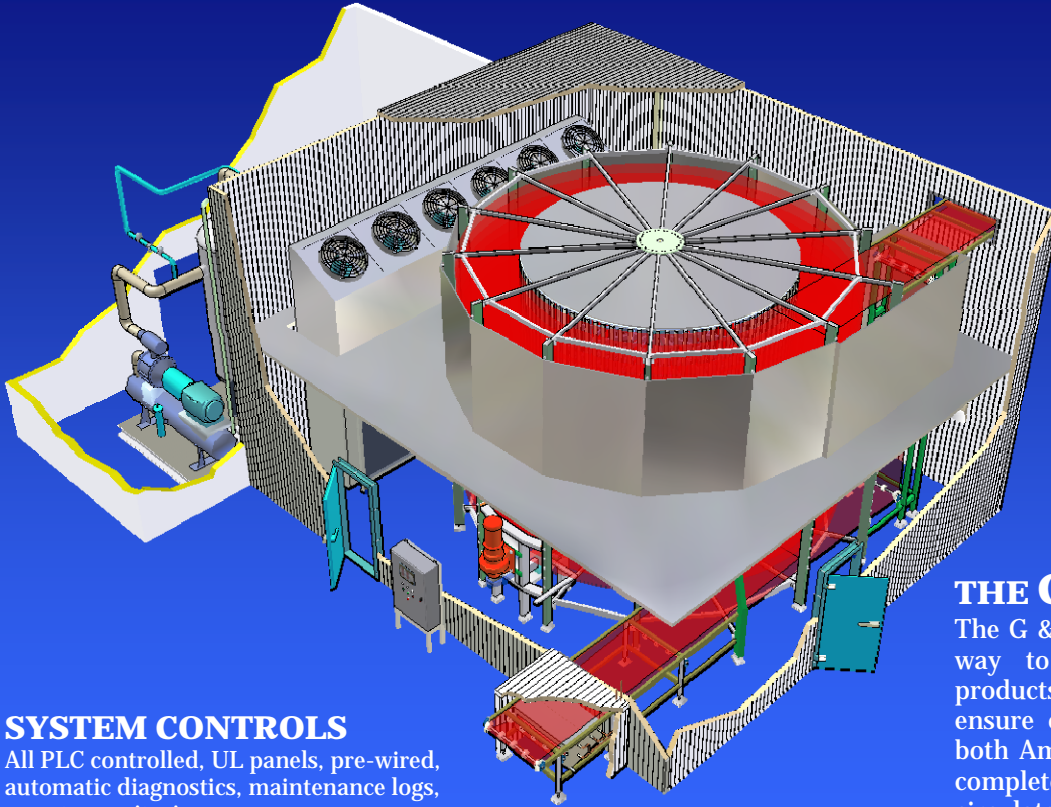


G & F SYSTEMS

WORLDWIDE VERTICAL PROCESSING ◻ WORLDWIDE VERTICAL PROCESSING

Blast Freezing ◻ Chilling ◻ Air Cooling
For Sensitive and Delicate Products



SYSTEM CONTROLS

All PLC controlled, UL panels, pre-wired, automatic diagnostics, maintenance logs, remote monitoring.

PLC belt washer and CIP system

CONVEYOR BELT

Choice of Plastic or Stainless

APPLICATIONS

Bakery- Bread, Rolls, Dough, Cakes,
Cookies, Muffins, Wafers
Pizza- Topped, Shells, Pizza Pockets
Pasta- Tortellini, Ravioli, Shells
Meats- Hamburgers, Sausages
Poultry- Whole, Nuggets, Parts

THE G & F BLAST FREEZER

The G & F system provides a **cost effective** way to **freeze or chill** your delicate products. High capacity evaporative coils ensure optimal heat transfer. G & F offers both Ammonia and Freon packaged systems complete with screw compressors, piping, re-circulated or flooded systems. Heated floor systems with electric, air, glycol are available. Insulated enclosures with cam-lock or tongue-n-groove panels in stainless steel or laminate coated are your choices, available in a 5" or 6" thickness.

CONVEYING EXCELLENCE WORLDWIDE ◻ CONVEYING EXCELLENCE WORLDWIDE

BLAST FREEZING / CHILLING

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