



# AEROFREEZE® IQF TUNNELS

Flow belt freezers for high product quality,  
and efficient freezing of potato applications





# optimized freezing for maximum yield and sustainability

As demand for frozen potato products like French fries, diced potatoes, and slices grows, production lines need to run longer, safer, and more efficiently - all while keeping energy consumption to a minimum.

Aerofreeze® are our flow belt IQF tunnel freezers designed for precision pre-cooling and freezing, featuring multi-zone temperature control for optimal hygiene, efficiency, and up-time.

Backed by 40 years of industry expertise and a global installation base, we deliver solutions that guarantee food safety, maximize yield, and ensure consistent product quality.

With energy-saving innovations, including optimized airflow and heat transfer technology, our freezers are engineered to reduce CO<sup>2</sup> emissions by at least 22% - certified by the EU Taxonomy classification.

## **Advanced engineering for peak performance**

At DSI Dantech, we design and test solutions using state-of-the-art simulations and real-world trial facilities. Our expert engineering team ensures every freezer is optimized for energy efficiency, food quality, and production yield.



# key features & benefits

## Tailored for your production needs

- Modular design for flexible configurations
- Various belt widths and mesh options for optimal product handling
- Pre-cooling, freezing, and stabilization zones available in multiple combinations
- Internal and external fan motor options

## Extended continuous running time

- Sequential defrosting enables up to 21 days of non-stop operation
- Advanced fan section isolation for faster defrost cycles
- No partitions between fan sections for easier cleaning access

## Industry-leading hygiene & food safety

- Fully welded structure and floors eliminate bacteria traps
- Designed to meet 3A and EHEDG hygiene standards
- Full recirculating CIP cleaning system, acting like a “giant dishwasher”
- Precise control of water temperature and detergent concentration for optimal bacterial reduction

## Reduced cleaning time, lower operating costs

- Automated cleaning systems minimize water use, labor hours, and downtime
- Exhaust fan option speeds up warm-up and cold-start times

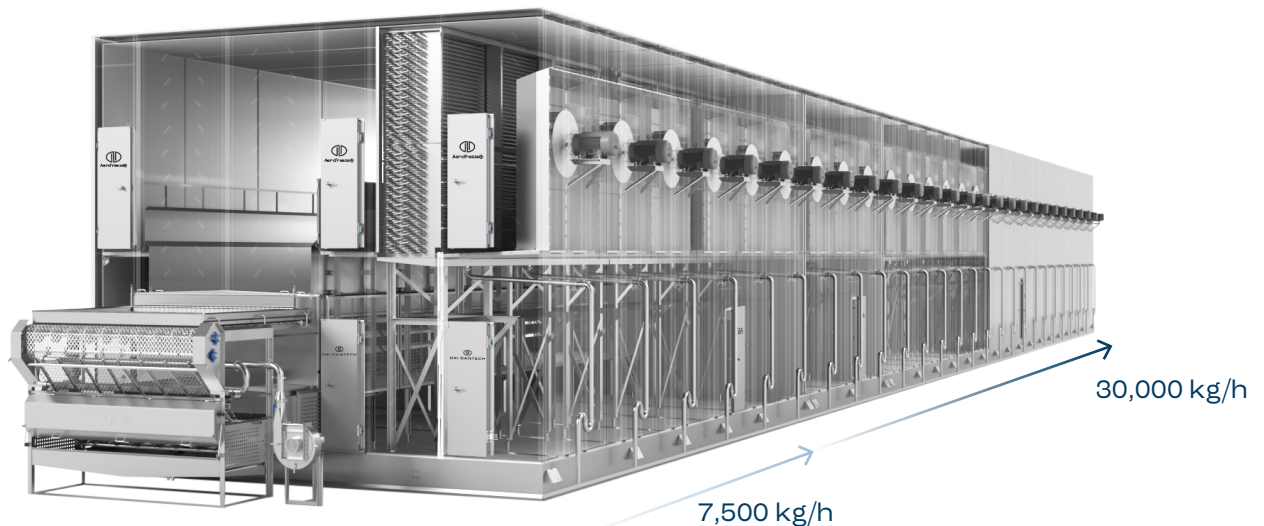
## Energy efficiency that saves you more

- Thermosyphon Pre-Cool System for energy recovery and free cooling
- Water Pre-Cool System raises plant water temperature from +15°C to +30°C, reducing energy use
- Optimized evaporating temperature settings for freezing efficiency

