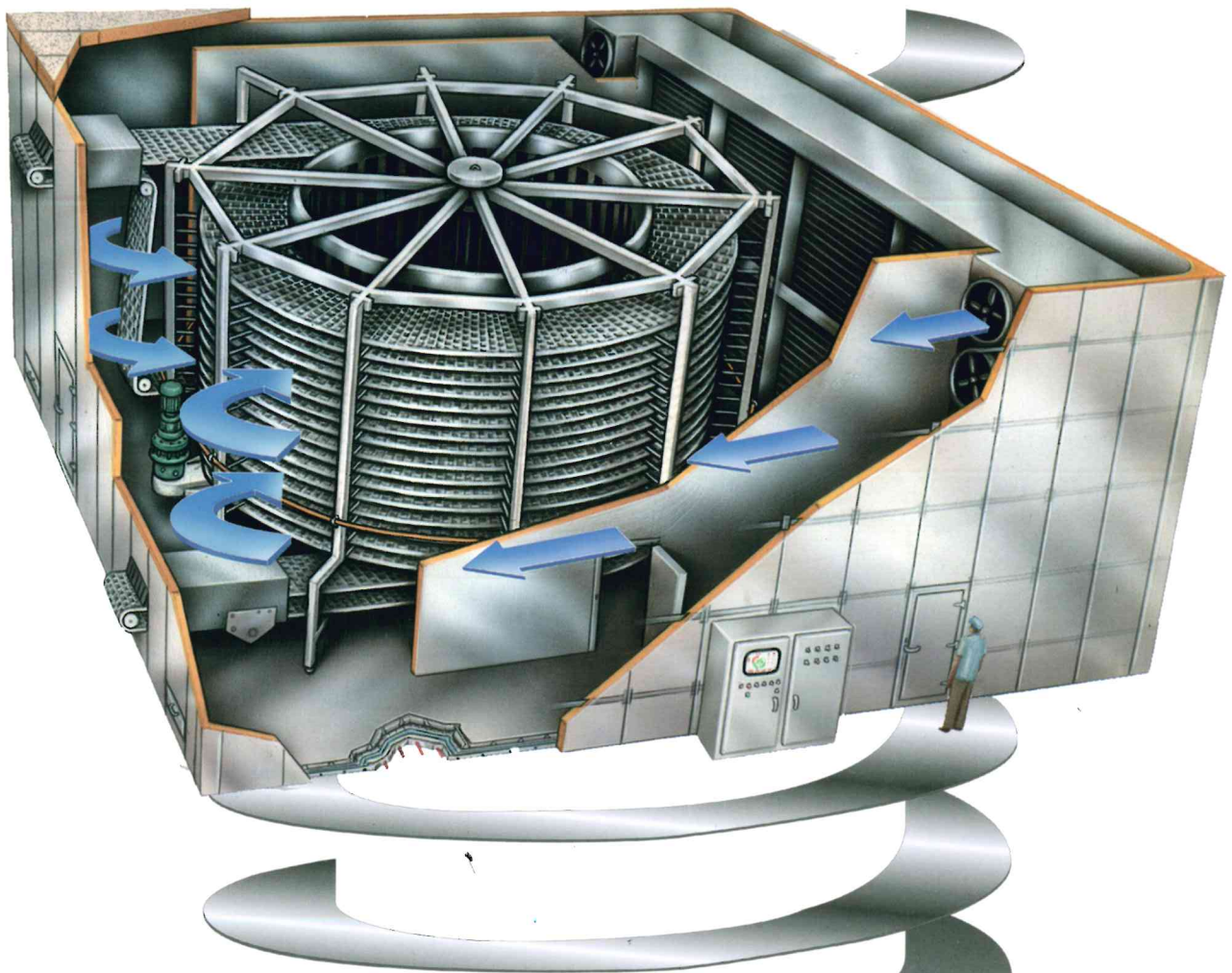


# THERMAL-PAK<sup>®</sup>

## BLAST FREEZING SYSTEMS



**ULTRA SERIES TECHNOLOGY**

SINCE 1919



**I.J. WHITE  
SYSTEMS**

*"Putting Innovation Into Motion"*

# THE THERMAL-PAK<sup>®</sup> BLAST FREEZING SYSTEMS

## ADVANCED DEFROST TECHNOLOGY

Welcome to I.J. WHITE SYSTEMS, manufacturer and designers of the world's finest Blast Freezing Systems. During the last three decades, more than 1,500 systems have been installed throughout the world's most demanding production facilities.

