

AFE Tunnel Freezers



- Large Continuous Operation Vegetable Freezers
- Packaged Freezers for Meats, Vegetables, Fruits and Seafood - with the highest hygiene
- Contact Belt Tunnel Freezers for Products with Delicate Surfaces
- Drag Tunnels for Bulky Items

Whatever your needs AFE can meet them in the spaced provided with our Flexibility

High volume Vegetable Freezers

- Continuous Operation for a Day or Days without Stopping
- High production, exceeding 40,000 #/hr on the Upper End
- Full Sequential Defrost for Multi-week Runs
- Reliable
- SS Welded or SS Clad Panels
- All vegetables included leafy herbs and spinach



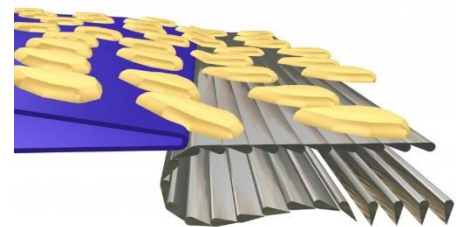
Packaged Freezers for Meats and Vegetable

- Modular and Installs in Days
- Air Defrost or Sequential Defrost
- Drive Motors External to Freezer
- Welded Stainless Steel Enclosure
- Particle and Chunk Products
- 1,000-20,000 #/hr



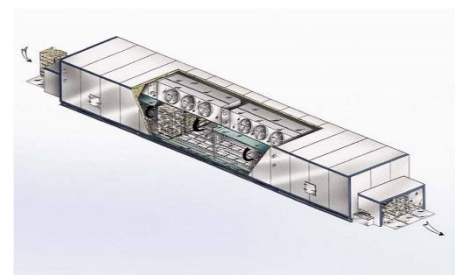
Contact Belt Tunnels

- Modular or Site Built
- Extended Run or Sequential Defrost
- Welded SS Steel or SS Clad Enclosure
- 1,000-20,000 #/hr
- Wet, Sticky products, Liquid products
- Virtually no Belt Marks



Drag Tunnels

- Modular or Site Built
- Extended Run or Sequential Defrost
- Welded SS Steel or Galvanized Floor
- 5,000-60,000 #/hr
- Product loaded in carts
- 1-6 Lanes with Separate Retention Times Possible



Advanced Food Equipment, LLC - 20 North Broad Street – Ridgway, PA 15853

Ph. 814-772-6396 Fax 814-773-3231 e-mail sales@afellc.com

AFE Europe B.V.: Vang 2-A 4661TX Halsteren The Netherlands Ph. 0031 164655244 Fax 0031 613560349

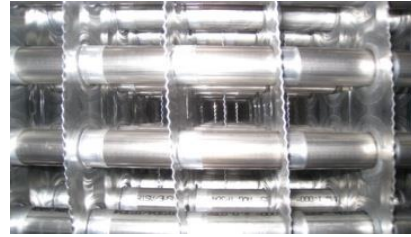
www.afellc.com

AFE Tunnel Freezers



Evaporators

- Stainless Steel Tube
- Straight or Staggered Tube Pattern
- Wide Fin Spacing
- Aluminum Magnesium Fins
- Various Configurations Available



- Sequential Defrost for Continuous Operation
- Air Defrost to Double Run Time
- Extended Run Time Coil Design



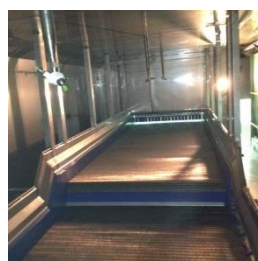
Welded Enclosure

- **Ten Year Warranty** with Leg Supported Floor System, the best Warranty in the Industry
- Provided since 1990 and associated Design Experience



Cleaning System

Full foam cleaning system with zone control and strategically placed rotating nozzles. Single pass or recycle system. Steam pasteurization is available with a welded enclosure. Easy to clean and hygiene friendly.



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