

 FLASH  
FREEZE

ARTLOCK FREEZER

**NEXT GENERATION BLAST FREEZING TECHNOLOGY**



**ARTLOCK HAS BEEN RESEARCHING REFRIGERATION AND BLAST FREEZING FOR OVER NINE YEARS.**

**WE SPECIALIZE IN MACHINERY TO HELP BLAST FREEZE A WIDE VARIETY OF PRODUCTS AND INGREDIENTS**



## **ARTLOCK FREEZER**

**OUR UNIQUE EXPERTISE IN THE FIELD OF REFRIGERATION AND FOOD PRESERVATION GIVES YOU AN INSIGHT INTO THE FUTURE OF SUSTAINABLE COMMERCIAL REFRIGERATION**



# FINER ICE CRYSTALS HELP MAINTAIN FLAVOUR

## CONVENTIONAL FREEZING



IN CONVENTIONAL QUICK FREEZING, STRONG COLD AIR FROM ONE SIDE CAUSES DRYING, AND FREEZING ON THE SURFACE HINDERS INTERNAL FREEZING AND CAUSES THE EXPANSION OF ICE CRYSTALS.

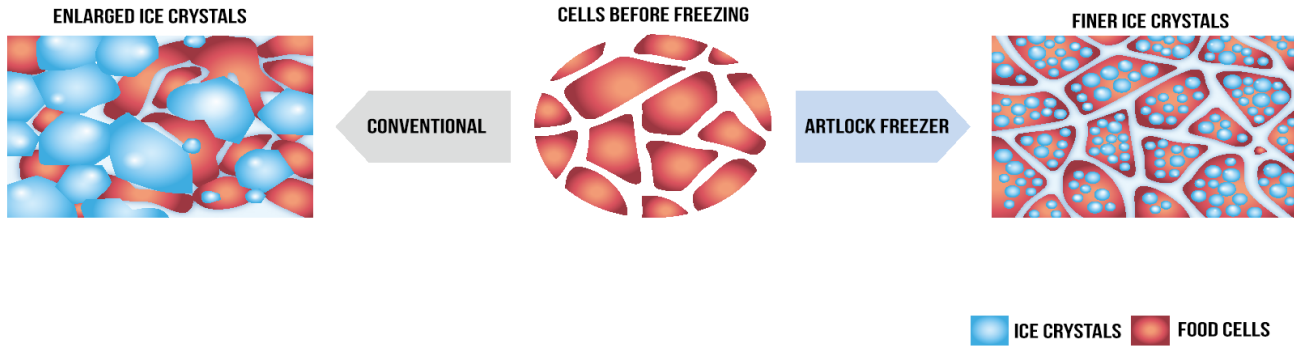
THE INCREASED GROWTH OF ICE CRYSTALS DESTROYS THE CELL MEMBRANES OF FOOD, AND WHEN THAWED, INTRACELLULAR WATER AND NUTRIENTS FLOW OUT AS DRIP LOSS, IMPAIRING FRESHNESS AND FLAVOR.