### THERMAL-PAK<sup>®</sup> FREEZING

THERMAL-PAK<sup>®</sup> Blast Freezing Systems are designed to freeze your product evenly and quickly, reducing moisture loss. With controlled airflow at a constant high velocity across the product zone, product quality is always consistent. I.J. WHITE provides total design and technical assistance, ensuring a completely integrated, automated system.

### EXCEPTIONAL FLEXIBILITY

THERMAL-PAK<sup>®</sup> Blast Freezing Systems can accommodate a wide variety of products. Each system is designed to fit your production requirements. Our systems are freezing product in pouches, trays and directly on the belt.



- ELIMINATE DEFROST DOWNTIME
- INCREASE PRODUCTION THROUGHPUT
- LONGER PRODUCTION RUNS
- LOWER OPERATION COSTS

### EXTENDED PRODUCTION SYSTEM (EPS)

Designed to control moist air that traditional Blast Freezers allow to infiltrate into the Blast Freezing System. EPS provides automated pressurization balancing that removes moisture from infiltrating air before it can accumulate as frost or ice on the Blast Freezing Coils.

- Pressurization System
- Maximum Coil Area
- Infiltration Vestibules

### CONTINUOUS PRODUCTION SYSTEM (CPS)

For continuous uninterrupted production, CPS incorporated all the advanced features of the EPS with coils that can be independently defrosted as required. The complete system is PLC controlled for 24 hour operation.

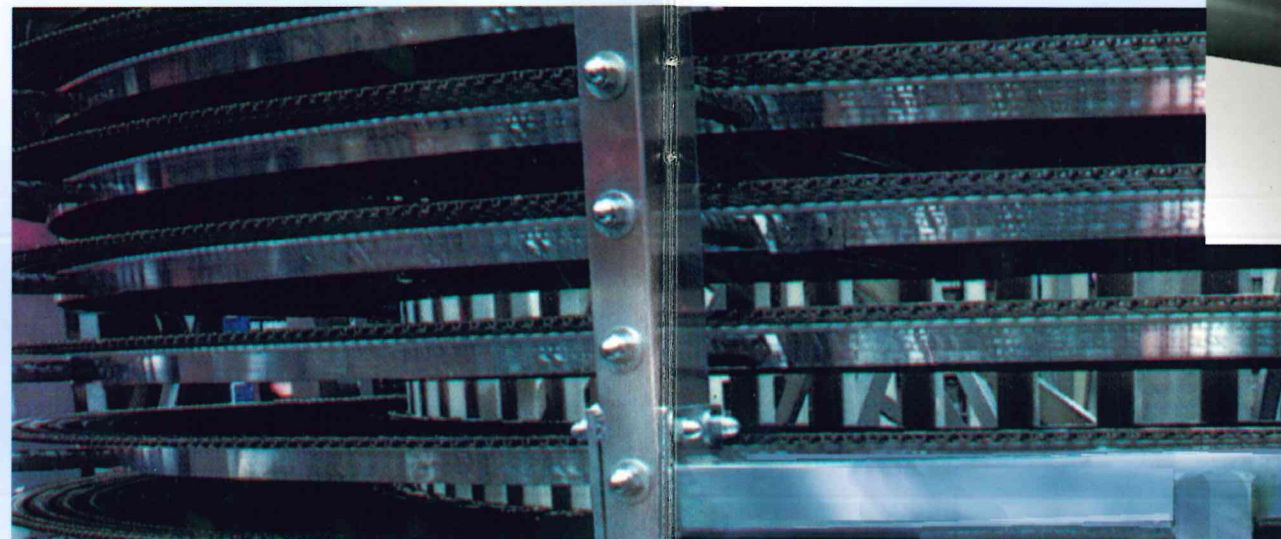
- Sequential Defrost Coils
- Central PLC Control
- 24 Hr. / 7 Day Production

## ULTRA SERIES: HEAVY DUTY CONSTRUCTION

- HEAVY DUTY WELDED SYSTEMS
- STAINLESS STEEL MATERIALS
- VARIABLE WEIGHT SYSTEM (VWS)

### DAIRY, MEAT, POULTRY, AND SEAFOOD

Engineered and constructed for today's high volume production lines having heavy product loads. These Ultra Series Systems incorporate the latest in spiral belt and system technology. With many options available, they are designed to be easily cleaned and to provide superior operating reliability.



