



FMC FoodTech

GYRoCOMPACT M-series





Productive,
hassle-free profitability
Today, and **always**

We provide you with freezing, chilling and proofing solutions that run like clockwork, deliver maximum uptime, match your toughest hygiene demands, and make processing easy – both for you and your operators.

But then our business has always been about developing better ways to help you create successful food products, at the same time we give you the lowest Cost of Ownership.



Because we're the original

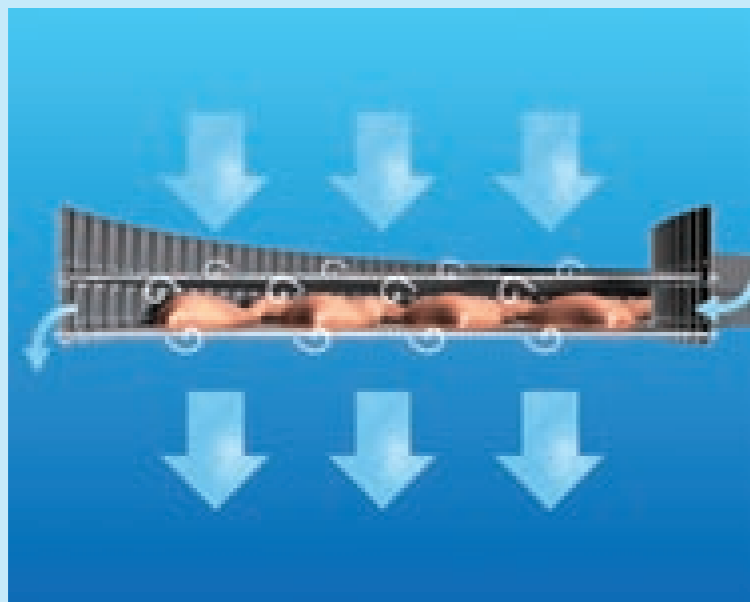
The Frigoscandia Equipment GYRoCOMPACT® M series is the latest generation of our uniquely successful range of self-stacking spiral freezers, chillers and proofers.

'M' stands for modular, and we match your processing needs exactly, at the same time we

give you the freedom and flexibility to grow your business in the most cost-effective way.

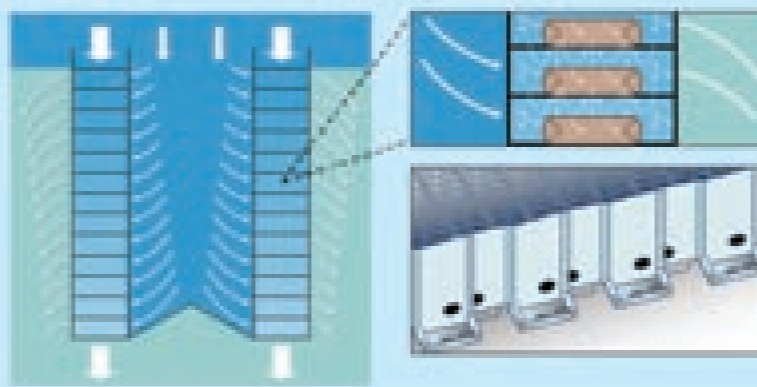
The GYRoCOMPACT self-stacking spiral is the industry benchmark for performance, hygiene and overall operating economy because we never stop improving your processing potential.

Self-contained freezing zone



Unique FRIGoBELT® self-stacking conveyor puts your product in a self-contained freezing zone, for gentle, uniform handling and superior hygiene.

Controlled vertical airflow



Vertical counter-current airflow quickly, uniformly reaches all food product surfaces throughout the stack, for accurate cost-effective freezing every time.

