

BULLDOG
Food Machinery

SPIRAL FREEZER

Efficiency in Every Spiral



www.foodmac.co.uk



Competitive Pricing

Exceptional value without compromise



Premium Stainless Steel Build

Control box, framework, drum, shafts & bearings



High-Grade Components

1000-grade wear strips & drive rollers



Durable & Hygienic Design

Stainless steel evaporator & floor. Latest PIR fire-resistant, easy-clean panels



Advanced Drive System

Direct drive, no wearable chains



Easy Maintenance

All spiral parts available



Complete Service

Transport, installation & plant setup if required



Extreme Condition Reliability

Heated motor gearboxes for demanding temperatures



Unmatched Quality & Value

Check out our standards & pricing

ENGINEERED FOR PERFORMANCE

Spiral freezers are built with solid drums for maximum cooling efficiency, premium airflow is used for reducing power costs for running the plant systems.



Spiral coolers can be made with an open drum as in the picture this enables fans to blow the heat away much more efficiently, used a lot for bread and bakery products.

Technical Data

Pick up in one piece

B400

COMPACT
SPIRAL FREEZER

Belt Width

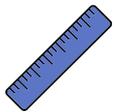
400mm

Product clearance

50-140mm

Box Size (LxWxH)

6000 x 3000 x 3000mm



Belt Length

88m up to 148m



Evaporator Fans

4



Fan Power

8.8 kW



Machine Power

9-17 kW



Defrost

Hot gas or potable
water



Speed

Variable



Tiers

9-17

B600

COMPACT
SPIRAL FREEZER

Belt Width

600mm

Product clearance

50-200mm

Box Size (LxWxH)

7000 x 3500 x 3500mm



Belt Length

105m up to 216m



Evaporator Fans

4



Fan Power

12 kW



Machine Power

9-21 kW



Defrost

Hot gas or potable
water



Speed

Variable



Tiers

9-21

Technical Data

Built on-site

Belt Width

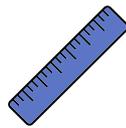
600mm, 800mm, 900mm, 1000m or 1200m

Product clearance

50-300mm

Box Size (LxWxH)

To your specification



Belt Length

156m up to 1231m



Evaporator Fans

Dependant on size



Fan Power

Dependant on size



Machine Power

Dependant on size



Defrost

Hot gas or potable water



No. of Tiers

From 10-60

Exceptional Hygienic Design



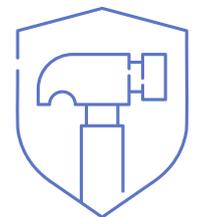
Engineered for outstanding hygiene, reliable high-uptime performance, and superior production output.

Built to ensure top-tier hygienic standards, dependable operation and excellent product yield.



Combines advanced hygienic design with high system availability and excellent yield performance.

Engineered with open architecture for full accessibility and seamless, fully welded framework



Smooth Design



Stainless steel



Easy to Clean

Configuration options

The freezer in-feed and out-feed direction and spiral configuration can be tailored to optimize line flow, creating a smooth and efficient process.

