

# FERGUSON – the freezer and dryer specialist



*Completely pre-assembled  
impingement tunnel*

FERGUSON, a division of BMA Nederland B.V., is a supplier of quality cooling and freezing systems for IQF (individual quick frozen) products, such as french fries and vegetables.

FERGUSON has developed an impingement cooling and freezing process for gluey, viscous and thin products, as well as for fish, meat, vegetables, speciality potato products and sauces, to supplement the traditional technologies available for such purposes.

The impingement tunnel consists of a steel belt and several air boxes. Fans mounted on top of the air boxes force the air through holes arranged in a special manner to ensure intensive contact between product and air. The specific air injection pattern favours a very high degree of heat transfer for rapid product drying, cooling or freezing.

The benefits of this system are a very short processing time, low energy consumption, homogeneous product cooling, low moisture losses, and easy accessibility for cleaning. The impingement

froster offers excellent opportunities to improve the quality and efficiency of the production process.

The continuous contact froster is an ideal solution to precool the product before it enters the spiral deep-freezer. The product is cooled down on the top and the bottom through contact with cold air. A special advantage is the fact that the process does not leave any marks on the product. Neither is the product damaged when it is turned. This process reduces the possible contamination in the spiral freezer. Because the product is fed into the system at low temperatures, it also favours longer production cycles.

FERGUSON has a number of units at its disposal on which new products can be tested for their behaviour in the continuous contact froster. In this way, optimum parameters are established for integration of the complete tunnel into a production line.

Henk Jasper