'Dry-side' fans boost uptime



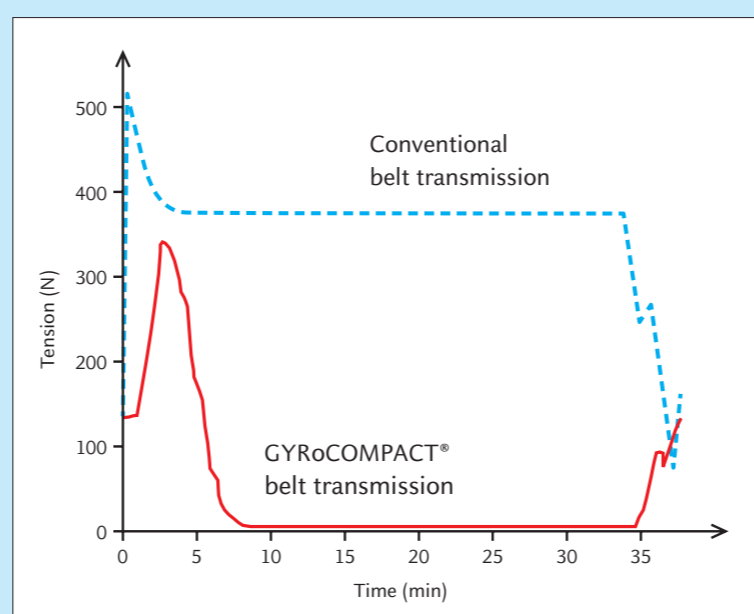
Fan location on the evaporator 'dry side' minimizes snow and maximizes heat transfer, uptime, capacity and reliability. Easy to clean and to keep clean.

Low-tension conveyor take-up



Belt take-up puts minimum tension on the return rail. For you, this means long belt life, quick and easy cleaning, and more profitable processing up-time.

No-tension drive system



The self-stacking spiral gives smooth, reliable, jam-free operation. No christmas-treeing, over-stretching, 'flipping' the belt or manual lubrication.

Fully customizable enclosure



Optimize your freezer enclosure to match product and hygiene needs, and boost processing profit. Hygiene-by-Design™ construction throughout.

Reliability & Safety

- Tested and proven repeatedly, the M-series GYRoCOMPACT spiral is both reliable and easy to operate.
- It offers great commonality, in terms of operating procedures and food processing solutions, and with upstream and downstream equipment.
- Safe-service handle, two-stage operator commands and self-closing mezzanine hatches ensure operator safety.
- LINK-enabled controls ensure repeatability, every time.

Performance

- Fan placement on evaporator 'dry side' minimizes snow build-up, extends profitable production uptime, and delivers greater freezing capacity.
- Optimized air velocity through the evaporator and stack maximizes heat transfer and performance.
- FRIGoDRIVE™ drive system minimizes belt tension while increasing pulling power, for greater capacity and longer belt life.
- LINK-enabled controls ensure fast product changeover and start-up.

Hygiene

- The industry's only self-contained freezing zone, 100% cleanable.
- Great accessibility throughout the enclosure, without compromising compactness.
- Easy evaporator access from all sides, for fast, thorough cleaning.
- Fully integrated in- and out-feeds are easy to access and easy to keep clean.
- Fully welded 'open plan' stainless steel floor, with elevated floor-to-wall joints, sloping to fully welded drains, for easy cleaning and complete drainage.

Flexibility

- Plan your future capacity needs and expand your production output and variety, without expanding your premises.
- Uniform stand design makes it easy to match freezer configurations to present and future production requirements.
- Match your freezing, chilling or proofing needs precisely – while keeping your future options open – with up to 6 fan/evaporator blocks, 35 evaporator sizes, 6 tier heights, 5 mesh alternatives, and state-of-the-art touch-screen controls.

