

Freeze Every Piece Individually with
Individual Quick Freezing (IQF) Technology



We Provide Turnkey Solutions For

Dairy | Prepared Food | Fruits and Vegetables | Beverages | Cosmetics | Allied Industries

IQF Technology Freezes:

- Green Peas
- Sweet Corn
- Strawberries
- Cherries
- Mango Chunks
- Pineapple Chunks
- Mango Cubes
- Avocado Dices
- Paneer Cubes
- Cheese Flakes and many more

Neologic Engineers is a leading global food processing equipment manufacturer delivering turnkey projects for Dairy, Food, Fruits & Vegetables, Beverages, Cosmetics, and Allied Industries. We deliver solutions like IQF (Individual Quick Freezing) technology, designed specifically for the Fruits & Vegetables segment. This cutting-edge technology ensures rapid freezing of individual pieces of produce, maintaining their freshness, texture, and nutritional value. Neologic Engineers' IQF integrates advanced Italian technology in collaboration with PiGo to redefine and help clients achieve operational excellence.

Ultra-Hygienic Construction & Execution

- Superior Freezing Efficiency
- Better Energy Efficiency
- Possibility of long work hours without defrosting
- Ultra-Hygienic Construction & Execution
- Entire machinery is in Stainless Steel SS 316 or SS 304. All parts manufactured as per GMP, EU, UL/CSA. No sedimentation possible due to proper design
- Ease of access, enough spaces for operation & maintenance
- Ease of cleanability including in product flow area
- All areas covered with Sprinkler System
- Space provided under Evaporator for free access to fans area
- All greasing points connected through central greasing system

USP of Individual Quick-Freezing Technology

- Individually freezes food items
- Avoids clutter
- Preserves high-quality
- Prevents nutritional or flavor loss
- CCTV monitoring for quick fixes and supervision without opening the freezer



Superior Freezing Efficiency

- Unique fluidization features make gentle freezing for sensitive products
- Proper fluidization helps in more efficient & better usage of cold energy through air
- Product is surrounded by freezing air, held by freezing air & transported by freezing air
- Crust and core freezing happen in just few minutes after being in IQF
- All greasing points connected through central greasing system
- By Stainless Steel wire mesh belt; all common plastic belt problems are avoided
- Fluidization is more proper over metallic surface
- Stainless Steel platform, housing, insulation cladding



Better Energy Efficiency

- Variable Frequency Convertors to all motors in the system
- All drives positioned on exterior of enclosure
- Proper sizing & dimensioning of the freezer for better efficiency
- PLC HMI based touch screen operations
- Internal video monitoring system
- Helicopter design to prevent the products from sticking with each other
- Remote access & memory options

Possibility of long work hours without Defrost

- Properly dimensioned Evaporator
- Evaporator designed with "decreasing space" design
- Effective ASR (Air Snow Removal) system by short air blows
- Properly engineered nozzles
- Rails & contemporary water tubes design for evaporator washing
- Effective blowing of snow from evaporator



Benefits of IQF

- Rapid freezing through an insulated tunnel with vigorous circulation of cold air
- Cold air is forced upward through the bed for fast freezing
- Prevents the formation of large ice crystals
- Preserves the product's shape, color, smell, and taste after defrost
- Allows for individual unit freezing

Features of IQF

- Double Belt System
- Adjusting Air Flow, Belt Speed, Vibrations to suit product
- Designed for longer running hours without defrosting
- Hygienic design, easy access, 100% Stainless Steel
- Insulated floor, insulated cabinet walls to maintain the desired temperature
- Evaporator Coils suitable for Hot Gas Defrost as well as Water Defrost
- Properly dimensioned Evaporator gives proper capacity & capability
- Evaporator Fin distance (40-20-10) directly connected to long working hours
- Effective ASR (Air Snow Removal) system by short air blows



Some of Our Esteemed Clients



Complete Care of Process & Automation

Dairy | Food | Fruits & Vegetables | Beverages | Cosmetics | Allied Industry

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