## Built for long-term reliability

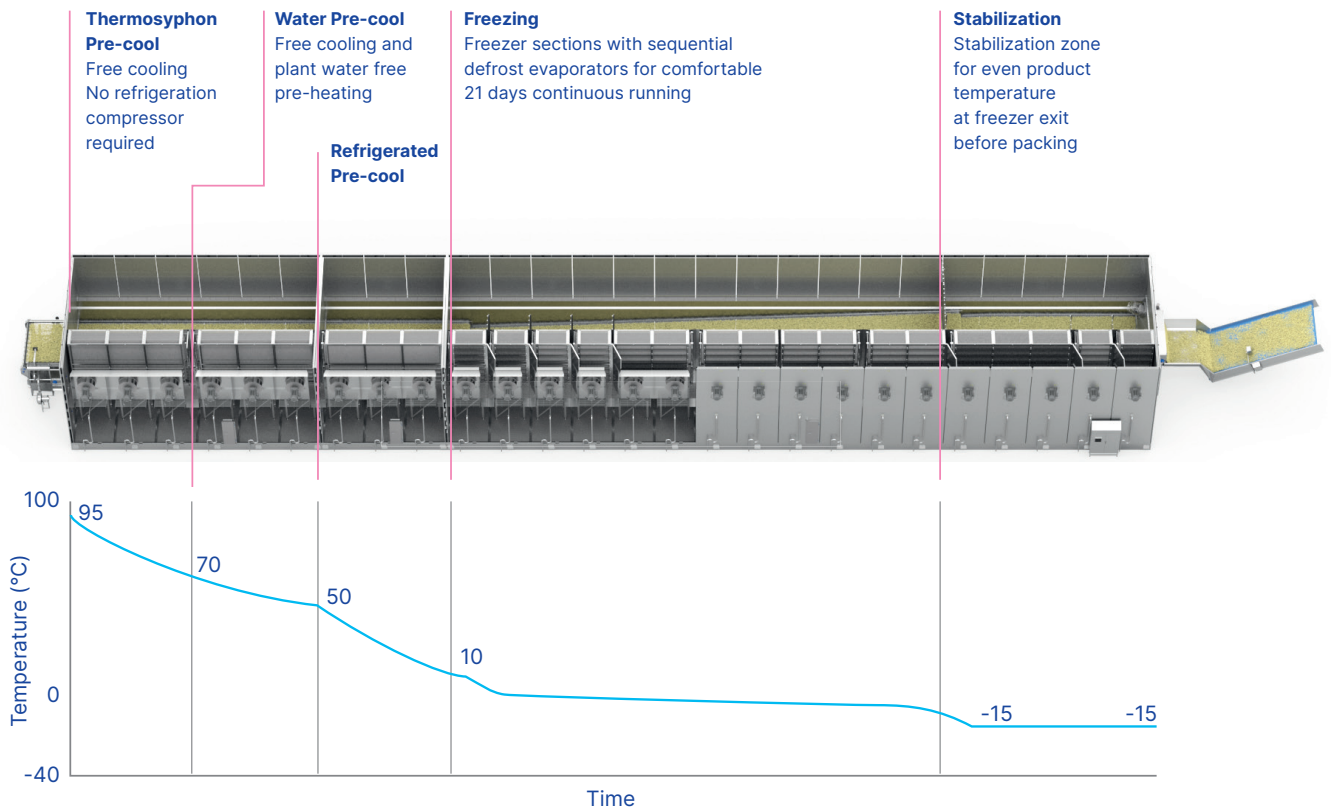
- Energy recovery systems for cost-effective operation
- Robust, durable design using non-proprietary parts

## capacity range

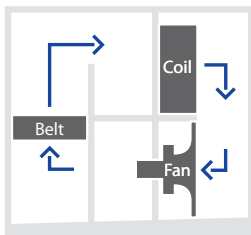


With sequential defrost option: up to 21 days continuous running

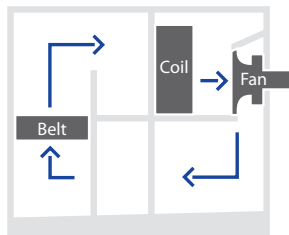
# configurations



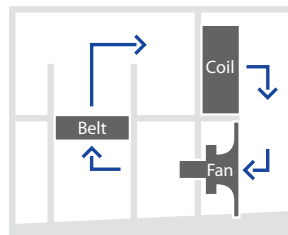
AA-series  
With internal fan motors



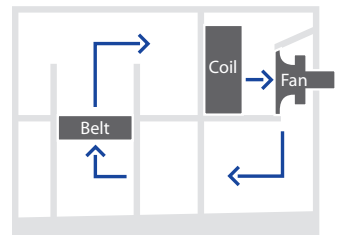
AD-series  
With external fan motors



AAW option  
Additional catwalk on wall side



ADW option  
Additional catwalk on wall side



Tunnel section options



# proven engergy savings

## **Certified CO<sub>2</sub> reduction**

Designed for energy recovery and minimum energy consumption with Thermosyphon pre-cool sections and water pre-cool sections.

