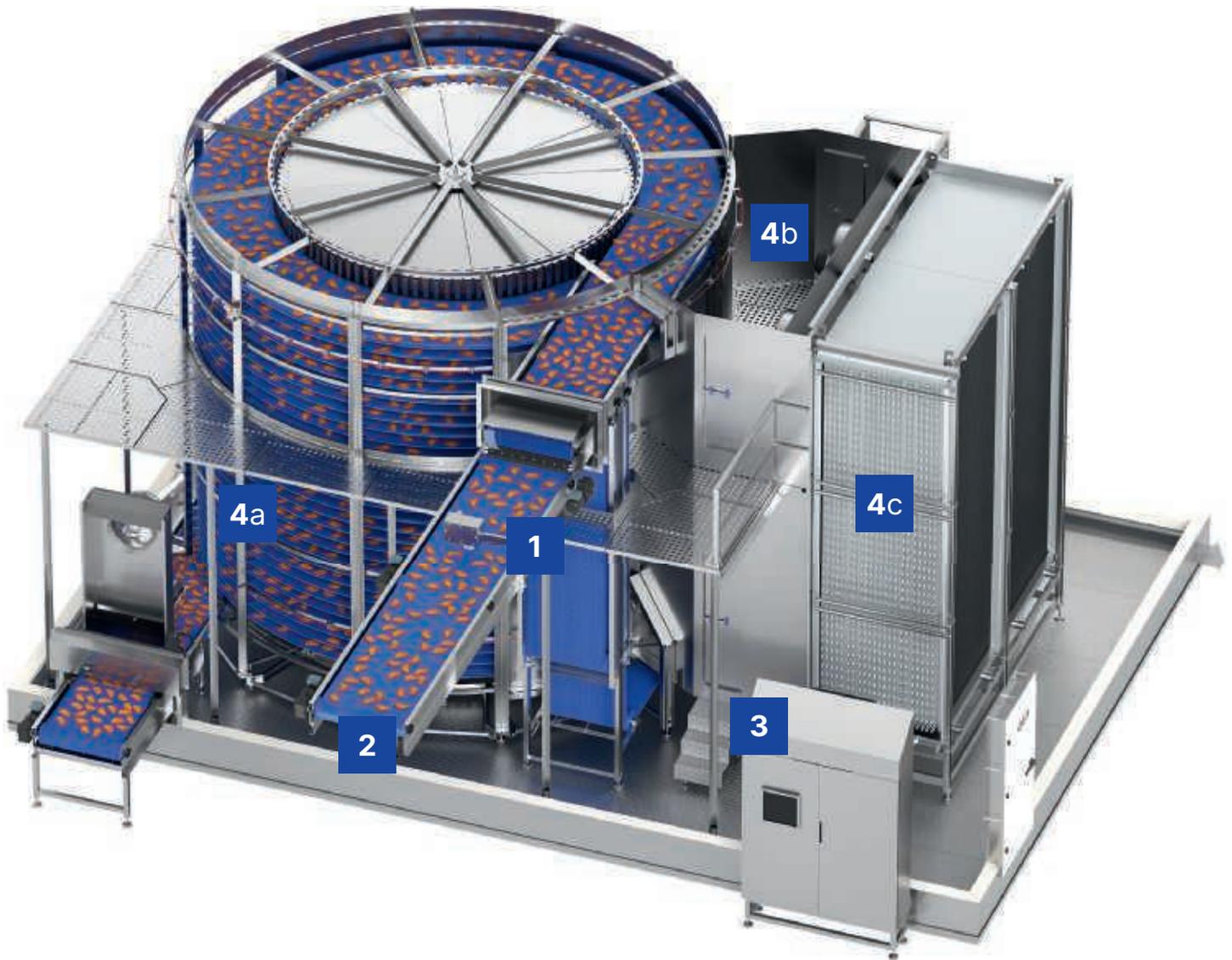


Baked products



French fries

# CALLIFREEZE® functioning



**1.** Continuous control of frozenness level without product contact



**2.** Inline product traceability



**3.** Automated control and calibration of freezer parameters



**4a.** Belt speed/retention time control



**4b.** Airflow control



**4c.** Evaporator feeding control

