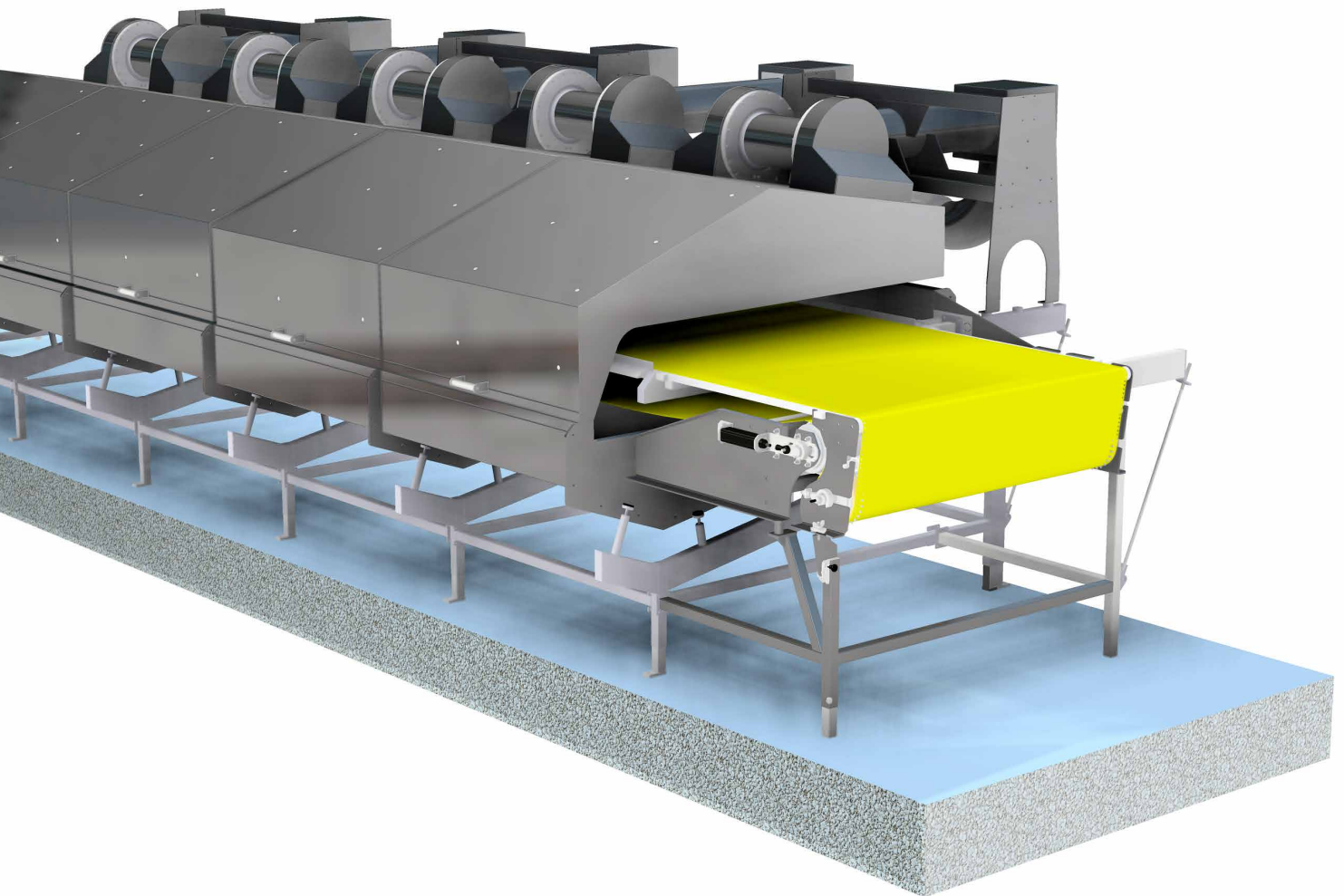


# Crust Freezer

## for poultry and meat products

 SKAGINN 3X

- Great for shaping products prior to freezing
- No belt marks
- High yield: Only 0.1-0.3% water loss
- Perfect for slicing application



The Skaginn 3X Crust Freezer uses a Teflon belt which contact freezes the product from below, while the product is simultaneously crust frozen from above with airflow. The freezer has a modular design, takes up small floor space, and is easy to implement to existing production lines.

## APPEARANCE AND YIELD

The Skaginn 3X Crust Freezer is ideal to crust freeze poultry and meat products before IQF or blast freezing. This minimizes yield loss and improves product appearance.



## SLICING

Using Skaginn 3X Crust Freezer prior to slicing is a great solution for a cleaner cut and higher yield.