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SYSTEMS**  
"Putting Innovation Into Motion"

# THERMAL-PAK® ADVANTAGE

## TEAO / TEFC FAN MOTORS

- Lower DB Ratings
- Direct Driven Fans
- Solid Cast Aluminum Blades
- Totally Enclosed Fan Motor Housing
- OSHA Approved, PVC Coated Fan Guards
- Extended Motor Warranties

## MULTI-PATH AIRFLOW

- Interior Vestibules
- Curved Corner Walls
- Heated Access Doors
- Wash Down Baffling

## MOTORS & REDUCERS

- Washdown Design
- Extended Manufacturer's Warranties
- Stainless Steel Motors (Optional)

## PERSONNEL SAFETY ALERT

- Fail Safe System (FSS)
- Man-In-System Alert
- Perimeter Safety Cord
- Audible and Visual Alarms

## ADVANCED SANITATION SYSTEMS (Three Options Available)

- Powerwash 2000: Portable High Pressure Cleaning
- (TCS) Total Cleaning System: Strategically Placed Spray Balls
- Belt Washing Station: Three (3) Stage Rinse, Wash and Sanitize

## SERIES 7000 STAINLESS FLOOR

- Seam Welded
- HD Stainless Steel Sheets
- Welded Core Molding
- Scupper Drains

## DEFROST SYSTEM

- Water or Hot Gas Defrost
- Heated Defrost Pans
- Clean Water Spray (Optional)

## CLEAN TUBE & FIN DESIGN

- Variable Fin Spacing
- Clean-Through Design
- Continuous Fin Sheet Front to Back
- Crimped Edge Air Entry and Exit
- Reduces Frost Bridging

## INSULATED ENCLOSURES

- Tongue and Groove
- Banded and Cam-locked
- Double Gasket Seals
- Mono Structural Corners
- Multi-Year Warranty
- UL/NSF Listed

## BLAST FREEZER DOORS

- Dual Heating Circuits
- Stainless Steel Hardware
- Factory Engineered/Factory Mounted
- Interior Safety Release
- Triple Gasketed

## CENTRALIZED SYSTEM CONTROL

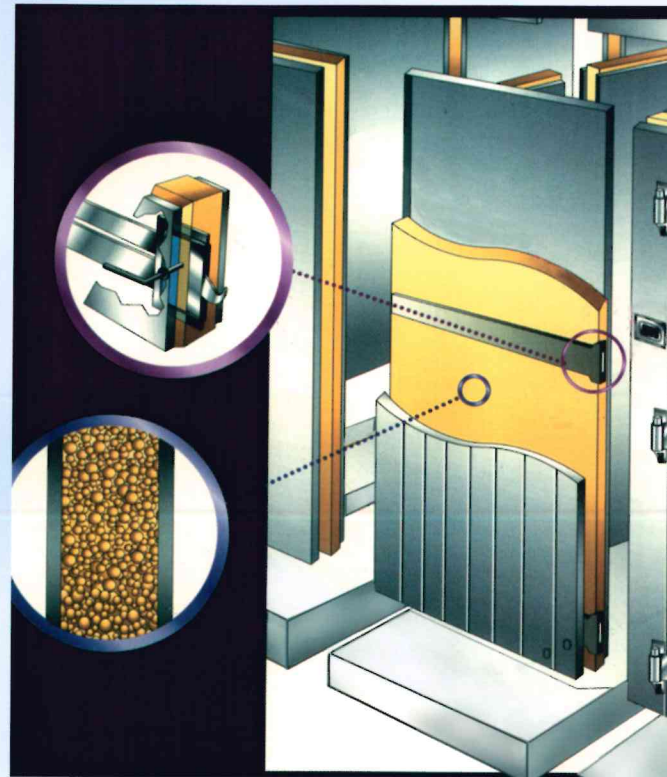
The factory-tested and pre-wired Control Center provides complete system diagnostics.