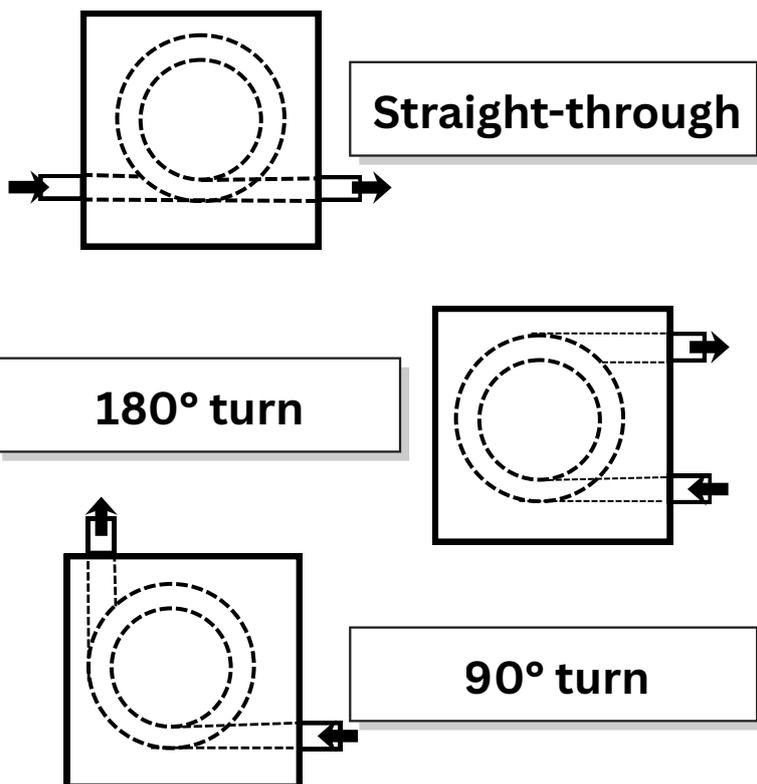


This flexibility also supports faster installation, reduced downtime, and minimal disruption to the rest of the production line.



Each spiral freezer is custom-designed to integrate seamlessly with upstream and downstream processes, while aligning with the plant layout and available space constraints.

Belt configuration

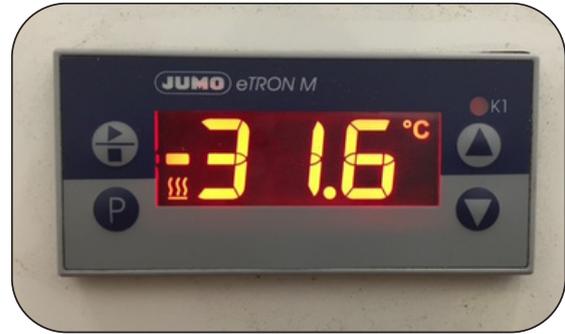


Drum configuration

All configurations can be made with the following:

- Infeed top - outfeed below
- Infeed below - outfeed top
- Twin Drum - Infeed and outfeed on same level

