

**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.

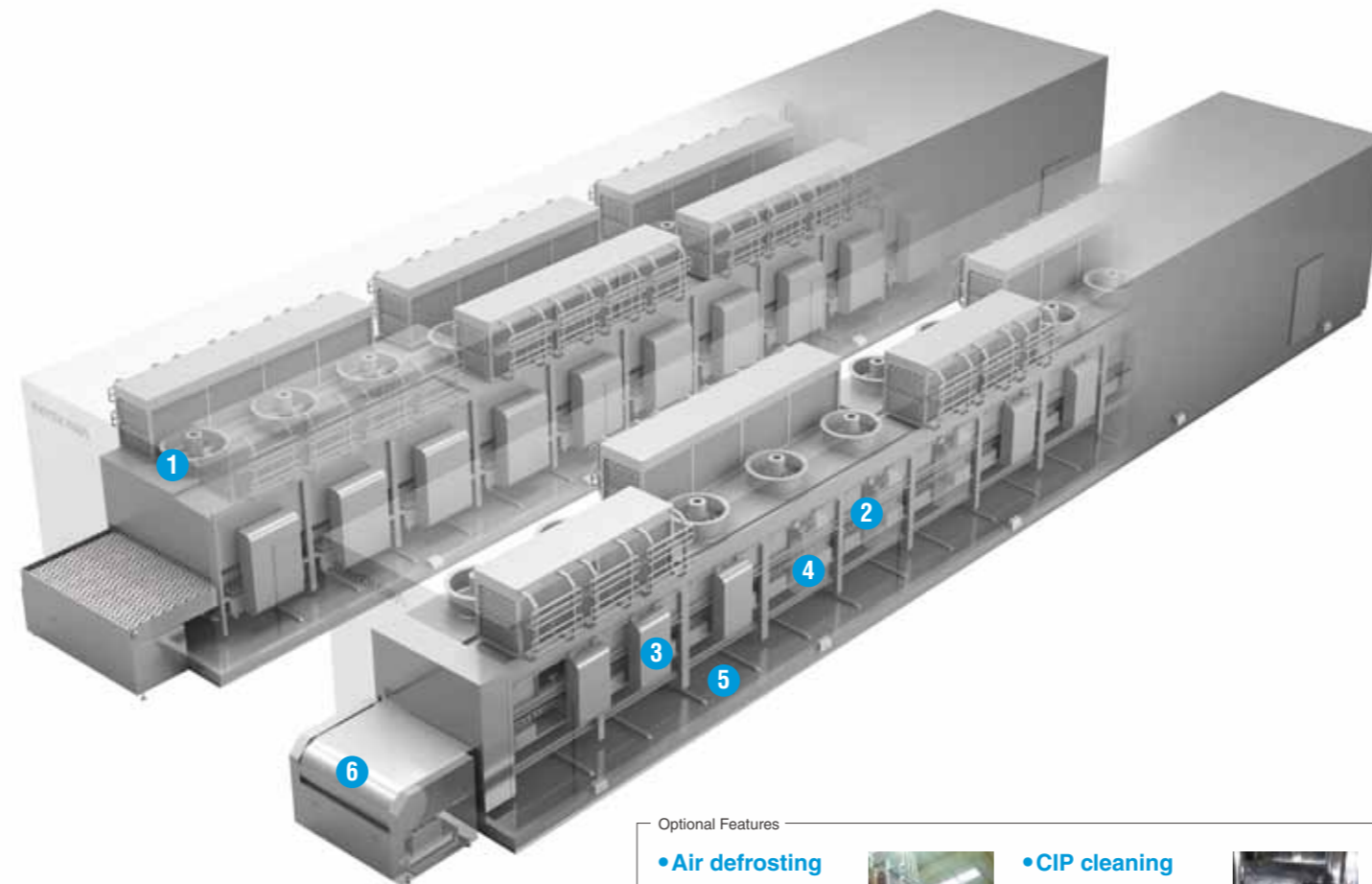
Rapid freezing

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.