- PLC with Custom Graphics
- Fail Safe System (FSS)
- Belt Tension Control (BTC)
- Illuminated Safety and Diagnosis
- UL / CUL approved NEMA Enclosure
- Data Highway Interface

## I.J. WHITE THERMAL-PAK®

- INCREASED PRODUCTION
- LOWER OPERATING COSTS
- LONG TERM FLEXIBILITY
- REDUCED MAINTENANCE COSTS
- EASY TO CLEAN
- PRE-WIRED AND FACTORY TESTED
- LOWER COST INSTALLATION
- EXTENDED WARRANTIES
- MULTI-SHIFT TRAINING
- 24 HOUR SUPPORT

# ADVANCED SYSTEM FEATURES



## INSULATED ENCLOSURES

THERMAL-PAK® Enclosures are made with the strongest panel system in the industry. State-of-the-art foaming process now allows the highest density panel available. Reinforced non-corrosive cam-locks with double strapping connect at each panel and are foamed in-place. These straps are placed every 46" apart within your enclosure for extreme high-stability.

### Cam-Locks

- Tongue & Groove w/ Gaskets
- Double Internal Strapping
- Inter-Connected on 46" Centers

### Wall Finishes

- Stainless Steel
- Aluminum
- White Laminant

### Stainless Floor Pans

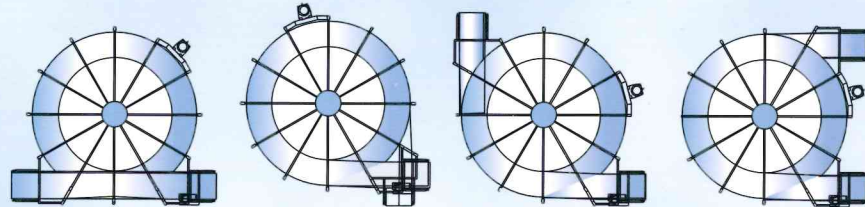
- Series 7000
- Full Welded
- HD Stainless Steel
- Intregal Scupper Drains

### Heated Doors

- Triple Hinged
- Stainless "U" Channel
- Eliminates Wood
- Dual Heating Circuits

## FLEXIBLE LAYOUT DESIGNS

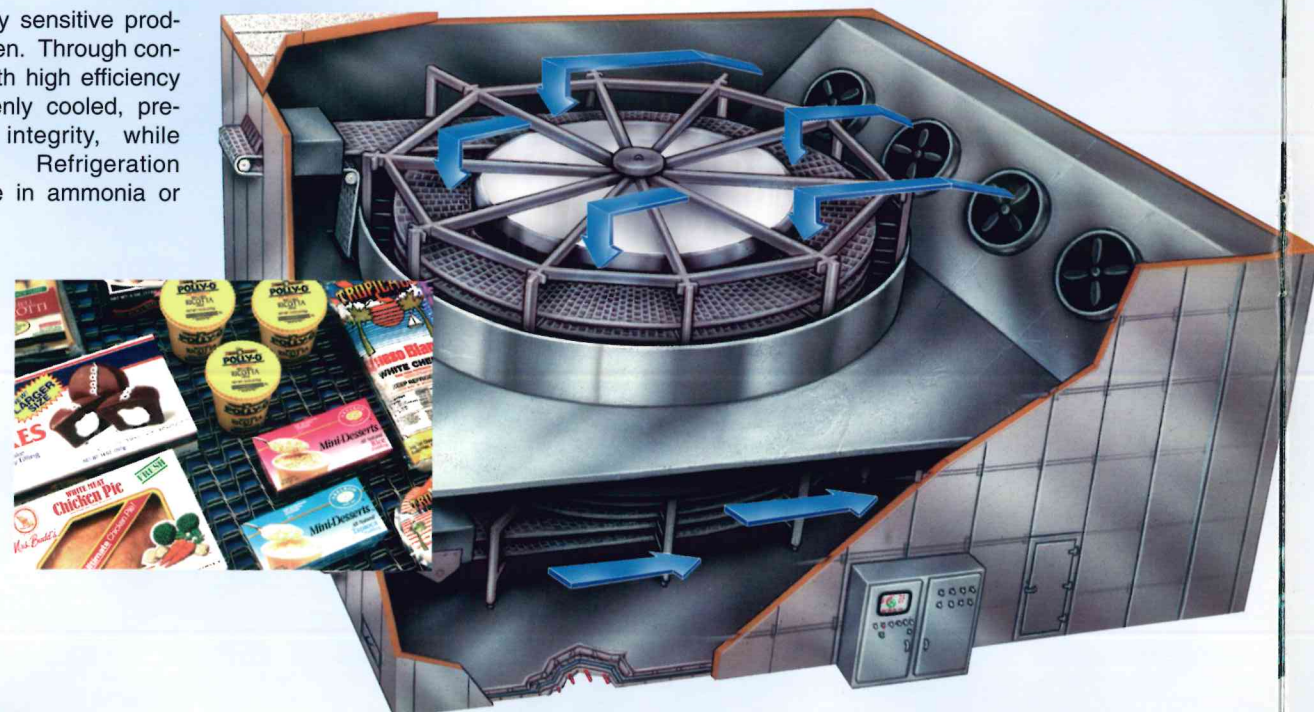
I.J. White component construction provides tremendous value. The following are some of the potential layout configurations that are available.



