

**BEST
FIT
FREEZER**



[General Freezer Catalog]

BEST FIT FREEZER



We've got the ideal system for your food products.



The way such as The ingredients in which food products need to be frozen or chilled differs greatly depending on factors such as ingredients, packaging and temperature. With environment and operability also playing a role, there are a variety of freezer types to choose from, such as tunnel freezers or batch freezers.

Mayekawa will provide the ideal system for your products, using our unique engineering based on a thorough knowledge of the relationship between food products and heat and discussing your needs extensively.

Mayekawa is equipped to meet your needs

We have created a wide variety of products in response to feedback from our customers.

Mayekawa's job is not done when we deliver your product.

We listen to your feedback and provide maintenance and servicing in a system you can rely on.

We also help you to test new products and solve issues.

Mayekawa makes the impossible possible.

Over
150
locations in Japan and overseas

Peace of Mind

Over
20000
units sold worldwide

Results

Thermo-Jack Freezer

Patented

Thermo-Jack Freezer

High-efficiency tunnel freezing using impinging jets from slit nozzles

Ideal freezing (or chilling) for all kinds of products

Impinging jets are used in addition to the conventional air blast freezing system for a straight continuous tunnel freezing system that reduces freezing (or chilling) time from 1/2 to 2/3 of the conventional time. This multi-purpose freezer has two types of conveyor belts - a mesh belt and a solid steel belt - making it suitable for a wide variety of products from liquid or granular products to bagged or unwrapped products.

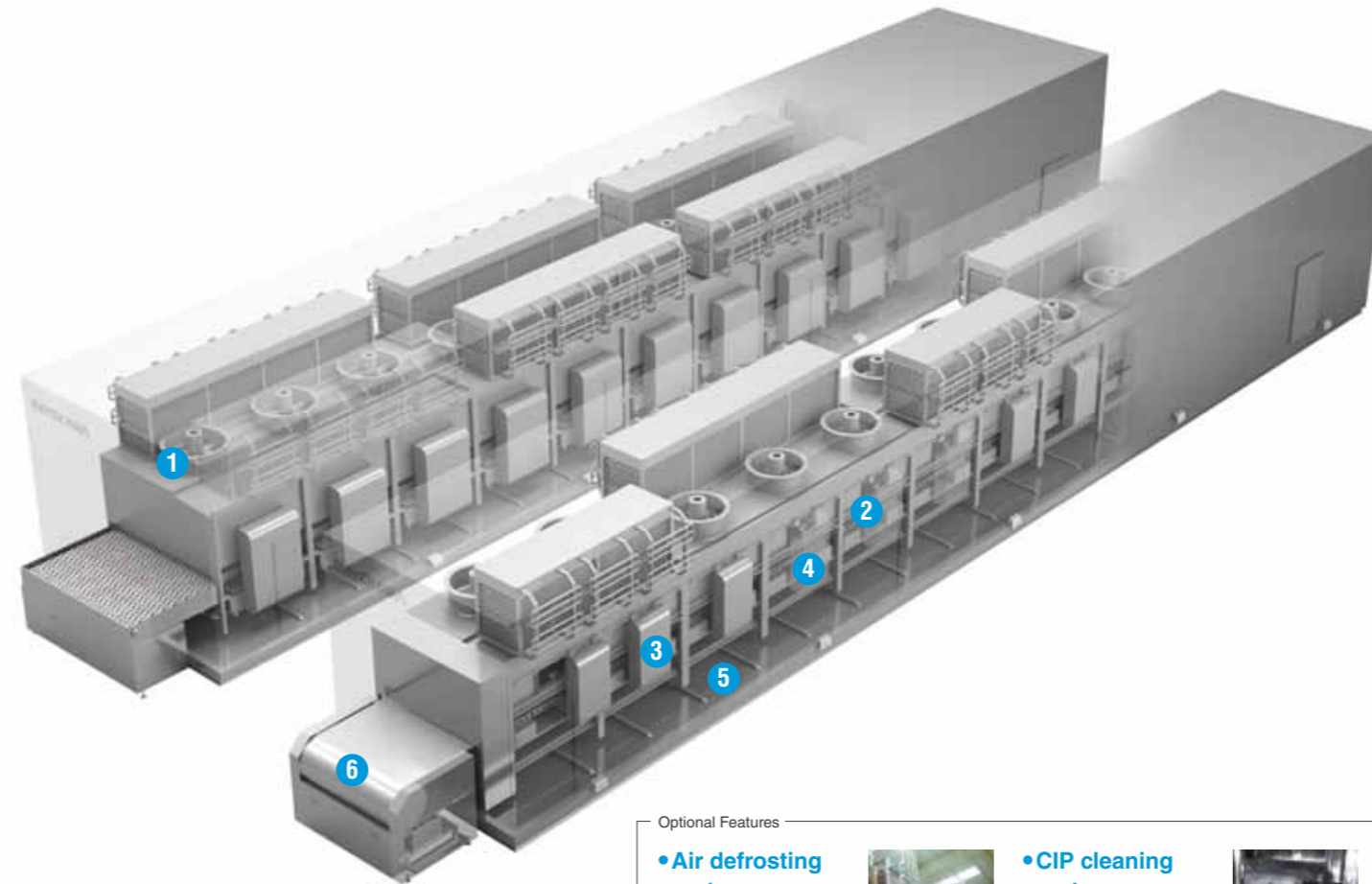
Rapid freezing

High-quality freezing

Suitable for a wide range of products

Energy saving / Space saving

Sanitary



1 Cooler fan

The fan case and motor case are made from waterproof, sanitary SUS.



Coolers

Coolers are arranged along the entire usable chilling area to prevent uneven chilling of products.



2 Nozzle adjustment

The slit height can be adjusted easily to provide the ideal height for your products. (40 to 100mm.)



3 Slidable air duct

The slit air guide duct at the bottom is slidable, allowing you to check previously difficult-to-see areas for greater hygiene. *Air blown from above and below



4 Removable lower slit nozzle

The fasteners of the lower slit can be loosened and the slit can be pulled out for easy washing.