## ARTLOCK FREEZING

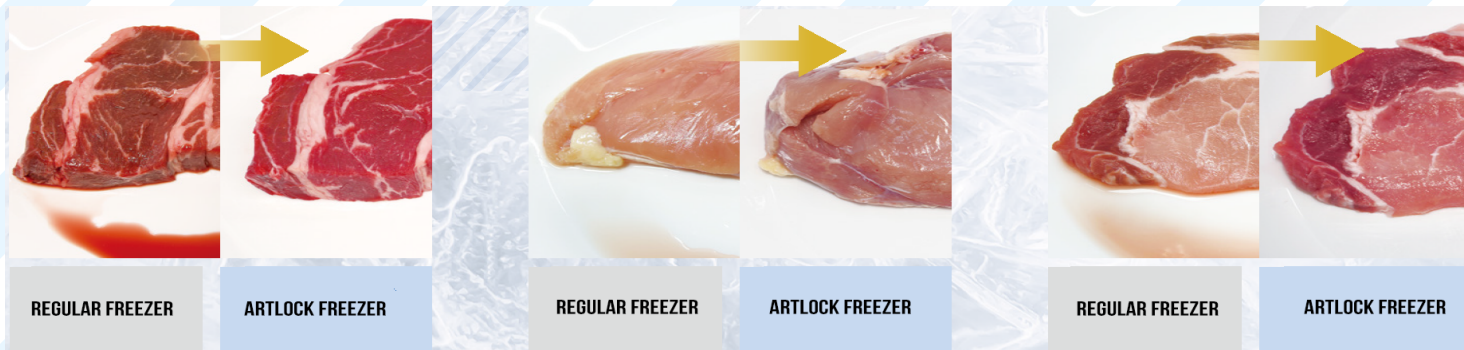


THE ARTLOCK FREEZER USES 360° COOLING REACHING UPTO -35 ° C OR LESS. THIS LEADS TO THE FORMATION OF VERY FINE, EVEN ICE CRYSTALS WHICH PROTECTS THE CELL MEMBRANE AND PREVENTS DRIP LOSS. SO EVEN AFTER THAWING, THE FRESHNESS AND FLAVOR IS PRESERVED.

THE FINER ICE CRYSTALS ALSO MAKE THE DEFROSTING PROCESS FASTER



## CONVENTIONAL VS ARTLOCK FREEZER





# UNPARALLELED CONTROL

**ADVANCED 360° FREEZING, FLAVOR LOCK**

Artlock Freezing employs advanced thermal engineering techniques to deliver the most advanced freezing solution on the market

# SAMPLES FLASH FROZEN VIA ARTLOCK FREEZER

[before]

[after]



[ TEST SAMPLES ]