## BLAST CHILLING

Engineered to cool very sensitive products that cannot be frozen. Through controlled air circulation with high efficiency fans, products are evenly cooled, preserving quality and integrity, while increasing shelf life. Refrigeration Packages are available in ammonia or freon.

- Cake with Icing
- Cookies & Biscuits
- Wafer Books
- Fried Fruit Pies
- Soups / Sauce
- Custard / Pudding
- Cheese
- Jams / Jelly
- Chicken Pot Pie
- Cereal Bars



# TOTAL CUSTOMER SUPPORT

## IJ WHITE SUPPORT TOOLS

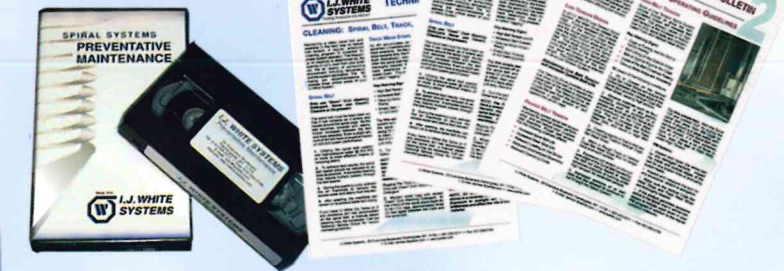
We provide complete support tools to assist your personnel and increase production.

- Multi-Shift Training
- Technical Service Bulletins
- Operations/Maintenance Manuals
- Preventative Maintenance Videos
- Customized Service/ Maintenance Programs

## Worldwide Service Network

IJ WHITE's Technical Service Engineers realize the high cost of downtime and the value of fast, on-site service.

- Global On-Site Service
- Overnight Replacement Parts
- 24-Hour/7 days per week Technical Support



## Turn-Key Engineering

IJ WHITE can provide complete design and technical assistance, ensuring that is a completely integrated, ammonia or freon refrigeration system.