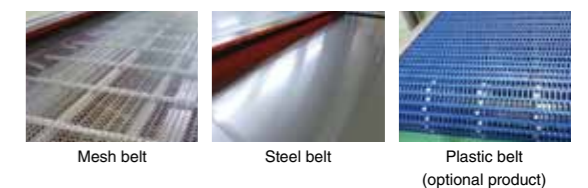


5 Bath draining Pan

Improves washability and hygiene.



6 Various belts



Optional Features

• Air defrosting system

Defrosts while running, allowing the unit to be operated for a long time.



• CIP cleaning system

This system allows efficient washing of the inside of the unit by automating a series of processes (pre-washing and foam washing).



Impinging jet system for rapid freezing



The air jets from the slits installed inside the unit are distributed efficiently across the products, forming a film on the surface that allows rapid freezing and prevents evaporation of moisture.

Chilling/freezing time: 1/2 to 2/3 of the conventional time!

Comparison of composition with slow freezing and rapid freezing (Thermo-Jack)

*When freezing tuna, slow freezing caused cell destruction as a result of ice crystals growing in the cells. Rapid (Thermo-Jack) freezing has been proven to minimize this cell destruction and dripping.



Mesh belt type [Specifications]		Reference Specifications								
		Conditions: Processed cooked meat product (120g), frozen for 20 minutes *Air blown from above and below								
				300kg/h	500kg/h	700kg/h	1,000kg/h	1,500kg/h	2,000kg/h	
Interior temperature	-35degC (standard specification)	Model	MMF1207.5TJAX	MMF1212TJAX	MMF1216.5TJAX					
Conveyor specifications	Net width (mm)	1,200-3,300 (intervals of 300)	Unit width (mm)	2,700	2,700	2,700				
	Usable net width (mm)	Net width - 100	Unit length (mm)	10,300	14,800	19,300				
	Conveyor height (mm)	FL + 1,000	Height (mm)	3,000	3,000	3,000				
	Drive method	Direct drive method	Refrigeration capacity (kW)	50	75	100				
Interior specifications	Usable chilling length (mm)	3,000-21,000 (intervals of 1,500)	Model	MMF1506TJAX	MMF1510.5TJAX	MMF1513.5TJAX	MMF1519.5TJAX			
	Slit	Air blown from above or from above and below Stainless Steel 304 Upper slit has free height adjustment function (net surface + 40-100mm)	Unit width (mm)	3,600	3,600	3,600	3,600			
			Unit length (mm)	7,300	10,300	11,800	16,300	22,300		
			Height (mm)	3,000	3,000	3,000	3,000	3,000		
Refrigeration capacity (kW)	50	80	105	145						
Cooler specifications	Cooler material	Stainless Steel / AL Stainless Steel case	Refrigeration capacity (kW)	50	75	100	135	195		
Heatproof panel	Materials (inside/outside)	Stainless Steel / colored steel sheet Thickness: 100mm	Model	MMF3003TJAX	MMF3004.5TJAX	MMF3006TJAX	MMF3009TJAX	MMF3013.5TJAX	MMF3018TJAX	
Internal draining pan	Materials	Stainless Steel 304	Unit width (mm)	4,500	4,500	4,500	4,500	4,500		
			Unit length (mm)	5,800	7,300	8,800	11,800	16,300	20,800	
Internal drainage method	Drainage box/piping		Height (mm)	3,000	3,000	3,000	3,000	3,000		
			Refrigeration capacity (kW)	95	115	135	165	210	260	

Steel belt type [Specifications]		Reference Specifications					
		Conditions: Processed cooked meat product (120g), frozen for 20 minutes					
				300kg/h	500kg/h	700kg/h	1000kg/h
Interior temperature	-35degC (standard specification)	Model	MSF1207.5TJAX	MSF1212TJAX	MSF1216.5TJAX		
Conveyor specifications	Belt width (mm)	1,200/1,500	Unit width (mm)	2,700	2,700	2,700	
	Usable net width (mm)	Belt width - 100	Unit length (mm)	10,300	15,350	19,300	
	Conveyor height (mm)	FL + 1,000 (belt width 1,200) FL + 1,200 (belt width 1,500)	Height (mm)	3,000	3,000	3,000	
	Drive method	Sheave drive method (belt width 1,200) Drum drive method (belt width 1,500)	Refrigeration capacity (kW)	47	74	100	
Interior specifications	Usable chilling length (mm)	3,000-21,000 (intervals of 1,500)	Slit	Air blown from above and below Stainless Steel 304 Upper slit has free height adjustment function (belt surface + 40-100mm)			
	Model	MSF1506TJAX		MSF1510.5TJAX	MSF1513.5TJAX	MSF1518TJAX	
Cooler specifications	Cooler material	Stainless Steel / AL Stainless Steel case	Unit width (mm)	3,000	3,000	3,000	3,000
Heatproof panel	Materials (inside/outside)	Stainless Steel / colored steel sheet Thickness: 100mm	Unit length (mm)	8,950	11,950	16,450	20,950
Internal draining pan	Materials	Stainless Steel 304	Height (mm)	3,000	3,000	3,000	3,000
Internal drainage method	Drainage box/piping		Refrigeration capacity (kW)	48	74	103	145

*NH₃/CO₂, NH₃ or fluorocarbon refrigeration can be used. *Performance differs depending on the type and size of the product. Please consult us for details.

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SlimLight Freezer

Patent pending

SlimLight Freezer

Dramatically improved performance and ease of use with the same Thermo-Jack function

Space-saving, produced integrally at our factory and transported in one shipment

All the necessary functions of the Thermo-Jack Freezer but even easier to use. It is also produced integrally at our factory and transported in pieces, dramatically shortening installation time.