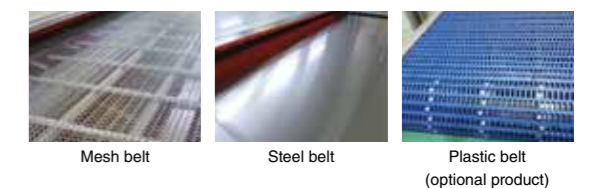


5 Bath draining Pan

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 | | | |
| | Usable chilling length (mm) | 3,000-21,000 (intervals of 1,500) | Model | MMF1506TJAX | MMF1510.5TJAX | MMF1513.5TJAX | MMF1519.5TJAX | | |
| Interior specifications | Slit | Air blown from above or from above and below Stainless Steel 304 | Unit width (mm) | 3,000 | 3,000 | 3,000 | 3,000 | | |
| | | Upper slit has free height adjustment function (net surface + 40-100mm) | Unit length (mm) | 8,800 | 13,300 | 16,300 | 22,300 | | |
| | | | Height (mm) | 3,000 | 3,000 | 3,000 | 3,000 | | |
| | | | Refrigeration capacity (kW) | 50 | 80 | 105 | 145 | | |
| | | Model | MMF2104.5TJAX | MMF2107.5TJAX | MMF2109TJAX | MMF2113.5TJAX | MMF2119.5TJAX | | |
| Cooler specifications | Cooler material | Stainless Steel / AL Stainless Steel case | 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 | 75 | 100 | 135 | 195 | |
| | | Model | MMF3003TJAX | MMF3004.5TJAX | MMF3006TJAX | MMF3009TJAX | MMF3013.5TJAX | MMF3018TJAX | |
| Heatproof panel | Materials (inside/outside) | Stainless Steel / colored steel sheet Thickness: 100mm | 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 |
| | | | Height (mm) | 3,000 | 3,000 | 3,000 | 3,000 | 3,000 | 3,000 |
| Internal drainage method | Drainage box/piping | 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 | Net 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 | |
| | Usable chilling length (mm) | 3,000-21,000 (intervals of 1,500) | Model | MSF1506TJAX | MSF1510.5TJAX | MSF1513.5TJAX | MSF1518TJAX |
| Interior specifications | Slit | Air blown from above and below Stainless Steel 304 | Unit width (mm) | 3,000 | 3,000 | 3,000 | 3,000 |
| | | Upper slit has free height adjustment function (belt surface + 40-100mm) | Unit length (mm) | 8,950 | 11,950 | 16,450 | 20,950 |
| | | | Height (mm) | 3,000 | 3,000 | 3,000 | 3,000 |
| | | | Refrigeration capacity (kW) | 48 | 74 | 103 | 145 |
| | | Model | MSF3003TJAX | MSF3004.5TJAX | MSF3006TJAX | MSF3009TJAX | MSF3013.5TJAX |
| Cooler specifications | Cooler material | Stainless Steel / AL Stainless Steel case | Unit width (mm) | 4,500 | 4,500 | 4,500 | 4,500 |
| | | | Unit length (mm) | 5,800 | 7,300 | 8,800 | 11,800 |
| | | | Height (mm) | 3,000 | 3,000 | 3,000 | 3,000 |
| Internal drainage method | Drainage box/piping | Refrigeration capacity (kW) | 95 | 115 | 135 | 165 | |

