



FOOD FREEZING TECHNOLOGIES

IQF FREEZERS

FRUITS · VEGETABLES

MZ FREEZING TUNNELS

MOZZARELLA · SAND MUSSELS · SILVERFISH

SPIRAL FREEZERS

BURGER PATTIES · CHICKEN · PIZZA · PASTRY

FRENCH FRIES FREEZERS

FRENCH FRIES

IQF, MZ, Spiral & French Fries Freezers.

Founded in Bursa in 2002, FSK Makine is Turkiye's first domestic manufacturer of IQF and spiral freezers. Our designs are protected by a patent and a utility model – and we see each project through from line integration to commissioning.



IQF · MZ · SPIRAL · FRENCH FRIES

Four freezer types, one engineering approach. Each freezer is designed around the product and the required capacity – then built, installed and serviced by our own team.

Product-specific

Airflow, belt and coolers selected for what you freeze

Evaporators & fans

Ice-breaker coolers, direct-drive stainless fans

Hygienic stainless

Welded stainless floor and stainless-clad panels

Cleaning & PLC

Belt washing, fast defrost, touchscreen control

IQF Freezers

Our IQF freezers apply the fluidized bed principle: cold air lifts and separates the product, freezing each piece on its own.



CAPABILITIES

- | | | |
|---|--|---|
| 01 Multi-zone true fluidization. Crust, then deep freezing – no product damage. | 02 Pulsator. Pulsed airflow separates pieces so they don't stick. | 03 Patented air shaker. For strip-cut, high-water and high-sugar products. |
| 04 Fin & tube evaporator. Three material options; water and hot-gas defrost. | 05 Automatic air defrost (ADF). Around 20% more daily output. | 06 Standard components. Low base load; easy, economical spare parts. |

CAPACITY

From 2 up to 10 t/h

Depending on the product.
Infeed +15 °C, output -18 °C.

PRODUCT APPLICATIONS



Peas



Sweetcorn



Green beans



Tomatoes



Strawberries

MZ Freezing Tunnels

A sliding, shaking product pan replaces the belt. Wet and sticky products freeze without clumping and with minimal product loss.



WHAT SETS IT APART

- 01

No belt, no gaps

Pressurized air goes straight to the product — nothing gets trapped in belt openings.
- 02

Two-stage fluidized bed

Stage one seals the surface fast; stage two freezes the core at higher airflow.

DESIGNED FOR



Diced mozzarella



Sand mussels



Silverfish

CAPABILITIES

- 01 **Pressure pool.** Air leaves every point of the pan at equal speed.

04 **Self-insulated base.** Stainless base — no concrete floor works.
- 02 **Pulsator.** Pulsed air keeps pieces moving and apart.

05 **Hygienic build.** 100 mm PU panels, AISI 304 inside and out.
- 03 **Air defrost.** Supersonic air jets clear the evaporator in operation.

06 **PLC control.** Independent pan speeds, temperatures on screen.

AVAILABLE RANGE

1.25-2.5 t/h
capacity

900 mm
pan width

-18 °C
outfeed temperature

Spiral Freezers

The belt runs in a continuous spiral around a drum, creating a long processing path within a compact floor area. High-efficiency fans direct airflow over the product on each tier.



CAPABILITIES

- 01 Product-specific design.**
Airflow, belt, tier spacing and coolers.
- 02 Gear-driven drum.** No chain stretch or re-sync; long service life.
- 03 Stainless H-profile frame.**
Resists torsion at every drum start-up.
- 04 Direct-drive stainless fans.**
Airflow sized per product; low dehydration loss.
- 05 Belt washing & drying.**
Standard at infeed and outfeed.
- 06 Hygienic stainless build.**
Welded floor, stainless-clad panels.

AVAILABLE RANGE **300–1,500 mm** belt width **Up to 30** tiers Configured per product.

PRODUCT APPLICATIONS



French Fries Freezers

Separate pre-cooling and freezing zones, separated belting for thermal balance, and a modular design that makes it easy to add capacity.



WHAT SETS IT APART

01

Double evaporator system

Two evaporators for increased performance; both sides open for easy washing.

02

Pressure-room air distribution

Pressure rooms deliver even airflow across the belt, with CIP balls for cleaning.

CAPABILITIES

- 01 Pre-cooling zone.** Raises freezing efficiency and prevents bacterial growth.

04 Radial fans. Directly coupled to the motor; SS or Al rotor, high airflow.
- 02 Special FF belt.** Full stainless eyelink belt; more open area, less air leakage.

05 Hygienic build. Fully welded SS floor; SS304 panels, fire class B1.
- 03 Evaporators.** SS tube, seawater-resistant Al fins; air, hot-gas or water defrost.

06 Control. Siemens PLC with touchscreen in a sealed SS304 cabinet.

AVAILABLE RANGE

1-15 t/h
capacity

1 – 3 m
belt width

NH₃ · Freon · CO₂
refrigerants



Operating in 14 countries.

BUILT IN BURSA, INSTALLED ON SITE, SERVICED IN PLACE.

14

COUNTRIES

20

INSTALLED PLANTS

2003

EXPORTING SINCE

SELECTED REFERENCES

Sütaş · TR

Banvit · TR

Pınar Entegre Et · TR

Tamek · TR

Kerevitaş · TR

Gilan Konserve · AZ

Royal Potatoes · BG

Yoka Food · BG

Sanigel · BG

Agriplan – Delidor · GE

Oceanic Edibles · IN

Capricorn Food Product · IN

Milotal Frozen Foods · IL

Al-Sakr Group · EG

Eurogreenbul · BG

Complete solutions for frozen food products.

PROCESSING EQUIPMENT



Belt blancher

Even blanching with top and bottom water sprays.

6,000 kg/h (peas)



Drum dicer

Dice, slice and strip cuts for vegetables.

1,500-2,000 kg/h



Pitting machine

Removes stones from cherries and sour cherries.

1,200 kg/h



Destemmer

Separates stems from cherries and sour cherries.

800-1,000 kg/h

Let's discuss your freezer project.



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SCAN TO VISIT