High-quality freezing

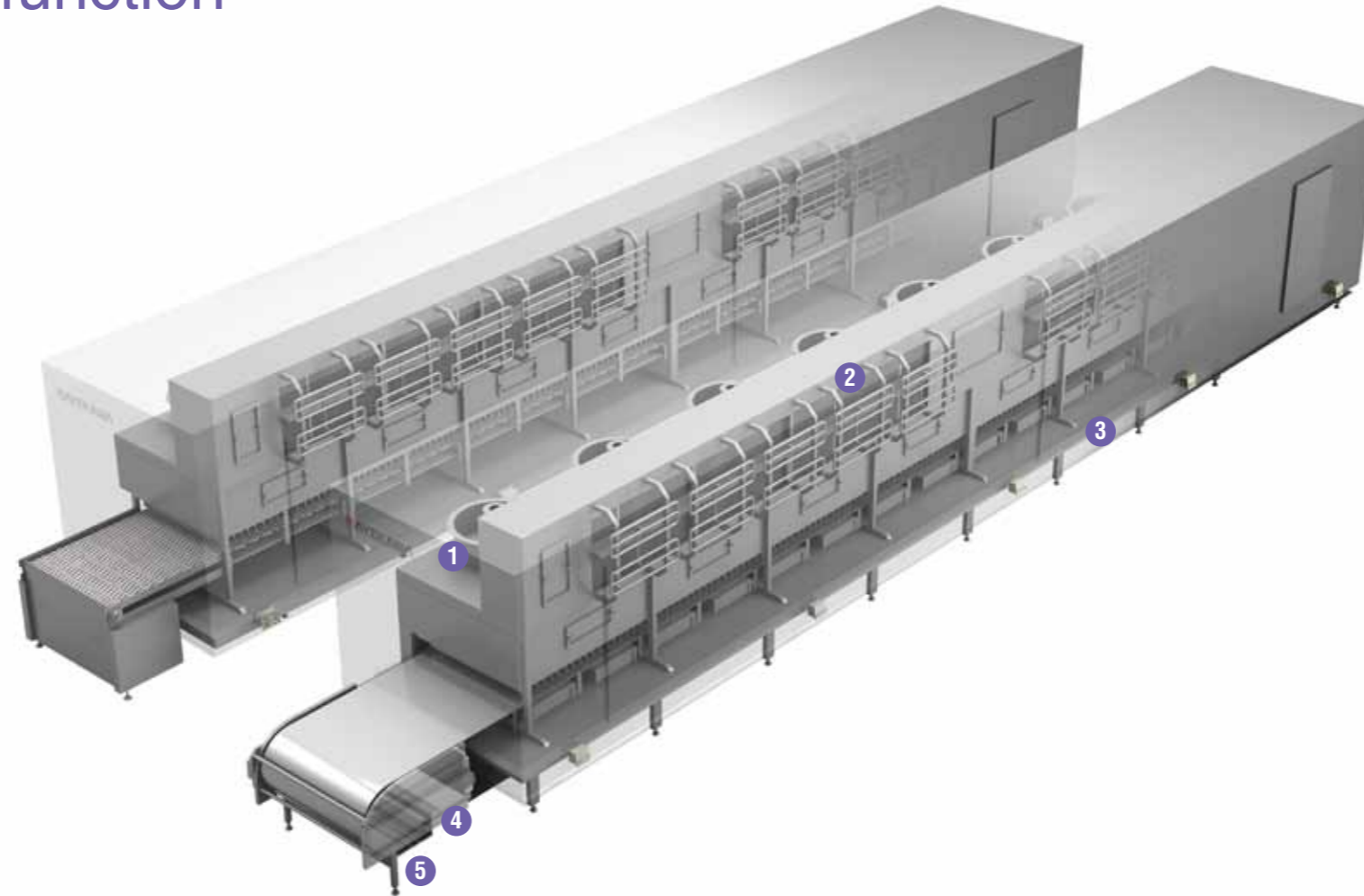
Simple structure

Produced integrally at our factory

Shorter installation time

Energy saving / Space saving

Sanitary



1 Cooler fan

The fan case and motor case are made from waterproof, sanitary SUS.



2 Coolers

Coolers are arranged along the entire usable chilling area to prevent uneven chilling of products.



3 Bath draining Pan

Improves washability and hygiene.



4 External belt return

The belt return is located outside of the unit, allowing the belts to be washed in room-temperature water. This also makes it easy to hand-wash the belts outside the unit. *Steel belt type only



5 Belt washing system

The belts are washed automatically at all times to maintain hygiene. *Steel belt type only



Optional Features

• Air defrosting system

Defrosts while running, allowing the unit to be operated for a long time.



• CIP cleaning system

This system allows efficient washing of the inside of the unit by automating a series of processes (pre-washing and foam washing).



Impinging air jet system for rapid freezing

The jets from the slits are distributed efficiently across the products, forming a film on the surface that allows rapid freezing and prevents evaporation of moisture.

Mesh belt type [Specifications]			Reference Specifications				
			Conditions: Raw fish (100L x 70W x 20H, 200g), frozen for 20 minutes				
Interior temperature			-35degC (standard specification)		300kg/h	500kg/h	700kg/h
Conveyor specifications	Net width (mm)	1,200/1,500	Model	MMF1209SL	MMF1215SL		
	Usable net width (mm)	Net width - 100	Unit width (mm)	2,130	2,130		
	Conveyor height (mm)	FL + 1,000	Unit length (mm)	12,150	18,150		
	Drive method	Direct drive method	Height (mm)	2,700	2,700		
Interior specifications	Usable chilling length (mm)	3,000-18,000 (intervals of 1,500)	Refrigeration capacity (kW)	60	100		
	Slit	Air blown from above or from above and below Stainless Steel 304	Model	MMF1507.5SL	MMF1512SL	MMF1516.5SL	
		Upper slit has three-level manual height adjustment function (net surface + 40mm, 70mm, 100mm)	Unit width (mm)	2,430	2,430	2,430	
Cooler specifications	Cooler material	Stainless Steel / AL Stainless Steel case	Unit length (mm)	10,850	15,350	19,850	
Heatproof panel	Materials (inside/outside)	Stainless Steel / colored steel sheet Thickness: 100mm	Height (mm)	2,800	2,800	2,800	
Internal draining pan	Materials	Stainless Steel 304	Refrigeration capacity (kW)	62.5	100	137.5	
Internal drainage method		Drainage box/piping					

