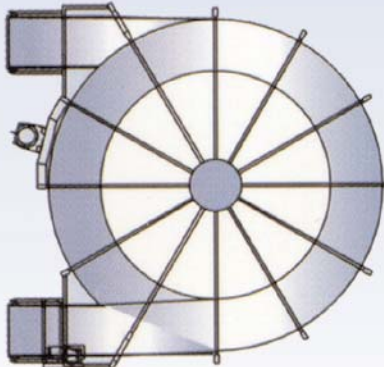


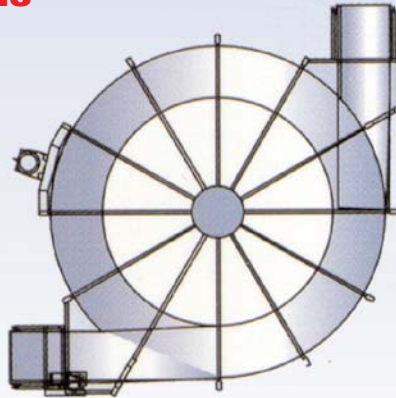
# MULTI-PATH®

## In-Low/Out-Low...In-High/Out-High

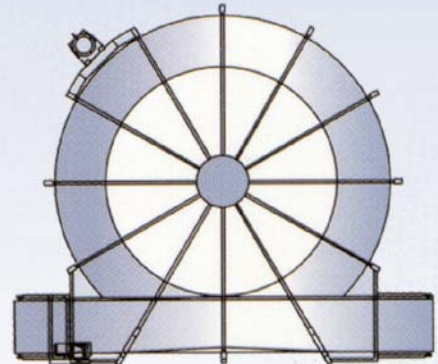
### Layout / Configurations



180° Discharge



90° Discharge



Straight Through

### Applications

- **Blast Freezing:**  
-40°F to +10°F (-40°C to -12°C)
- **Refrigerated Cooling:**  
+32°F to +65°F (0°C to +18°C)
- **Ambient Cooling:**  
+70°F to +100°F (+21°C to +38°C)
- **Proofing:**  
+90°F to +110°F (+32°C to +43°C)

### Features

- In & Out at Same Level
- Eliminates Multiple Transfers
- Saves Valuable Floor Space
- Lowers Operating Costs
- Fewer Motors and Drives
- Central Belt Washing Station
- Approval: UL, CE & CUL

### Multi-Path Construction

- Stainless / Aluminum Construction
- Modular or Welded
- Center Drive Available
- Standard Belting
- Multi-Year Extended Warranties

### Specifications

| MODEL                            | 2400                                  | 3000 | 3600 | 4200 |
|----------------------------------|---------------------------------------|------|------|------|
| BELT WIDTH<br>inches             | 24                                    | 30   | 36   | 42   |
| millimeters                      | 609                                   | 762  | 914  | 1067 |
| BELT LENGTH                      | 500 to 3000 Feet (152.4 M to 914.4 M) |      |      |      |
| BELT STYLES                      | Acetal and Stainless Steel            |      |      |      |
| VOLTAGE                          | 230 / 460 / 380 / 575                 |      |      |      |
| *Custom Configurations Available |                                       |      |      |      |

SINCE 1919



“INNOVATION INTO MOTION”

20 Executive Boulevard, Farmingdale, NY 11735 • 631-293-2211  
Fax: 631-293-3788 • E-mail: sales@ijwhite.com • www.ijwhite.com

# I.J. WHITE Product

# FACTS



**1 PURE AIR®**, Ambient Cooling  
Bread, Rolls, Buns, Cookies, Sweet Goods, Donuts, Fruit Pies, Bagels, Pita, Tortillas, English Muffins, Pizza, Flat Breads, Cakes, and Bars.



**2 THERMAL-PAK®**, Blast Freezing  
Bagels, Cakes, Raw & Par-Baked Dough, Sweet Goods, Fruit Pies and Pizza.



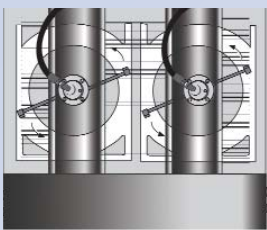
**3 ICING-SET®**, Cooling  
Donuts, Fruit Pies, Cake and Cookies with Icing or Glazing. Pre-cool and then sets the coating.



**4 ACCU-PROOF®**, Proofing  
Bagels, Sweet Goods, Bread, Rolls, Buns, Pizza and Pretzels in Pans, Carriers, Foils and Product on Belt



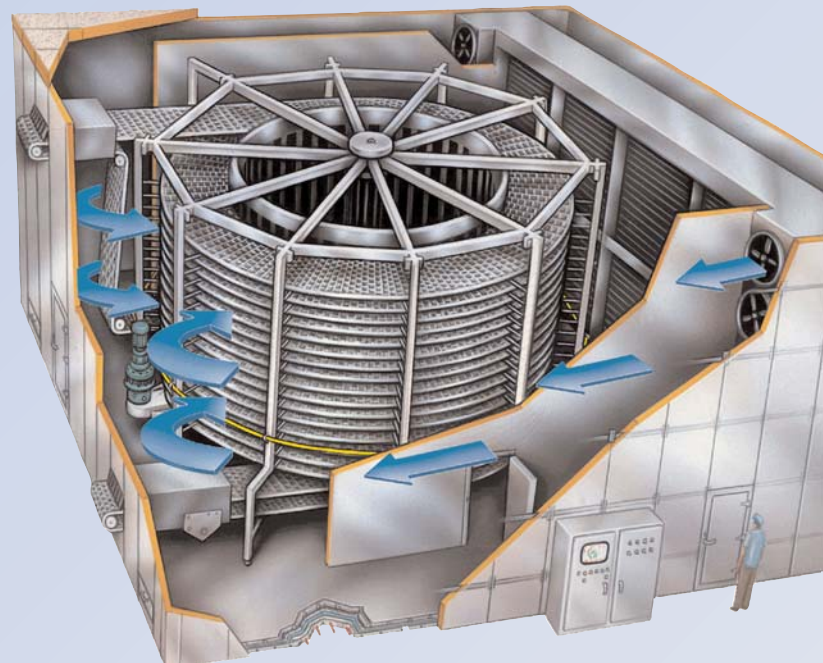
**NEW**  
**5 REST-N'-PROOF®**, Proofing  
Ideal for Specialty Breads, Rolls, Buns, Pizza and Pretzels in Pans, carriers, Foils and Product on Belt.



**NEW**  
**6 Typhoon Belt Washer**  
Multiple High Pressure Rotary Heads at over 500 RPM provide focused cleaning of the entire belt surface ideal for food processing conveyors and Spiral Systems where belts are in direct food contact.



**NEW**  
**7 Power Wash 2000**  
High Pressure Portable Washing System Designed to Lower to the Typhoon Belt Washer.



**S**  
**P**  
**E**  
**S** **Extended Production Systems (EPS)** with Advanced Defrost Technology is designed to run production for multiple days without any defrost. Systems have been engineered to operate up to seven (7) days without defrost. Using their new Automated Pressurization Package coupled with the latest in evaporator coil / fin designs, EPS is the most cost effective and energy efficient design available for today's plants.

SINCE 1919



20 Executive Boulevard, Farmingdale, NY 11735  
Phone: 631-293-2211 • Fax: 631-293-3788  
E-Mail: sales@ijwhite.com • www.ijwhite.com