

acticool®.

**HEINEN**  
FREEZING

**system.**

Series	ac 6	ac 7	ac 9	ac 10 R
Conveyor direction	Up		Down	
Direction of rotation	Clockwise		Counter-clockwise	
Layout	0°	90°	180°	270°
Infeed height	800/950" mm		5000 mm	
Discharge height	5000 mm		800/950" mm	
Number of tiers		12 to 32		
Product height		50 to 300 mm		
Capacity of drives	2.2 kW + 0.55 kW		9.2 kW + 0.55 kW	

**belt.**

	Plastic (PQM/PA)			
Belt material				
Belt width	660 mm	760 mm	914 mm	1067 mm
Useable width	600 mm	700 mm	834 mm	987 mm
Belt length per tier	13,3 m	15,3 m	18,4 m	21,5 m
Belt surface per tier	7,4 m <sup>2</sup>	9,9 m <sup>2</sup>	14,2 m <sup>2</sup>	19,3 m <sup>2</sup>
Belt speed		3 to 30 m/min.		

**infeed air. (fresh air/ ambient air)**

Jalousie flaps	2 driven by motors
Particle filters	F7 / F9
Fans	1 frequency controlled
Power	6,0 kW   11,0 kW

**circulating air.**

Temperature	+16°C to +22°C adjustable
Air speed	< 2,0 m/s
Fans	4 frequency controlled   6 frequency controlled
Power	each 2,5 kW   each 3,0 kW   each 3,0 kW   each 3,0 kW
Air cooler	1
Power	110 kW   150 kW   200 kW   200 kW
Material pipes/flns	Stainless steel/ Aluminium
Refrigerant	Cold water, cold brine, other refrigerants upon request
Humidification (optional)	Steam, ultrasonic, high pressure humidification or humidification via two-fluid nozzles

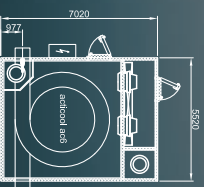
**exhaust air.**

Jalousie flaps	1 driven by motors
Fans	1 frequency controlled
Power	2,5 kW   3,0 kW   4,0 kW   4,0 kW

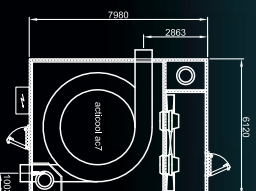
**electrical data.**

Power requirement	21 kW	24 kW	43 kW	43 kW
Connected load	27 kW	30 kW	54 kW	54 kW
Supply voltage	230/400 V, 3-phase, 50 Hz			

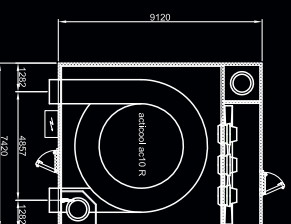
Layout 0°



Layout 90°



Layout 180°



Layout also possible as mirror image.

1) for 270° layout only

Subject to technical modifications.

spiral pasteurizers.  
spiral proofers.  
spiral freezers. spiral coolers.  
fluidised bed freezers.  
multilevel box freezers.

acticool.



pasteurizing.



proofing.



cooling.



freezing.



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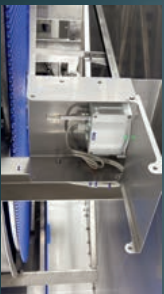
## active spiral cooler. precise, hygienic and gentle cooling.

### flexible.



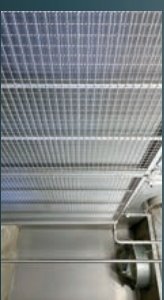
As single or double tower, upwards or downwards conveying, with four layout options and three system diameters, placed on the factory floor, foundation, or a sub-frame, acticool® fulfills nearly all requirements in terms of capacity and integration processing and building.

### accurate.

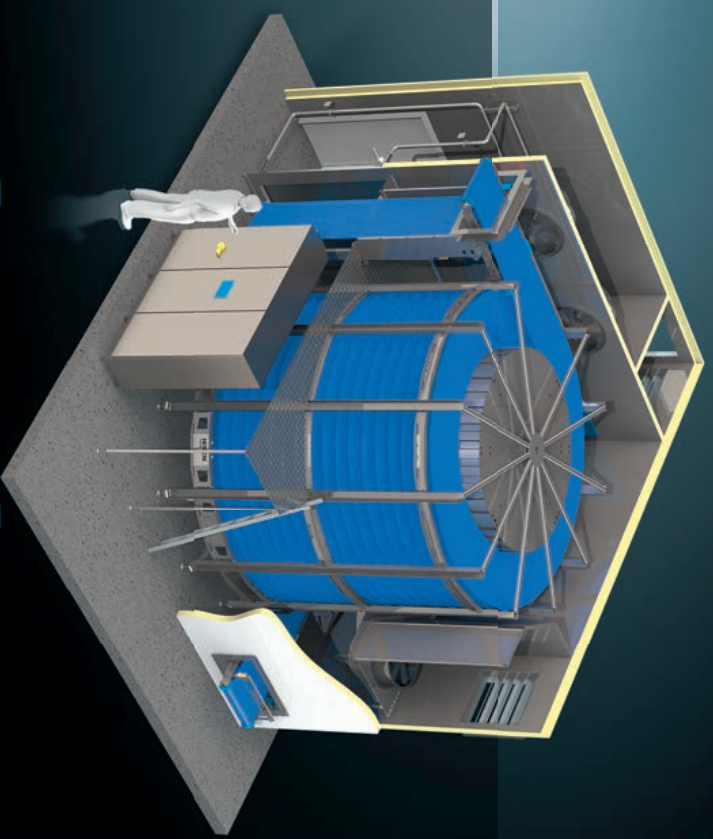


Comprehensive control technology ensures precise cold air-flow, gentle cooling and exact product discharge temperatures. Numerous sensors, frequency control of all fans and motor-controlled jalousie flaps provide the optimal balance of supply, exhaust and recirculated air quantities.

### energy-saving.



The use of light modular plastic belts reduces the electrical drive systems; the absence of air guide elements in the system reduces pressure losses and energy consumption of the fans, and the use of filtered fresh air using the natural temperature gradient for cooling, are all energy efficient.



# acticool.

### reliable.



The design focused on industrial multi-shift operation; a controlled belt over drum and frequency-controlled central and overdrive drives; the use of high-quality components, and a reduced number of moving parts ensures maximum reliability.

### functional.



The acticool® offers state-of-the-art PLC controls, several remote service and communication options, programming and saving of all product and system parameters in recipes, plus elaborate visualization (3D images of the system, temperature trends, etc.) on a colour touchscreen.

### hygienic.



Insulating enclosure inside with stainless steel, two-stage supply air filtering, constant pressure control by continuous pressure testing, and optional UV-C air disinfection, as well as a full accessible climate control area for cleaning provides process conditions in clean-room quality.

### modular.



The simple belt cleaning system, with a pump unit for increasing pressure generating foam can be progressively upgraded into an extended cleaning system or even further into a fully integrated cleaning system that cleans the entire interior in addition to the belt and the conveyor system.

### special.



With a comprehensive range of sorting, separation, as well as infeed and discharge technology; oven take overs, spiral gravity chutes or the installation of the system on a platform above the oven, acticool® is most suitable for high-quality fresh baked goods.

### customised.



acticool® can be tailored to your needs with numerous options such as stainless steel insulating enclosure, insulated floor with welded stainless steel tray and defined drains, and ultrasonic or high pressure humidification – custom-designed to meet your needs.