Steel belt type [Specifications]			Reference Specifications				
			Conditions: Raw fish (100L x 70W x 20H, 200g), frozen for 20 minutes				
Interior temperature			-35degC(standard specification)		300kg/h	500kg/h	700kg/h
Conveyor specifications	Belt width (mm)	1,200/1,500	Model	MSF1209SL	MSF1215SL		
	Usable belt width (mm)	Belt width - 100	Unit width (mm)	2,130	2,130		
	Conveyor height (mm)	FL + 1,000	Unit length (mm)	12,150	18,150		
	Drive method	Direct drive method	Height (mm)	2,700	2,700		
Interior specifications	Usable chilling length (mm)	3,000-18,000 (intervals of 1,500)	Refrigeration capacity (kW)	60	100		
	Slit	Air blown from above and below SUS304	Model	MSF1507.5SL	MSF1512SL	MSF1516.5SL	
		Upper slit has three-level manual height adjustment function (belt surface + 40mm, 70mm, 100mm)	Unit width (mm)	2,430	2,430	2,430	
Cooler specifications	Cooler material	Stainless Steel / AL Stainless Steel case	Unit length (mm)	10,850	15,350	19,850	
Heatproof panel	Materials (inside/outside)	Stainless Steel / colored steel sheet Thickness: 100mm	Height (mm)	2,800	2,800	2,800	
Internal draining pan	Materials	Stainless Steel304	Refrigeration capacity (kW)	62.5	100	137.5	
Internal drainage method		Drainage box/piping					

*NH₃/CO₂, NH₃ or fluorocarbon refrigeration can be used. *Performance differs depending on the type and size of the product. Please consult us for details.

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MultiLayered Freezer

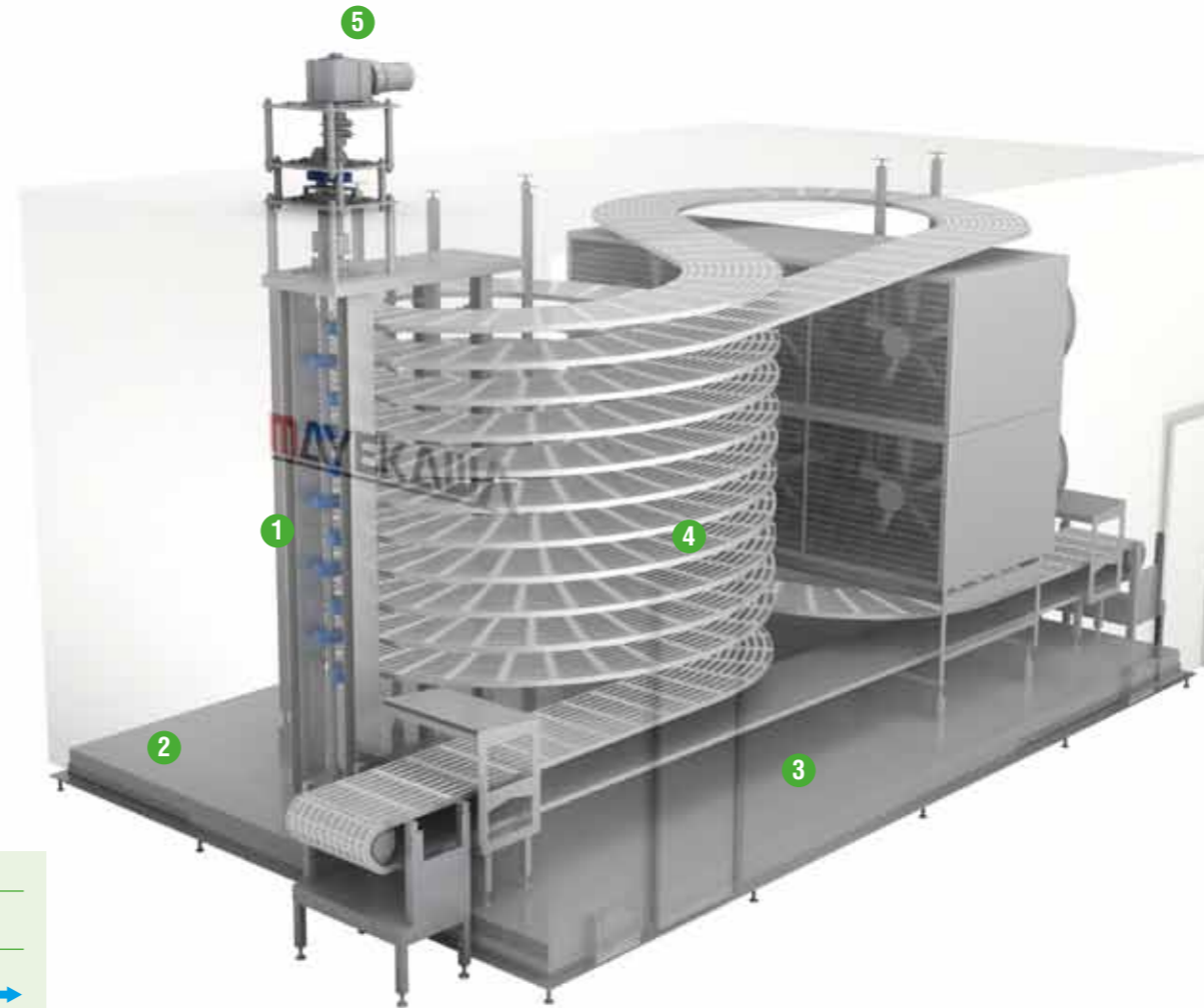
Patent pending

MultiLayered Freezer

Three-dimensional use of space Enables continuous freezing for mass production

Bottom loading and unloading possible from single tower
Can be used for flexible layouts

Instead of the drum main axis chain drive method used in conventional spiral freezers, this freezer uses a peripheral sprocket system for a simpler structure that is easier to clean. The internal diameter is also smaller than in conventional freezers, allowing a layout that fits in a compact space.



