

FULLY WELDED ENCLOSURE SYSTEM



AFE now offers a **ten year warranty on all freezer enclosures that utilize this unique system*.**



In-depth knowledge, proper preparation, and appropriate design measures are part of the continuous seamed welded enclosure system, which are critical to successfully maintaining reliability within the harsh environment presented to the freezing machines. Failed and excessively costly attempts at replicating our leading edge enclosure systems, highlights the critical measures required for internal enclosure design far beyond the weld itself. The foaming process, structure design and process of producing the enclosures are the critical steps mastered by AFE and required to produce a reliable enclosure.



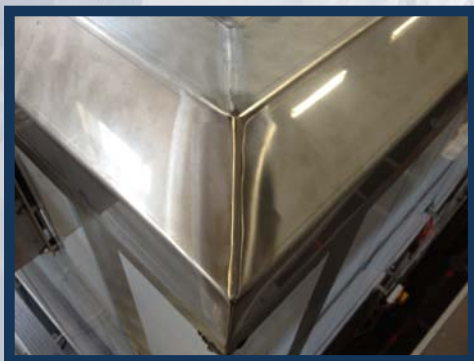
*Enclosure system used primarily with AFE Packaged Spiral freezer, however it may be used with alternate freezing applications. Please ask your AFE representative for details.

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- Enclosure panel joints are continuously welded on both interior and exterior surfaces.
- Expansion and contraction due to widely varying temperature changes, from pasteurization to -40F product freezing temperatures, quickly challenge an enclosure not properly designed for implementing a seamless system.
- Welding is done in a controlled setting at the fabrication facility via robotically operated TIG welding equipment. Minimal welding done onsite.
- **INTEGRITY**—After full penetration welding of the heavy gauge panels in a purged gas atmosphere, the seams are then additionally cleaned via a glass bead blasting process that ensures the hygienic integrity of the weld surface.
- **HYGIENE**—The continuous weld allows for ease of cleaning and elimination of an attraction for unwanted bacteria growth. The steps taken to produce a ‘level’ of weld surface further compliment the hygienic atmosphere.
- **DURABILITY**—The welded seam eliminates a potential means for any migration into the interior insulation of the enclosure. This eliminates failures of the structural integrity of the enclosure due to freezing and expansion of infiltrated moisture thereby protecting the 5” of urethane based insulation.
- On-site installation time is greatly reduced because the majority of the welding is done within the controlled environment at our facility.

The most stringent associated sanitation code requirements are met, allowing for use in dairy and meat operations.



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