GYRoCOMPACT® M-series

The world's most effective spiral freezer, chiller or proofer



The best just keeps getting better

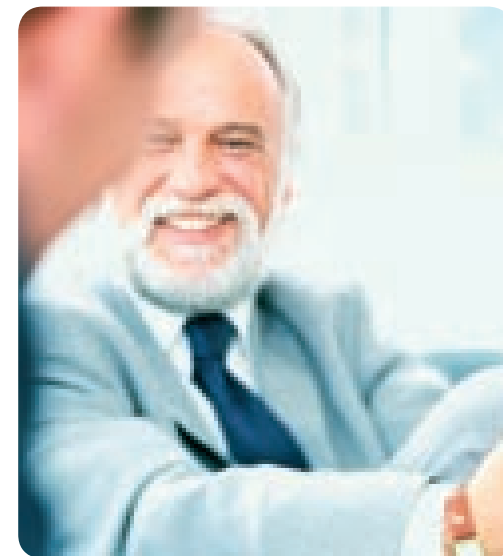


You are FMC FoodTech's driving force. Our guiding principle is to always develop food processing solutions that answer your needs, provide you value, and solve your problems.

Turn to FMC FoodTech. You will benefit in both the short- and long term, because:

- We give you detailed, reliable pay-back calculations developed from years of experience and a database of over 15,000 actual applications. So you achieve continuous cost-efficiency.
- At our Food Technology Centers, you and we will test your actual products to verify optimal configuration for your current and future processing needs. So you achieve continuous optimized processing.
- You are the key reason for R&D at FMC FoodTech. Each development or improvement we make aims to lower your costs while raising your food quality, creativity and throughput. So you achieve continuous growth.
- We support you throughout the life of your freezer, whatever your need. So you achieve continuous prosperity.