1 Drive method Peripheral sprocket system

A system in which slide blocks are attached to the stainless steel links and transported to the belts using plastic wheels.



2 Drumless construction

Instead of the conventional method, in which the conveyor is operated using drums, our MultiLayered Freezer uses a drumless structure with a peripheral sprocket system (meshing type).



3 Bath draining Pan

Improves washability and hygiene.



4 Baffle-less

As much as possible of the baffle has been removed from the outer circumference, improving visibility and washability.



5 External drive

The driving motor and gear reducer are installed on the ceiling panel, preventing heat shock from breaching the oil seal.

Optional Features

• Air defrosting system

Defrosts while running, allowing the unit to be operated for a long time.

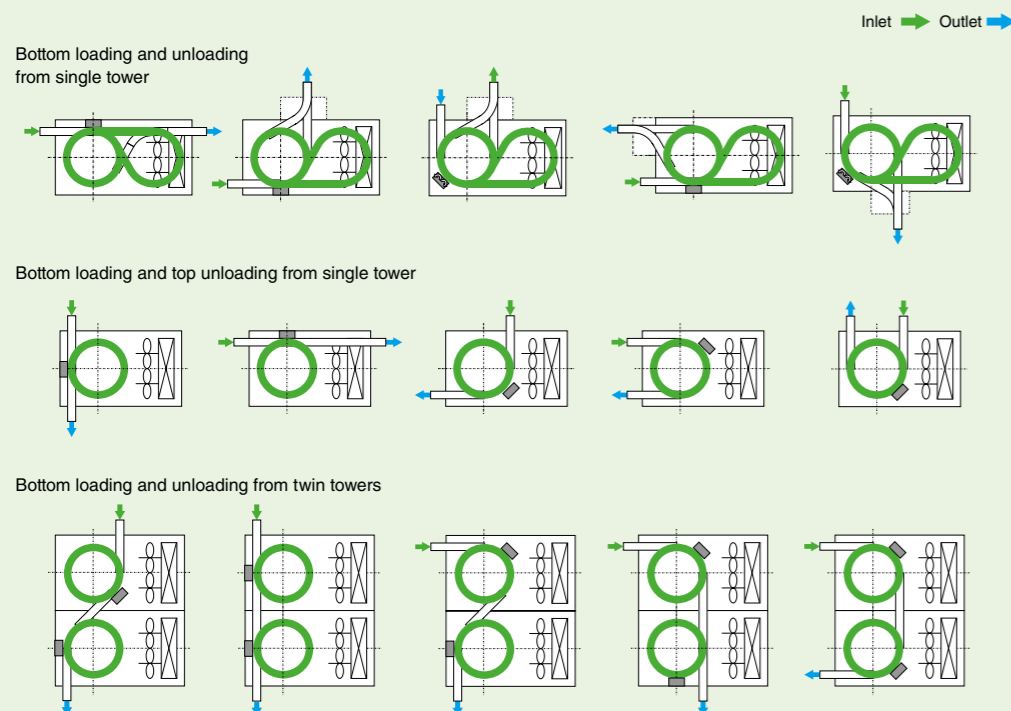


• CIP cleaning system

This system allows efficient washing of the inside of the unit by automating a series of processes (pre-washing and foam washing).



Example layout



Specifications		Reference Specifications				
Interior temperature	-35degC (standard specification)		Conditions: Pasta in tray (185L x 135W x 35H, 350g), frozen for 65 minutes			
Conveyor specifications	Net width (mm)	750/850/950	1,400kg/h	2,100kg/h	3,000kg/h	
	Usable net width (mm)	Net width - 50				
	Speed	2m/min to 20m/min	Model	MLF7524	MLF9520	MLF7524-2T
	Height (mm)	FL + 900 to 1,100	Unit width (mm)	5,720	6,760	11,440
	Materials	Stainless Steel 304 Slide block POM (polyacetal resin, blue)	Unit length (mm)	9,750	11,750	9,750
	Spiral specifications (mm)	p8 Wire diameter 1.4	Height (mm)	5,000	4,500	5,000
Frame	Stainless Steel 304	Refrigeration capacity (kW)	204	287	436	
Number of shelves	8 to 30		Conditions: Battered fried food product (80L x 100W x 25H, 80g), frozen for 45 minutes			
Space between shelves (mm)	120 to 200 (bottom loading/bottom unloading from single tower)/ 120 to 400 (bottom loading/top)		1,000kg/h	1,500kg/h	2,000kg/h	
Usable space between shelves (mm)	Space between shelves - 50					
Common space	SS + molten zinc plating		Model	MLF7520	MLF9520	MLF9524
Cooler specifications	Cooler materials	Stainless Steel /AL Stainless Steel case	Unit width (mm)	5,720	6,760	6,760
	Cooler fan materials	Impeller: polyamide Case: Stainless Steel 304 Motor: Stainless Steel 304	Unit length (mm)	9,750	11,750	11,750
Heatproof panel	Materials (inside/outside)	Stainless Steel / colored steel sheet Thickness: 100mm	Height (mm)	4,500	4,500	5,000
Internal draining pan	Materials	Stainless Steel 304	Refrigeration capacity (kW)	150	200	260
Internal drainage method	Drainage box/piping					

*A large number of layouts are available to suit various lines. Consult us for details.

*NH3/CO2, NH3 or fluorocarbon refrigeration can be used. *Performance differs depending on the type and size of the product. Please consult us for details.