## System Training

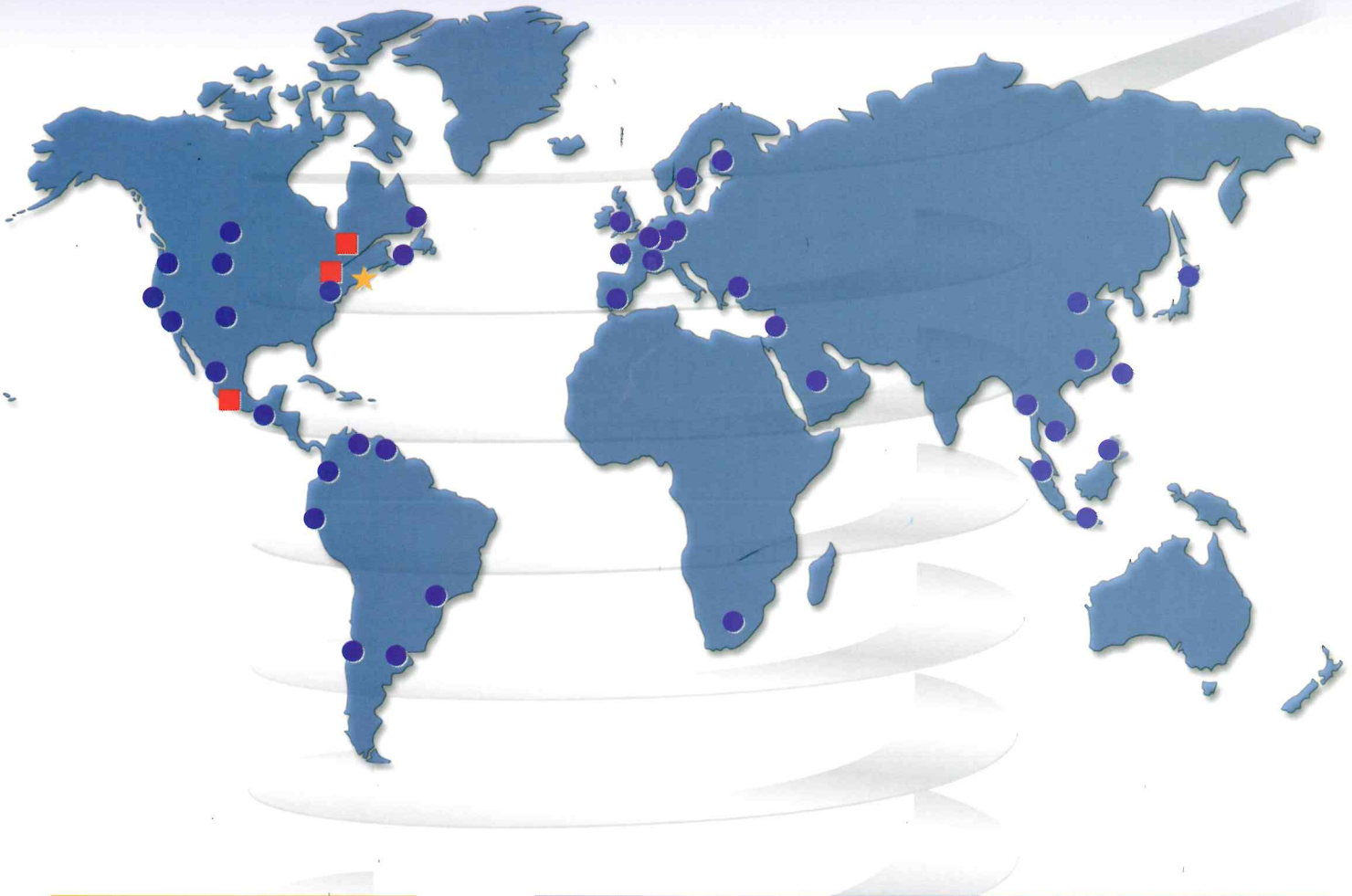
Our Technical Service Group provides all operations, maintenance and sanitation personnel with hands-on system training. In addition, our Technical Service Engineers are available whenever plant personnel changes create a need for custom training packages.

## MANUFACTURING HEADQUARTERS

With over 5,000 product applications, I.J. WHITE is committed to the design and manufacture of the finest systems for the Food Processing and Baking Industries. Every system we make is assembled and tested in the factory before shipment. Behind all I.J. WHITE SYSTEMS is an energetic work force dedicated to providing our customers with the highest quality equipment and after sales support available today.



# I.J. WHITE WORLDWIDE



## ★ CORPORATE HEADQUARTERS

**IJ WHITE SYSTEMS**  
20 Executive Boulevard  
Farmingdale, NY 11735

## ■ SERVICE CENTERS

**MAIN CENTER**  
Farmingdale, NY

### REGIONAL CENTERS

Chicago, IL  
Toronto, CN  
Mexico City, MX

## ● WORLDWIDE INSTALLATIONS

### NORTH & SOUTH AMERICA

Canada  
United States  
Puerto Rico  
Mexico  
Argentina  
Brazil  
Columbia  
Venezuela  
Guatemala  
Trinidad  
Chile

### EUROPE

England  
Germany  
France  
Belguim  
Holland  
Spain  
Sweden  
Finland  
Ukraine

### ASIA

Japan  
China  
Taiwan  
Vietnam  
Philippines  
Malaysia

### MIDDLE EAST

Israel  
Saudi Arabia

### AFRICA

South Africa

SINCE 1919



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