

## Redefining Hamburger Freezing with the OctoFrost Multi-level Impingement Freezer

OctoFrost, a global manufacturer and supplier of IQF processing solutions, continues to push the boundaries of freezing technology. The latest addition to its portfolio of equipment is the Multi-level Impingement Freezer, which is comprised of three straight belts leveled inside a compact freezer. The introduction of this unique technology is a testament to OctoFrost's unwavering commitment to innovation and sustainability.

Addressing the need for a more efficient impingement freezing method, OctoFrost's development of the Multi-level Impingement Freezer has been a game-changer within the meat industry. Specifically tailored for hamburger processing, the Multi-level Impingement Freezer enhances traditional impingement freezing by prioritizing cost-effectiveness and optimal space utilization.

### Diving into Impingement Freezing

Impingement freezing is a rapid freezing method that uses very cold, high-speed airstreams on a food product from above and below. This method has proven to be ideal for many thin products such as hamburgers or fish fillets, while also catering to crust-freezing larger products before slicing. The Multi-Level Impingement Freezer ensures exceptional quality by achieving quick freezing in just a few minutes, thus minimizing product dehydration.

### Higher Load Capacity and Flexibility

Unlike traditional freezers with a single belt, OctoFrost's innovative design features three conveyor straight belts. This smart configuration effectively doubles the production capacity per square meter of factory space. For food processors, this means a higher load capacity, impeccable product shape preservation, and the flexibility to run different products on each level. It's a level of convenience and efficiency that propels businesses forward.

### Elevating Freezing Technology

A key aspect of the Multi-Level Impingement Freezer is its clever design that boasts a small footprint when compared with traditional impingement technology. This addresses the concerns of meat processors in terms of required factory space.

Moreover, the OctoFrost Multi-Level Impingement Freezer features a distinctive fan placement parallel to the belts, as opposed to being positioned atop. This unique design ensures the uniform freezing of products across all belt levels.

Apart from space utilization, the Multi-Level Impingement Freezer can bring cost benefits to processors that want to switch from cryogenic freezers. Compared to cryogenic freezing, this freezing method eliminates the need for liquid nitrogen, thereby substantially reducing running costs for frozen food processors. In a world where nitrogen costs are rapidly increasing, switching to a cost-effective technology with a quick and guaranteed return on investment is emerging as the preferred option for meat processors around the world.

## About OctoFrost

OctoFrost stands as a global leader in pioneering freezing solutions, committed to delivering sustainable and efficient technology for the food processing industry. With a focus on continuous innovation, OctoFrost provides cutting-edge freezing solutions that redefine industry standards. Learn more about OctoFrost solutions at [www.octofrost.com](http://www.octofrost.com).

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