Thermo-Jack Freezer

SingleLight Freezer

MultiLayered Freezer

IQF Line Freezer

Spiral Freezer / Batch Freezer

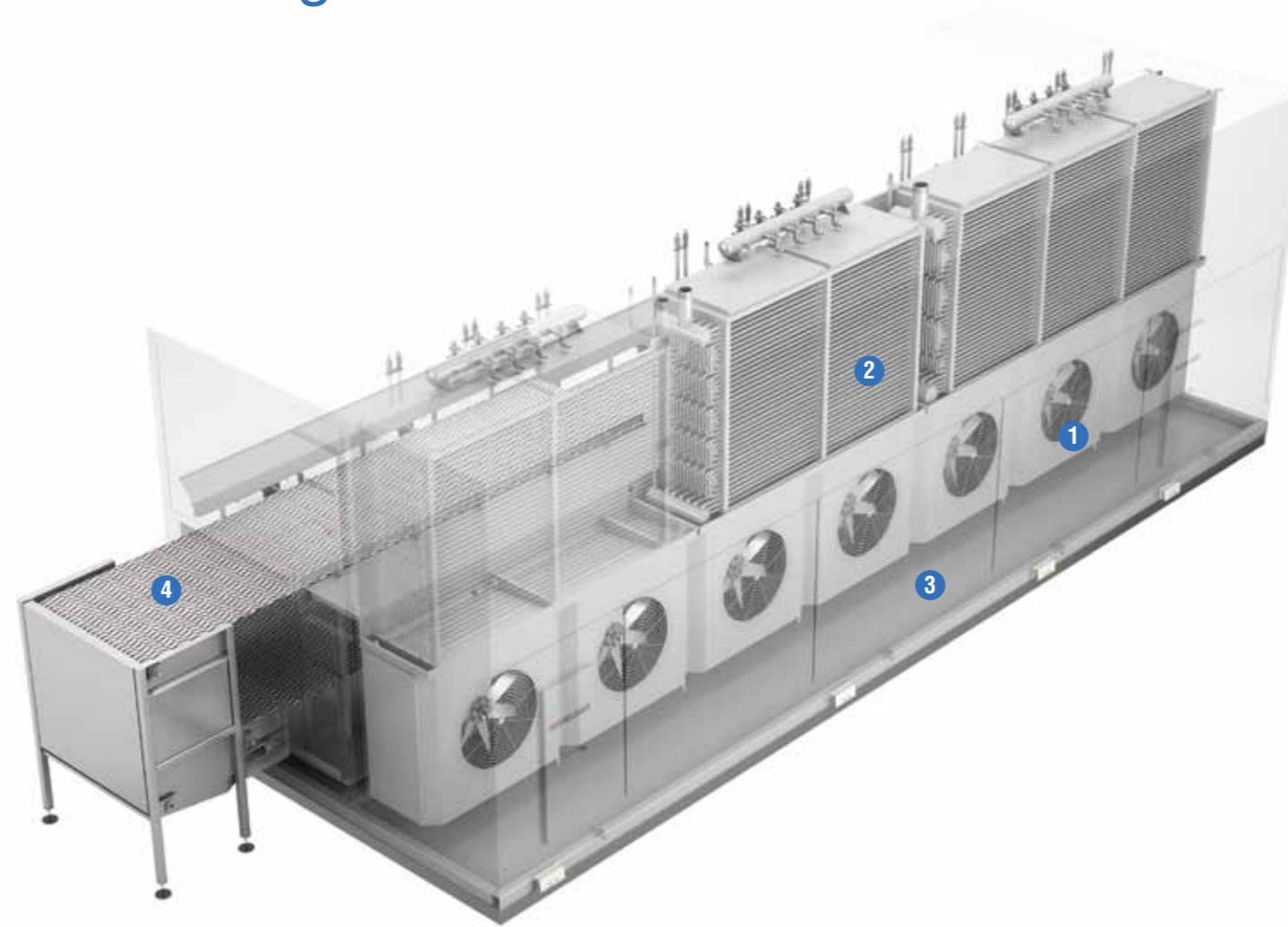
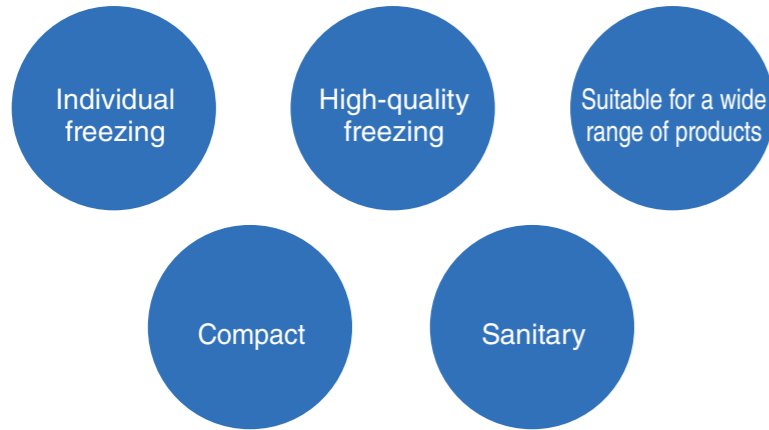
Total Service

IQF Line Freezer

Strong air flow and vibration are applied from below, allowing rapid tunnel freezing of products without clumping

Ideal for freezing vegetables, fruit and fishery products without clumping

The product is scattered and surface frozen on the first conveyor and then fully frozen in multiple layers on the second conveyor. This multi-layered freezing allows a more compact installation space.



1 Cooler fan

The fan case and motor case are made from waterproof, sanitary SUS.



2 Coolers

Coolers are arranged along the entire usable chilling area to prevent uneven chilling of products.



3 Bath draining Pan

Improves washability and hygiene.



4 Individual waving system

Vibration is applied from the bottom of the conveyor belt to prevent products from sticking together.



Optional Features

• Air defrosting system

Defrosts while running, allowing the unit to be operated for a long time.

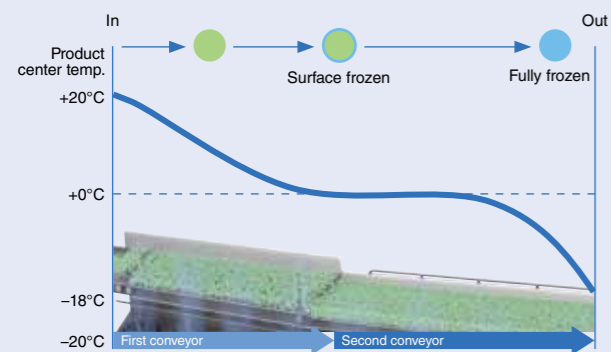


• CIP cleaning system

This system allows efficient washing of the inside of the unit by automating a series of processes (pre-washing and foam washing).