ブリ AMBERJACK



マグロ TUNA



刺し盛り SASHIMI



牡蠣 OYSTER



うなぎ EEL



肉 PREMIUM MEATS



ブロッコリー BROCCOLI



マンゴー MANGO



焼き SWEET POTATO



キムチ KIMCHI



寿司 SUSHI



いなり・太巻き INARI/MAKI SUSHI



カツサンド PORK CUTLET SANDWICH



カレーパン CURRY BREAD



フルーツサンド FRUIT SANDWICH



ピザ PIZZA



小籠包 STEAMED DUMPLINGS



餃子 FRIED DUMPLINGS



ウィンナー SAUSAGES



唐揚げ FRIED CHICKEN



焼いたステーキ肉 PREMIUM STEAK



ハンバーグ PRE-MADE MEALS



和菓子 MOCHI



クレープ CREPES



とんかつ PORK CUTLETS



仕出し弁当 CATERED MEALS



おせち PREMIUM OSECHI



3層ラーメン HIGH QUALITY RAMEN NOODLES



断面

# CONTROL AT THE TIP OF YOUR FINGERS

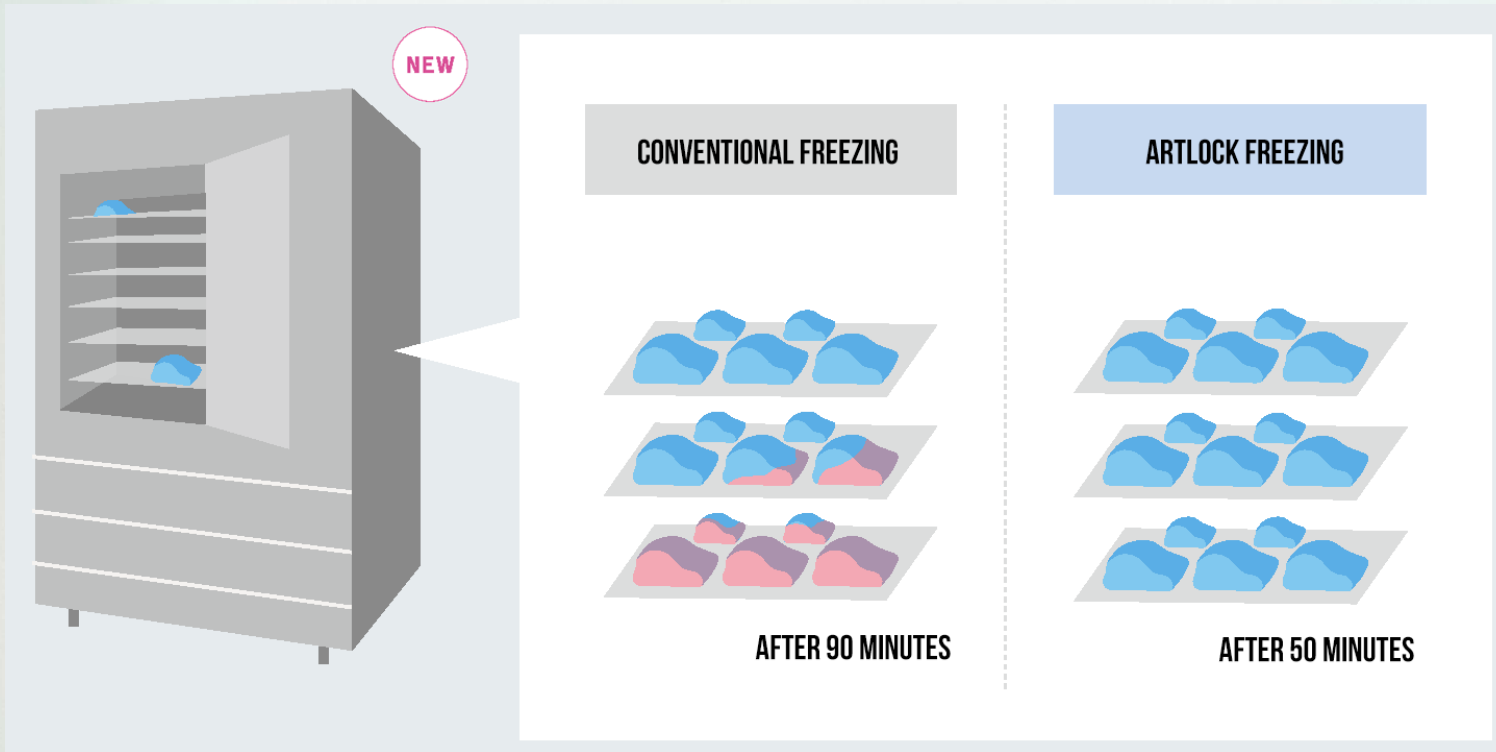


**AN INTERACTIVE UI  
WITH A PLETHORA OF FUNCTIONALITY  
ALLOWS FOR MORE CONTROL THAN  
EVER BEFORE**

**THE ADVANCED TEMPERATURE MODULE GIVES YOU MORE CONTROL OVER YOUR FREEZING  
PROCESS AND ALLOWS YOU TO CUSTOMIZE THE FREEZING PROCESS TO SUIT THE PRODUCT**

# PRESERVE LIKE NEVER BEFORE

# ARTLOCK FREEZER



## FOOD PRESERVATION TECHNOLOGY



### ANTI DRYING

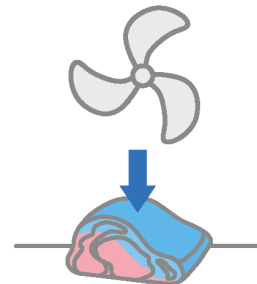
A UNIQUE FAN DESIGN CIRCULATES THE AIR IN A 360° AREA AROUND THE FOOD, COOLING THE PRODUCT DOWN RAPIDLY WITHOUT DRYING IT OUT



### ANTI FROST SYSTEM

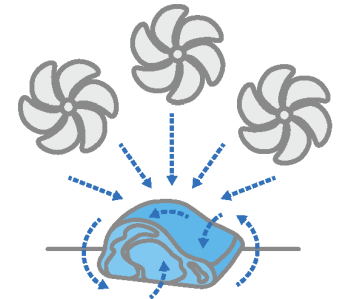
ANTI FROST TECHNOLOGY HELPS PREVENT EXCESSIVE FROST BUILD-UP AND SIGNIFICANTLY IMPROVES DEFROSTING TIMES AS WELL AS REDUCES ELECTRICITY COSTS BY UP TO 30%

## CONVENTIONAL COOLING



AIR FLOW MOVES IN ONE DIRECTION. IN THIS METHOD, THE PRODUCT COOLS UNEVENLY LEADING TO UNEVENNESS IN QUALITY. THIS ALSO CAUSES UNEVEN ICE CRYSTAL FORMATION LEADING TO HIGHER DRIP LOSS

## ARTLOCK COOLING



AIR FLOW MOVES IN ALL DIRECTIONS, IN A 360° PATTERN. THIS ALLOWS THE PRODUCT TO BE COOLED EVENLY FROM ALL SIDES, LEADING TO UNIFORM FREEZING, EXCEPTIONAL QUALITY AND LOWER DRIP LOSS



**WANT TO OWN A PART OF THE FUTURE?**

**ARTLOCK FREEZER**

**BOOK A 1 ON 1 CONSULTATION WITH A  
FREEZER SPECIALIST ON SKYPE/WHATSAPP**

**REACH OUT TO US AT  
SUPPORT.EN@FLASH-FREEZE.NET  
WWW.FLASH-FREEZE.NET**