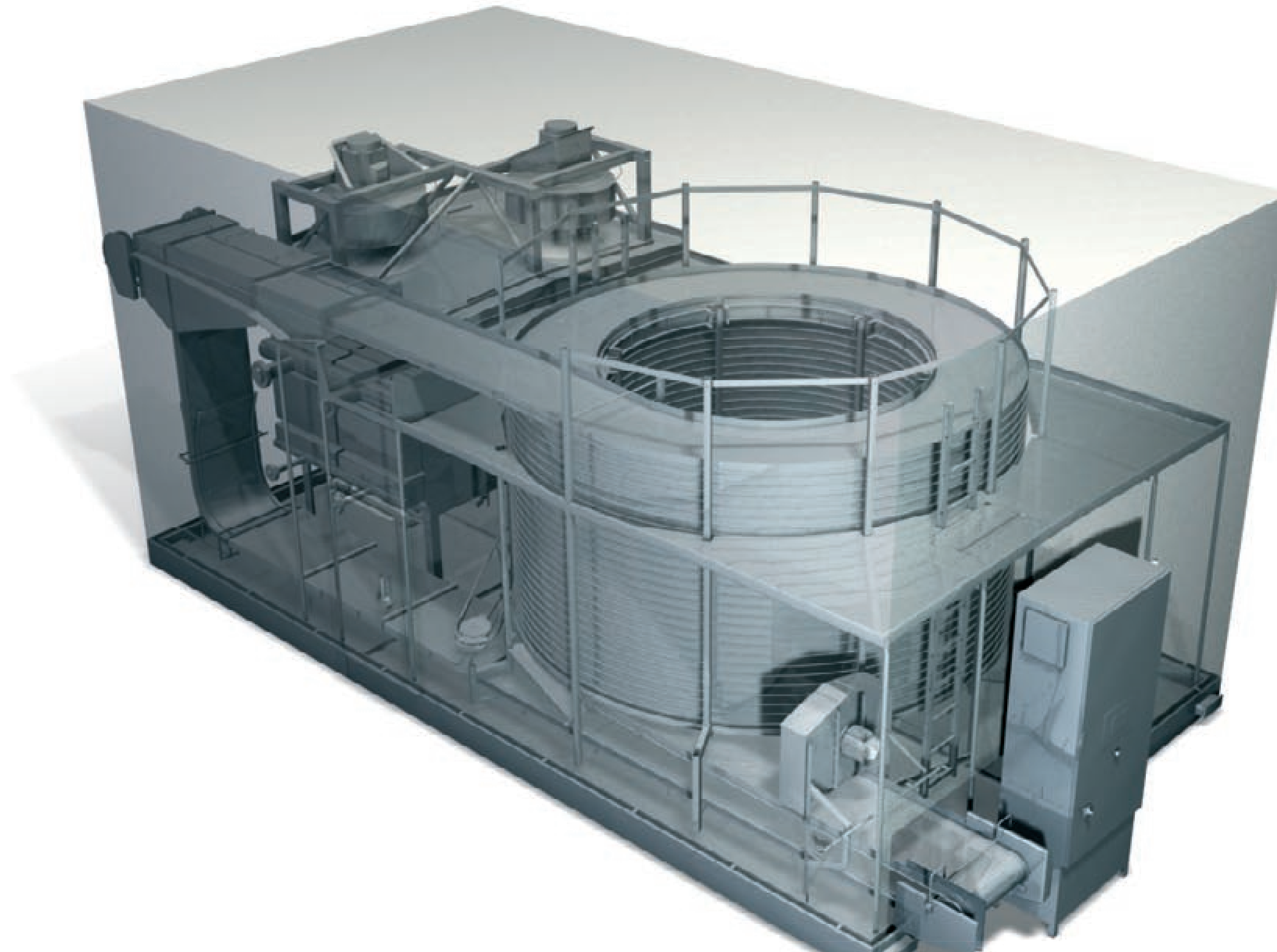
Lowest Cost of Ownership



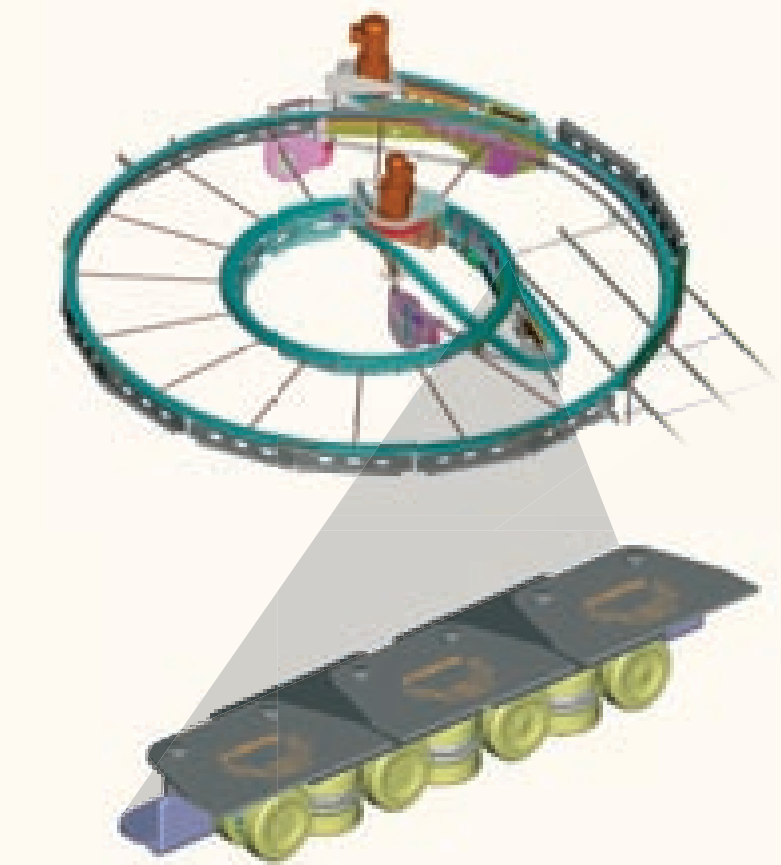
A GYRoCOMPACT spiral is never 'off-the-shelf'. It is highly modular, so we can configure it to match your food product and processing requirements precisely. Our expertise, and the wealth of processing data we draw from our GYRoCAP database, ensures that it is dimensioned exactly to your needs, rewarding you with rapid return on investment and maximum future flexibility.

What makes it unique? Start with the self-contained, 100% cleanable product zone, and controlled vertical airflow that delivers uniform air distribution across and through the stack. Then add each improvement we have made and continue to make to further simplify your operation and increase your flexibility, hygiene and throughput.