Image of Freezing Process



First conveyor A strong upward air flow is applied from the bottom and vibration is applied from below to scatter the product while freezing the surface of the product.

Second conveyor The product is frozen all the way to the center. The product is stacked in multiple layers, allowing a more compact freezer to be used.

[Examples of suitable products]



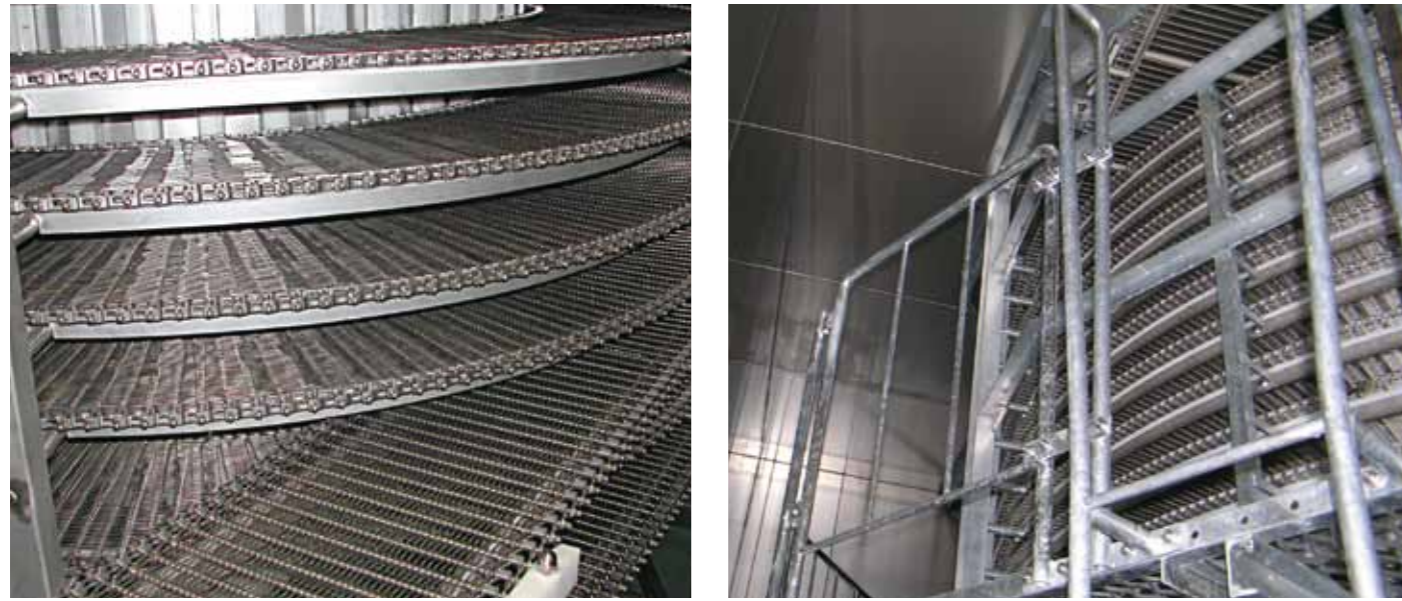
Specifications	760C-2	760C-4	760C-6	1200C-7	1500C-10
Interior temperature	-35degC (standard specification)				
Processing volume (kg/h)	226	600	1,000	1,800	3,000
External dimensions (mm)	3,200Lx2,300Wx2,500H	6,100Lx2,300Wx2,500H	9,000Lx2,300Wx2,500H	13,000Lx4,200Wx4,200H	18,500Lx4,500Wx4,500H
Net width (mm)	760	760	760	1,200	1,500
Capacitance (kW)	11	15	27	110	156
Drive method	Direct drive method				
Number of cooler fans	2	4	6	7	10
Cooler materials	Stainless Steel / AL. Stainless Steel case				
Base specifications	Base structure				
Heatproof panel	Welding skeleton/panel structure				
Heatproof panel materials (inside/outside)	Stainless Steel Thickness: 100mm				
Method for carrying in	Carried in whole (compact type)			Modular (Modular type)	
Internal drainage method	Drainage box/piping				

*NH₃/CO₂, NH₃ or fluorocarbon refrigeration can be used. *Performance differs depending on the type and size of the product. Please consult us for details.

Spiral Freezer

Spiral Freezer

Tried and trusted conventional spiral freezer



Space-saving with high productivity

The conveyors are arranged three-dimensionally, allowing continuous freezing for mass production in a small installation space. An "all-mighty" type that can be used for all kinds of products.

High-volume continuous processing

Space-saving

Suitable for a wide range of products

Optional Features

• CIP cleaning system

This system allows efficient washing of the inside of the unit by automating a series of processes (pre-washing and foam washing).

• Air defrosting system

Defrosts while running, allowing the unit to be operated for a long time.

• Bath tub base

Improves washability and hygiene.

Specifications		Reference Specifications				
		Conditions: Processed cooked meat product (120g), frozen for 60 minutes				
Interior temperature	+10 to -35degC (standard specification)		2t/n	3t/n	4t/n	5t/n
Net width (mm)	500/900 (increments of 50)					
Space between tiers (mm)	110 to 200	Model	MSP900S-23-140	MSP900S-1717-135	MSP900S-2323-140	MSP900S-2929-145
Number of tiers	8 to 30 (inquire about special specifications for large type)	Unit width (mm)	23	17+17	23+23	29+29
Conveyor frame	Stainless Steel 304/SS + molten zinc plating (drum)	Unit length (mm)	7,300	7,300	7,300	7,300
Heatproof panel materials (inside/outside)	Stainless Steel / colored steel sheet 100mm	Height (mm)	10,600	21,200	21,200	21,200
Internal draining pan materials	Stainless Steel 304	Refrigeration capacity (kW)	5,000	4,000	5,000	6,000
Common space	Stainless Steel 304					
Unit cooler materials	Stainless Steel / AL Stainless Steel case					
Internal drainage method	Drainage box/piping					

*NH₃/CO₂, NH₃ or fluorocarbon refrigeration can be used. *Other models are available in addition to those shown above. Performance differs depending on the type and size of the product. Please consult us for details.