Real photos



Components Diagram

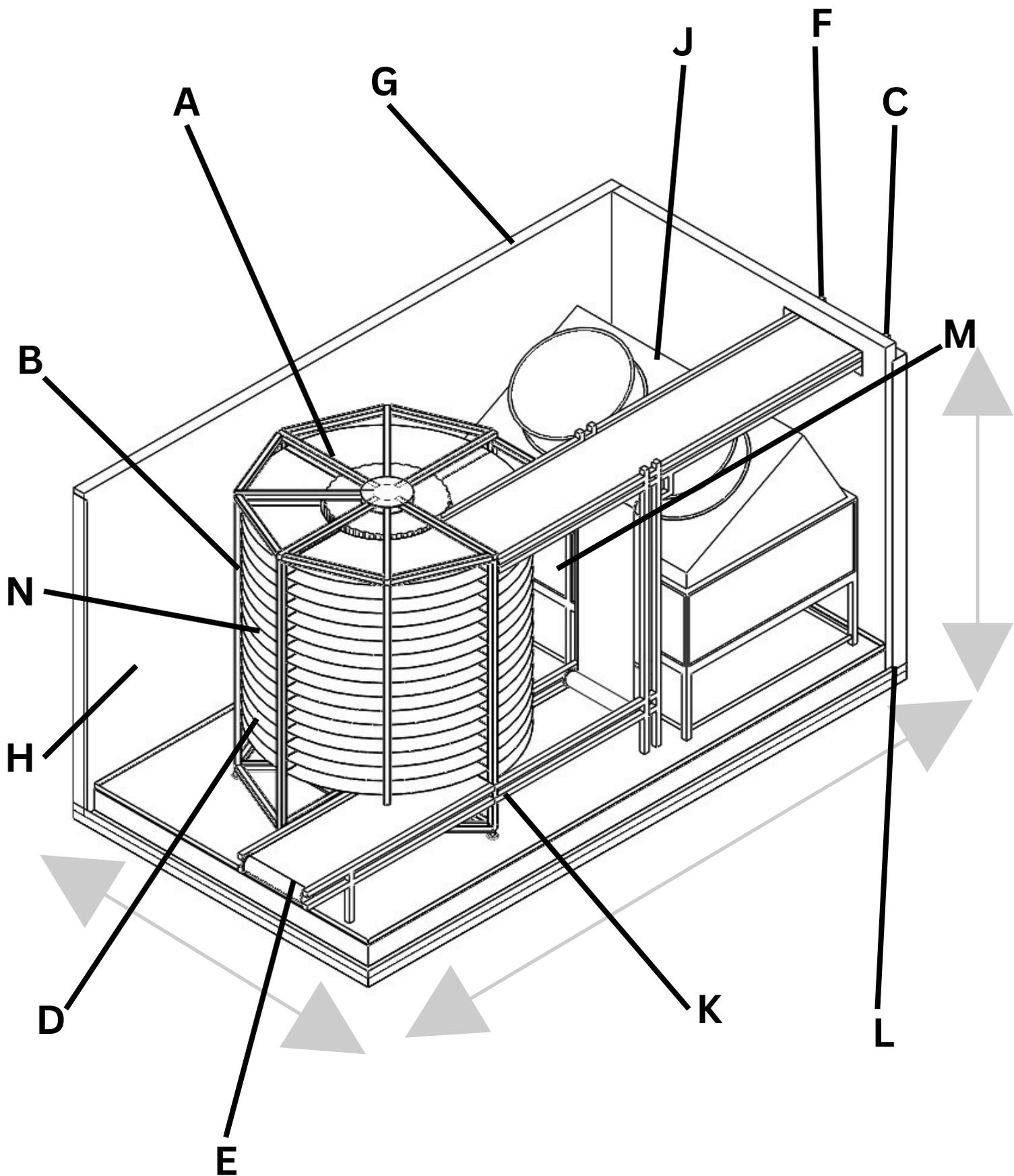


Diagram Key

A. Internal drum constructed from certified 304 stainless steel for durability and hygienic performance.

B. Drum and runner wear strips manufactured from premium 1000 grade material to maximise service life.

C. Stainless steel bearings housed in thermoplastic units for extended service life and complete corrosion resistance – proven performance on our spiral systems since 1986.

D. Heavy-duty Tough Belt system, engineered for superior strength and fitted with overlays to accommodate a wide range of products.

E. Roller wheels produced from premium 1000 grade material to extend operational life while preventing belt wear.

F. Drive sprockets manufactured from premium 1000 grade material to eliminate belt wear and ensure long-term reliability.

G. Insulated enclosure constructed with the latest fire-resistant panels, delivering exceptional thermal performance. Smooth panel surfaces allow for faster, more efficient washdown.

H. Doors equipped with full slam-panel surrounds and integrated heaters to prevent freezing and ensure reliable operation.

J. Evaporators fully piped in stainless steel for long-lasting durability and corrosion resistance.

K. High-torque motor and gearbox assemblies specifically designed for low-temperature environments. Freezers include motor heaters, and all motors are IE3-rated for superior energy efficiency.

L. Floor frame fabricated from heavy-duty hem sections for outstanding structural strength, allowing safe lifting and relocation without risk of flexing or cracking.

M. Optimized airflow design ensures unrestricted circulation across all tiers, improving efficiency and reducing power consumption.

N. Full access to every tier for simplified sanitation – designed to be one of the easiest spiral freezers to clean in the industry.

Components Examples



Wear Strips



S/S Bearings and shafts



Control Box



Doors



Door handles

Freeze Smarter Not Harder



Our spiral systems are engineered to freeze or chill a wide variety of products, effectively locking in freshness, quality, and product integrity.



Applications include fresh and frozen meat, poultry, seafood, bakery items, convenience foods, processed products, and dairy goods.