From our sales and development teams, and our Food Technology Centers to our 24/7 global support organization, FMC FoodTech is dedicated to giving you the Lowest Cost of Ownership, and to making sure that your best also just keeps getting better.

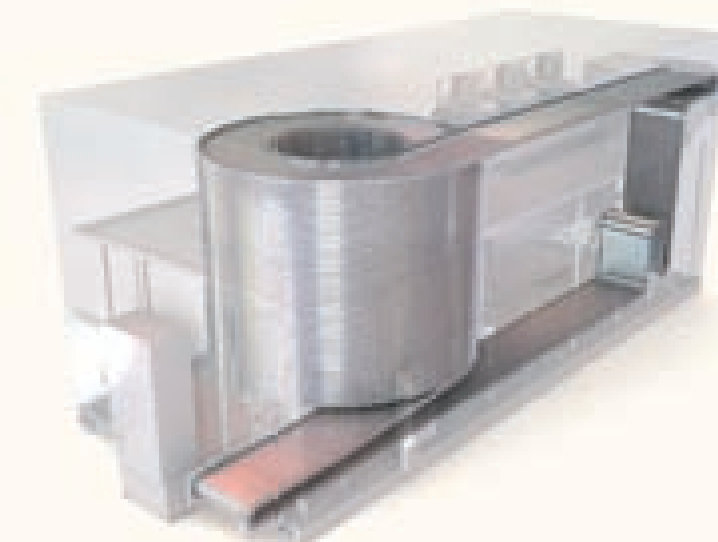


FRIGoDRIVE® M: More speed and load. Less lubrication and friction.



- Our 3rd-generation drive system sets a new standard for power and capacity, at the same time it reduces the load on you.
- More than 30% greater stack load, plus belt speeds of up to 40 m/min (130 ft/min), to increase your options for dwell time and boost your throughput potential.
 - Up to 50% less lubrication requirement reduces consumables cost, labor and cleaning.
 - Up to 50% lower drive forces reduce belt tension and prolong belt life.
 - Multi-axis roller chains eliminate ball bearings and create only rolling friction – no sliding friction.

Tight Curve: More throughput. Not a bigger freezer.



- Because the frozen food industry is booming like never before, we have made it possible for you to increase your throughput by up to 40%, without increasing the size of your freezer footprint. To achieve this, we applied several innovations, including:
- The FRIGoBELT® Tight Curve conveyor, with 1,000 mm (40") of usable belt width.
 - The 3rd generation FRIGoDRIVE® M drive system, which enables increased stack height and higher speed at the same time it requires less lubrication.
 - High-capacity plug fans, and evaporators with more surface area, which enable you to boost throughput.

GYRoCAP™ configuration: Getting it right. Right from the start.



If you come to FMC FoodTech, our food scientists will work with you to identify and measure all the important variables affecting your product and process. We upload test results to our proprietary GYRoCAP software, which compares them to the equipment, processing- and food product variables of over 15,000 proven applications.

Only then do we begin to engineer and finally construct from a range of modules and components the GYRoCOMPACT spiral freezer, chiller or proofer that will provide you the highest output at the lowest cost for the desired food product.

At FMC FoodTech, there is no guesswork involved. To ensure you the Lowest Cost of Ownership, we believe in getting it right. Right from the start.

To optimally freeze, chill or proof any one particular food product, there are literally millions of potential configuration- and operating parameters that must be accurately specified. Anything else results in unsatisfactory product or higher cost, from equipment that is poorly configured or dimensioned.

That costs you, in terms of both productivity and profit, and we won't let you make that mistake.

We are your single source for profitable processing solutions

FMC FoodTech can provide you with portioners, freezers, and everything in between – including process control, food product development assistance, operator training and a full range of customer support alternatives. Our Food Technology Centers have served leading processors in development of many of the world's most popular food brands. Call your FMC FoodTech representative or visit our website to learn how you can increase your processing potential.

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