Batch Freezer

Batch Freezer

Rapid freezing batch freezer - ideal for small amounts of various products



Two types: shelf type and trolley type

It is suitable for a wide variety of products, with controllable time and air flow. A trolley conveyance type is also available, allowing first-in-first-out production plans.



Shelf type (manual)

Trolley conveyance type (automatic/semi-automatic)

Suitable for a wide range of products

First-in-first-out

Uniform freezing

Variation

Improved operability

Specifications	2 rooms	4 rooms	6 rooms
Interior temperature	-35degC (standard specification)		
Processing capability (kg/h)	50	100	150
Heatproof panel materials (inside/outside)	Stainless Steel /colored steel sheet Thickness: 100mm		
Unit cooler materials	Stainless Steel /AL Stainless Steel case		
Cooler fan	0.75kW x 2 units	0.75kW x 4 units	0.75kW x 6 units
External dimensions (mm)	W2,000 x L2,100 x H2,750	W2,000 x L4,100 x H2,750	W2,300 x L6,700 x H2,750

*NH₃/CO₂, NH₃ or fluorocarbon refrigeration can be used. *Other models are available in addition to those shown above. Performance differs depending on the type and size of the product. Please consult us for details.

Thermo-Jack Freezer

SlimLight Freezer

Multilayered Freezer

IQF Line Freezer

Spiral Freezer / Batch Freezer

Total Service

We are building a global network with locations around the world to provide you with service you can rely on.

With products diversifying and needs relating to globalization increasing, there has been a shift toward greater safety, manpower saving, full automation, composition, accuracy and stability in production processes. Sudden failures of production machinery or facilities causes decreased safety, production losses and poor quality, which has a massive impact on society and the company's business.

Mayekawa therefore makes use of the industry's largest global service network, working in locations near you to prevent sudden failures of freezer facilities. We are developing a worldwide system to provide added value, maintenance and servicing for your freezers so that you can rely on them for a long time.



★ **Brussels Factory, Belgium**
N.V.MAYEKAWA EUROPE S.A.



★ **Tokyo Head Office**



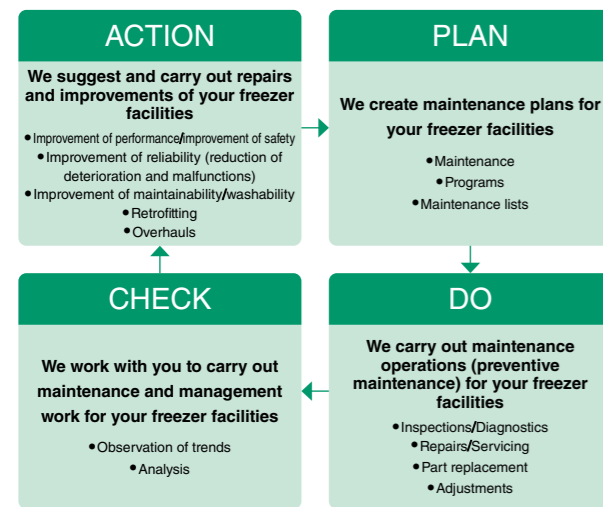
★ **Moriya Factory**



★ **Nashville Factory, USA**
MAYEKAWA U.S.A., INC.



[Management Cycle to Provide Added Value for Freezer Facilities]



★ Mayekawa factory/ ● Overseas office of Mayekawa

60 offices and 3 factories in Japan
93 locations (including 6 factories) **in 36 other countries**

*As of April 2014



★ **Changwon Factory, South Korea**
MYCOM KOREA CO., LTD.
CHANGWON FACTORY



★ **Cuernavaca Factory, Mexico**
MAYEKAWA DE MEXICO, S.A.DE C.V.



★ **Arujá Factory, Brazil**
MAYEKAWA DO BRASIL LTDA.

Thermo-Jack Freezer

Spiral Freezer

Multilayered Freezer

IQF Line Freezer

Spiral Freezer / Batch Freezer

Total Service

Main Locations (Branches) in Japan

Hokkaido Branch	3-2-5-1 Nijuyonken, Nishi-ku, Sapporo City, Hokkaido 063-0803, JAPAN	TEL:(81)11-631-2052 / FAX:(81)11-631-2053
Tohoku Branch	8-72 Rokucho-no-me-Minamimachi, Wakabayashi-ku, Sendai City, Miyagi 984-0013, JAPAN	TEL:(81)22-288-5001 / FAX:(81)22-288-5155
Kanto Branch	3-14-15 Botan, Koto-ku, Tokyo 135-8482, JAPAN	TEL:(81)3-3642-8968 / FAX:(81)3-3641-8468
Chubu Branch	2-9-6 Marunouchi, Naka-ku, Nagoya City, Aichi 460-0002, JAPAN	TEL:(81)52-218-3307 / FAX:(81)52-218-3308
Kansai Branch	1-4-27 Ebie, Fukushima-ku, Osaka City, Osaka 553-0001, JAPAN	TEL:(81)6-4795-6000 / FAX:(81)6-4795-6033
Chugoku/Shikoku Branch	2-3-40 Takayadai, Higashi-Hiroshima City, Hiroshima 739-2117, JAPAN	TEL:(81)82-491-1830 / FAX:(81)82-491-1838
Kyushu Branch	Fukuoka Fuji Land Building, 2-3 Nakasunakashima-machi, Hakata-ku, Fukuoka City, Fukuoka 810-0802, JAPAN	TEL:(81)92-262-0016 / FAX:(81)92-262-0115

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TEL: (359)2-89-10-130

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TEL: (33)1-30-58-2600 / MAYEKAWA.FRANCE@MAYEKAWA.EU

GERMANY/GERMERING

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