*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

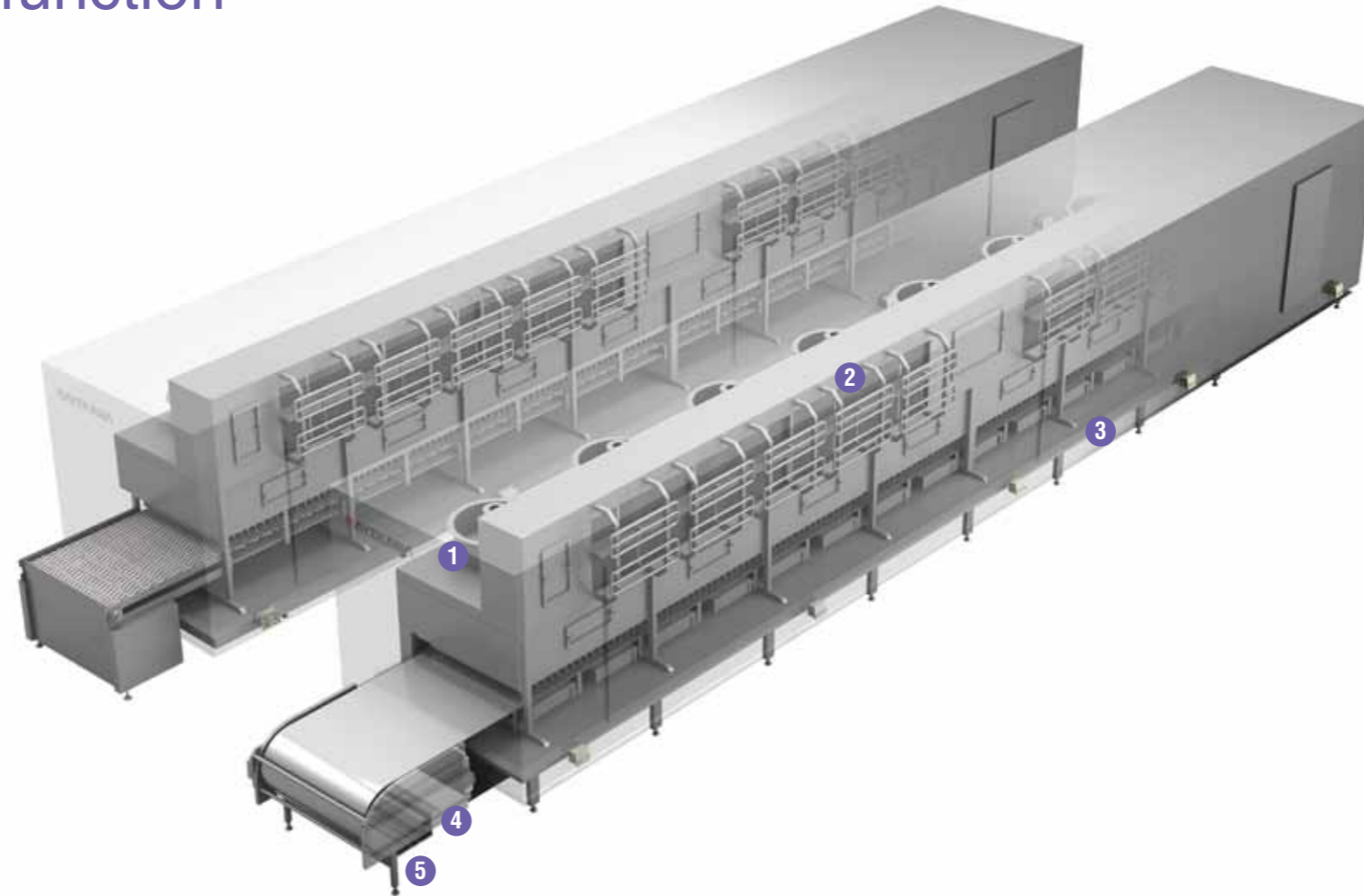
Simple structure

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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Thermo-Jack Freezer

