

IBEX Stack Freezer System saves space on spirals

Spiral freezers might be the most common cold store freeze technology, but IBEX's patent pending Stack Freezer System could change the way cold store installers and processors alike think.

The IBEX Stack Freezer System (SFS) brings an innovative new approach to fixed retention time freezing, reducing ever-important floor space by going upwards instead of along the floor.

IBEX, which specialises in Temperature Change and Sortation Solutions for the global food processing industry, has offices in New Zealand and Australia as well as other locations worldwide.

The IBEX SFS is an automated materials handling system for products requiring a single, specific temperature profile change and presents the possibility of increasing capacity, whilst reducing the cost per unit to freeze. The system integrates seamlessly into the entire production process, while the fixed nature of products within the system ensure that the potential risk of damaging products, as can happen on spiral conveyors, is significantly reduced.

"With the innovative SFS design we have been able to remove the majority of the moving parts found in other single retention options," says Ray Connor, Marketing Manager at IBEX Group's NZ office.

The IBEX SFS, utilising unique end-flow, co or counter-current horizontal air patterns give a consistent temperature profile to identical products, regardless of their position in the system, and unlike in a spiral type freezer, this highly efficient temperature distribution results in improved product quality and consistency, says IBEX.

The first customer is NZ giant Aunt Betty's Foods which has put it on its pudding line. Aunt Betty's have a capacity to produce 200,000 units per day, with 70 per cent exported.

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For more information on IBEX visit <http://www.ibex.net.nz/> or contact **Ray Connor** r.connor@ibex.net.nz