



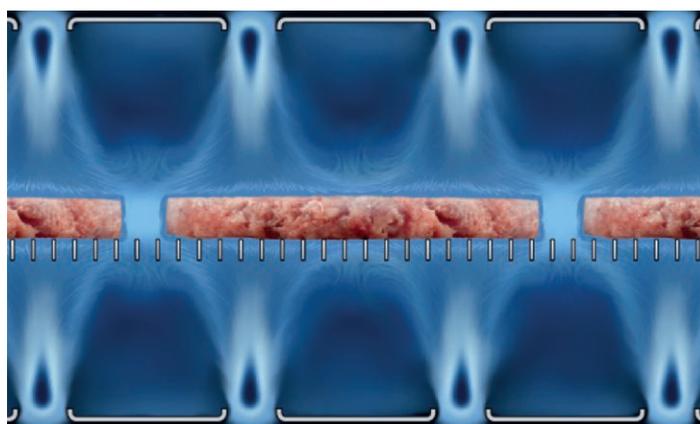
GEA HVF-SERIES IMPINGEMENT FREEZER

New airjet technology minimizes dehydration loss while speeding impingement freezing

GEA Freezer product range represents innovative solutions in industrial freezing and chilling closely oriented to the stringent requirements of its customers: Safe food processing, cost-efficient, energy-efficient and high product yield.



Impingement is the process of directing high-velocity airjets at the top and the bottom of food product. Impingement cold airjets remove the static surface boundary layer that surrounds the product resulting in a very fast freezing, small ice crystals, and thus high product quality. Impingement freezing applies to products with a high surface area-to-weight ratio and ideally freezes hamburger patties and other flat products. Impingement technology also applies to crust freezing.



Enhanced impingement freezing

The new GEA HVF-series freezer uses uniquely designed high-velocity airjets to quickly reduce the outer-layer temperature of food. These airjets break the insulating boundary layer, allowing the surface to freeze very quickly compared to a conventional freezer, minimizing dehydration loss. The GEA HVF-series freezer minimizes cellular damage, improves yield, and increases shelf life to enhance food quality.



Lower energy consumption

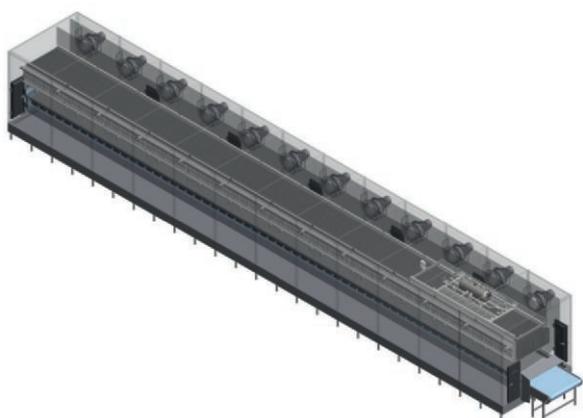
HVF-series airjets minimize the air pressure drop across the system, requiring less fan power. GEA HVF-series are available with our Reduced Volume System (RVS) option seamlessly integrated into the freezer. This technology improves the refrigerant distribution in the evaporators resulting in lower energy consumption from the refrigerating system.

Unique and proven hygienically engineered design

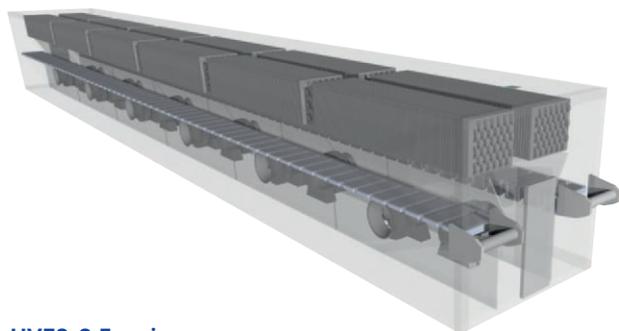
With a fully stainless steel-welded enclosure, floor, and structure and ample access to all components, the GEA HVF-series design is proven as the most hygienic on the market today. It allows easy, effective cleaning year after year, satisfying the highest food safety requirements.

Modular design

The GEA HVF-series freezer is available with one single belt (HVF-5 series) or two independent parallel belts (HVF2-2.5). The GEA HVF (Standard-length) modules are fully pre-assembled in our factory prior to shipping. This pre-assembly ensures high-quality manufacturing and short on-site installation. Furthermore, the modular design accepts additional modules to increase capacity.