SlimLight Freezer

Multilayered Freezer

IQF Line Freezer

Spiral Freezer / Batch Freezer

Total Service

MultiLayered Freezer

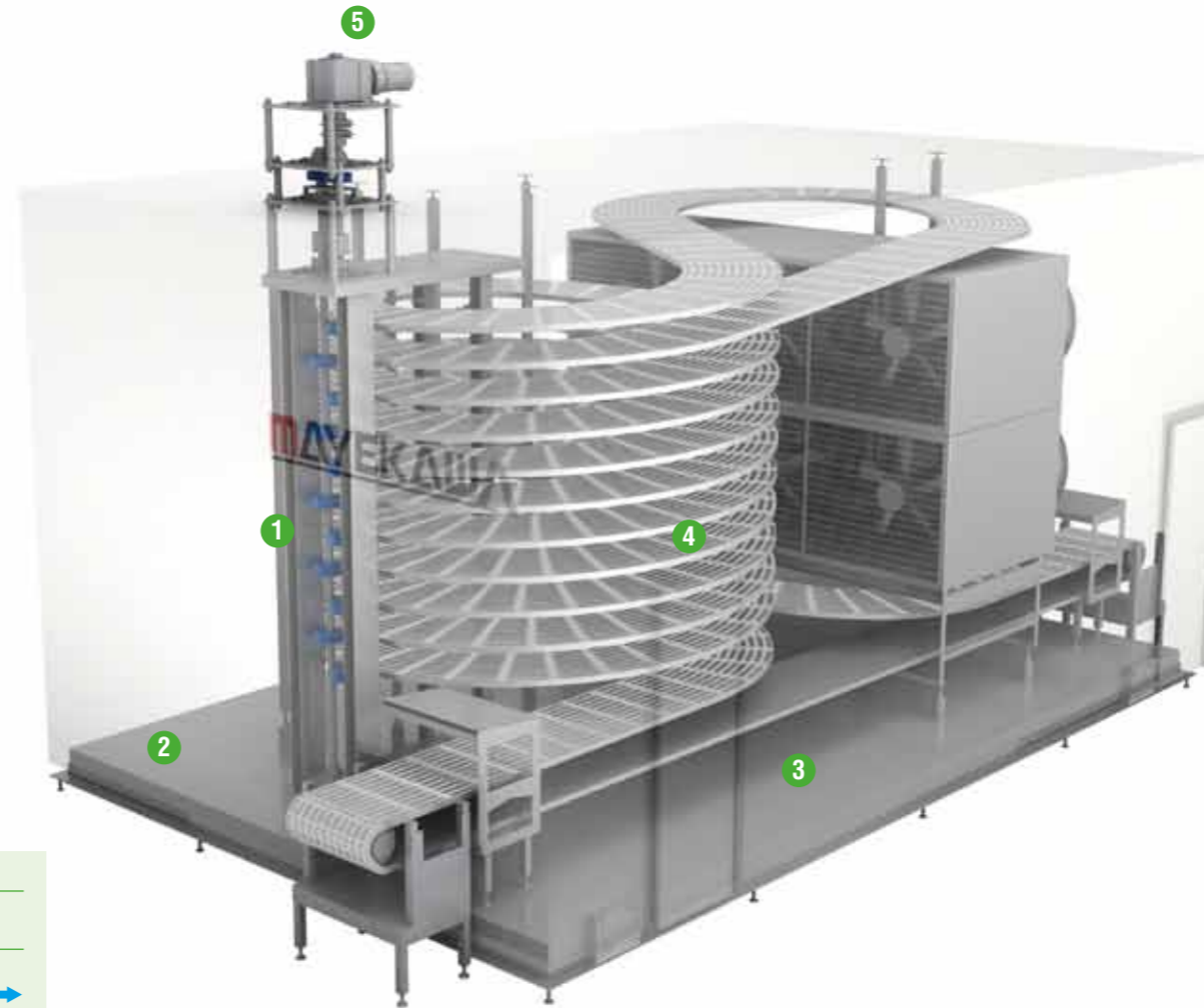
Patent pending

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.