These innovations optimize thermal efficiency while reducing operational costs.

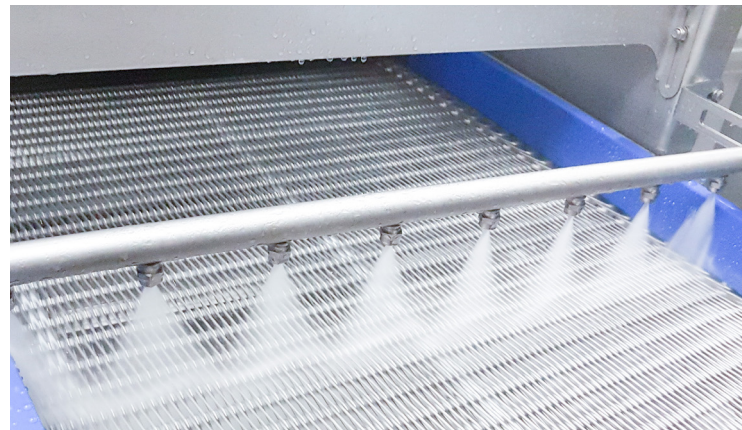
Minimum of 22% reduction of CO<sub>2</sub> emissions certified by the EU Taxonomy certification body.



## **Hygienic design that exceeds standards**

Our tunnel freezers are built to meet and exceed 3A/EHEDG guidelines, reducing critical control points and improving cleanability.

- Fully welded floors and enclosures eliminate dirt traps
- Open profiles and sloped surfaces ensure perfect drainage
- Easy access to all internal components for thorough cleaning



# dedicated support at every stage

With DSI Dantech, you get more than a freezer - you get a long-term partner committed to your success.

**Beginning of life services:**

Seamless installation and startup support

**Lifetime services:**

Ongoing maintenance for maximum uptime and efficiency

**Extended life services:**

Continuous upgrades to extend your equipment's value

**Consulting & enhanced operations:**

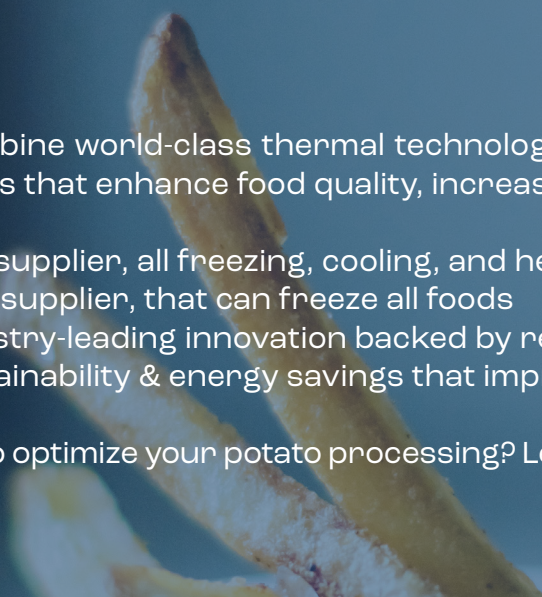
Tailored solutions to optimize performance

**Technology Center – Test before you invest**

Our Technology Centers in Richmond, Canada, and Aalborg, Denmark, offer hands-on product testing and customized freezing simulations.

- Test your products in real freezing conditions
- Analyze data to select the optimal process setup
- Ship testing units to your facility for on-site trials





We combine world-class thermal technology with decades of expertise to deliver freezing solutions that enhance food quality, increase efficiency, and reduce environmental impact.

- One supplier, all freezing, cooling, and heating technologies
- Only supplier, that can freeze all foods
- Industry-leading innovation backed by real-world results
- Sustainability & energy savings that improve your bottom line

Ready to optimize your potato processing? Let's talk about your freezing opportunities today.

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