HVF-5 series



HVF2-2.5 series

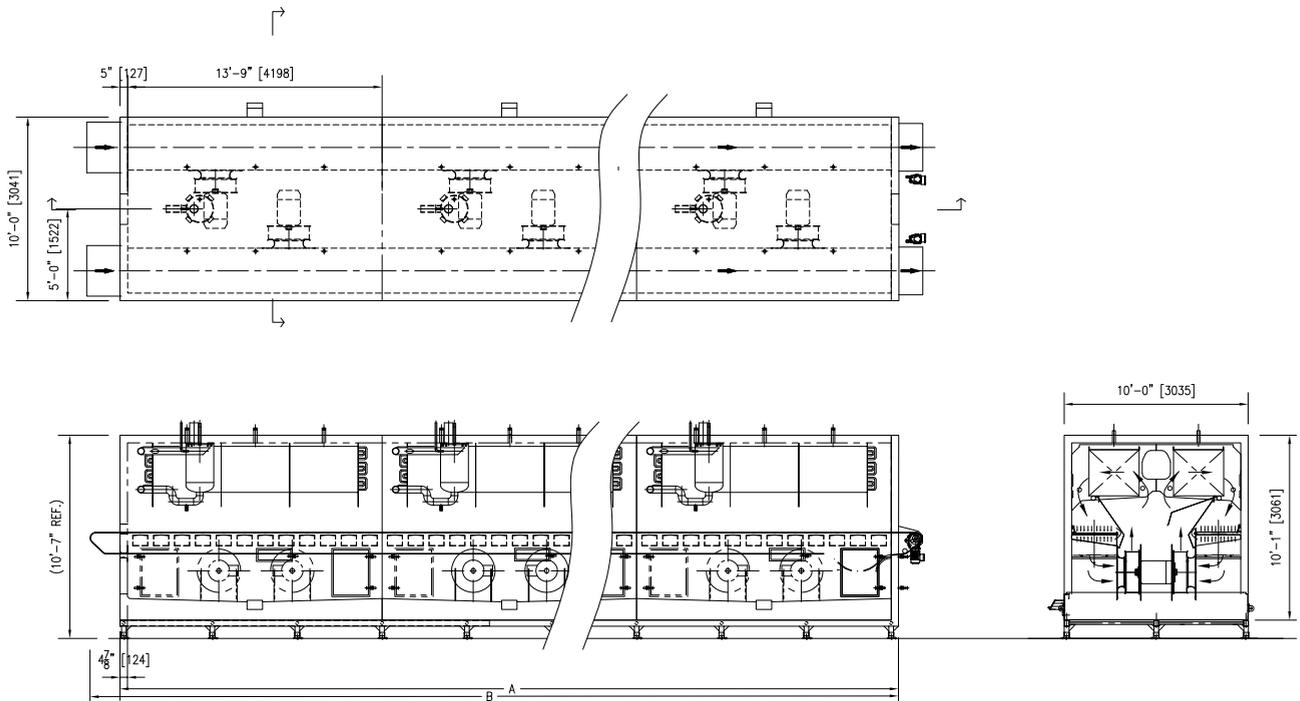
Selection table GEA HVF2-2.5 series

Capacity (kg/hr) table for each GEA HVF2-2.5 series impingement freezer model @ -50°C suction temperature.
Product infeed temperature at -1°C (CO₂ chilled).

Model HVF2-2.5-XX	Size	Weight	Loading	1	2	3	4	5	6
Product									
Whopper (Burger King)	145 mm x 7 mm	113 gram	4 abreast	800	1650	2450	3250	4100	4900
Quarter Pounder (McDonald's)	110 mm x 9 mm	113 gram	5 abreast	1100	2250	3400	4550	5650	6800
10:1 (McDonald's)	95 mm x 7 mm	45 gram	6 abreast	1000	2000	3000	4000	5000	6000

Dimension table for each GEA HVF2-2.5 series impingement freezer model.

Model HVF2-2.5-XX	1	2	3	4	5	6
Enclosure length [mm]	4450	8650	12850	17050	21250	25450
Overall length [mm]	5140	9340	13540	17740	21940	26140



Selection table GEA HVF-5 series

**Capacity (kg/hr) table for each GEA HVF-5 series impingement freezer model @ -50°C suction temperature.
Product infeed temperature at -1°C (CO₂ chilled).**

Model HFV-5-XX	Size	Weight	Loading	4	5	6	7	8	9	10	11	12
Product												
Whopper (Burger King)	145 mm x 7 mm	113 gram	4 abreast	1660	2080	2500	2910	3330	3750	4160	4590	5000
Quarter Pounder (McDonald's)	110 mm x 9 mm	113 gram	5 abreast	2320	2890	3480	4050	4640	5200	5770	6360	6950
10:1 (McDonald's)	95 mm x 7 mm	45 gram	6 abreast	2040	2550	3050	3550	4070	4590	5090	5590	6140

Dimension table for each GEA HVF-5 series impingement freezer model.

Model HFV-5-XX	4	5	6	7	8	9	10	11	12
Enclosure length [mm]	8788	10922	13056	15189	17322	19456	21590	23724	25857
Overall length [mm]	10688	12822	14956	17089	19222	21356	23490	25624	27757