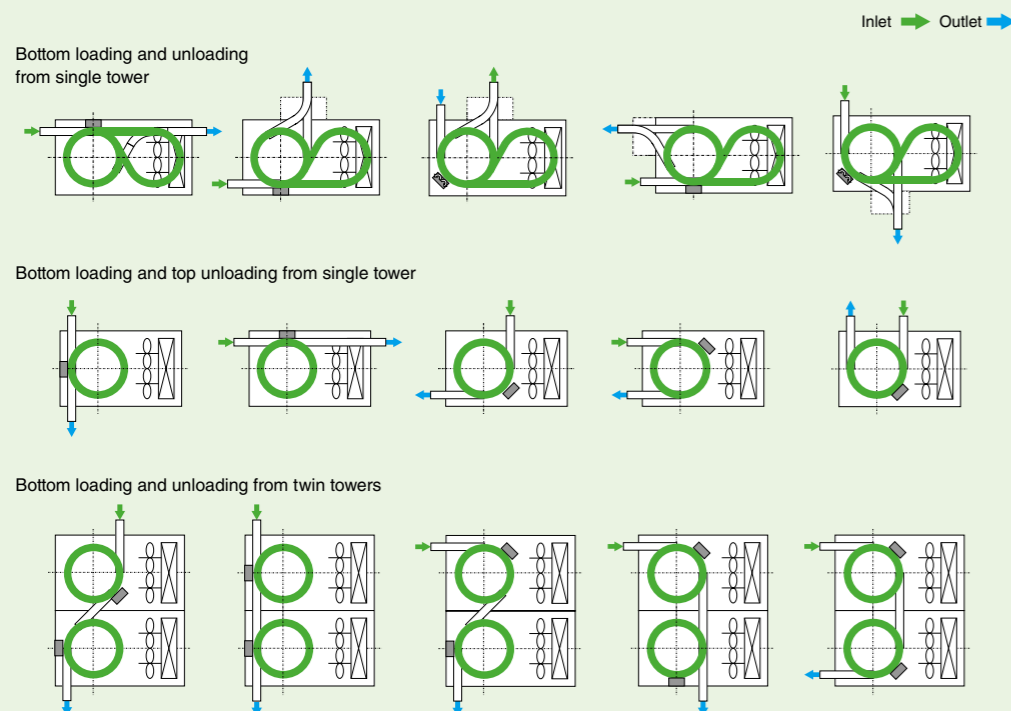


• CIP cleaning system

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

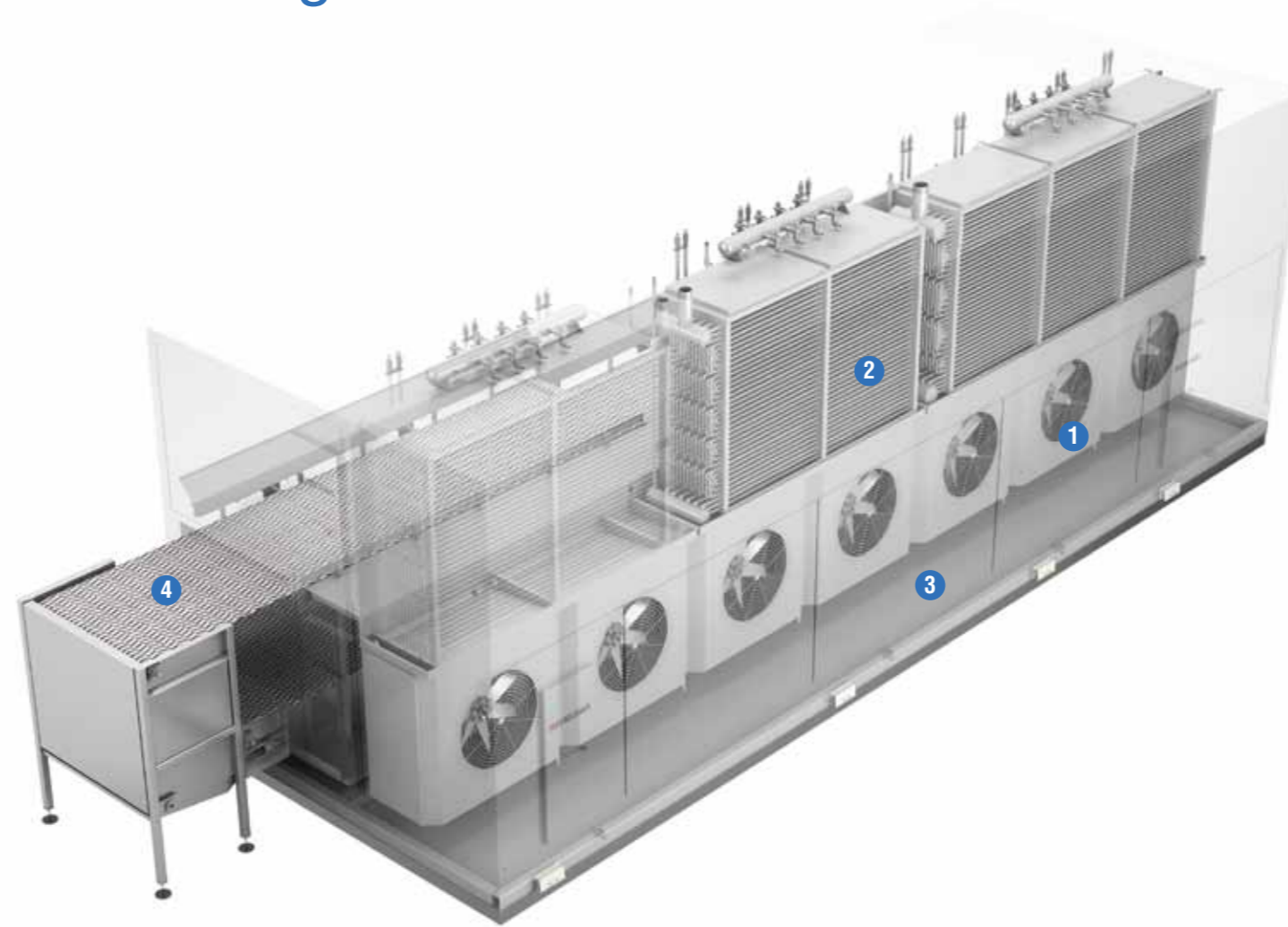
IQF Line Freezer

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.

- Individual freezing
- High-quality freezing
- Suitable for a wide range of products
- Compact
- 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 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.

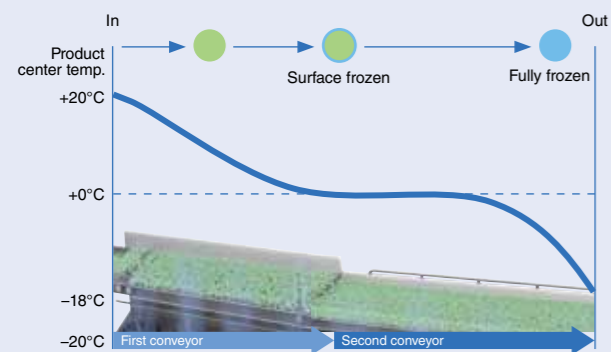


• **CIP cleaning system**

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]



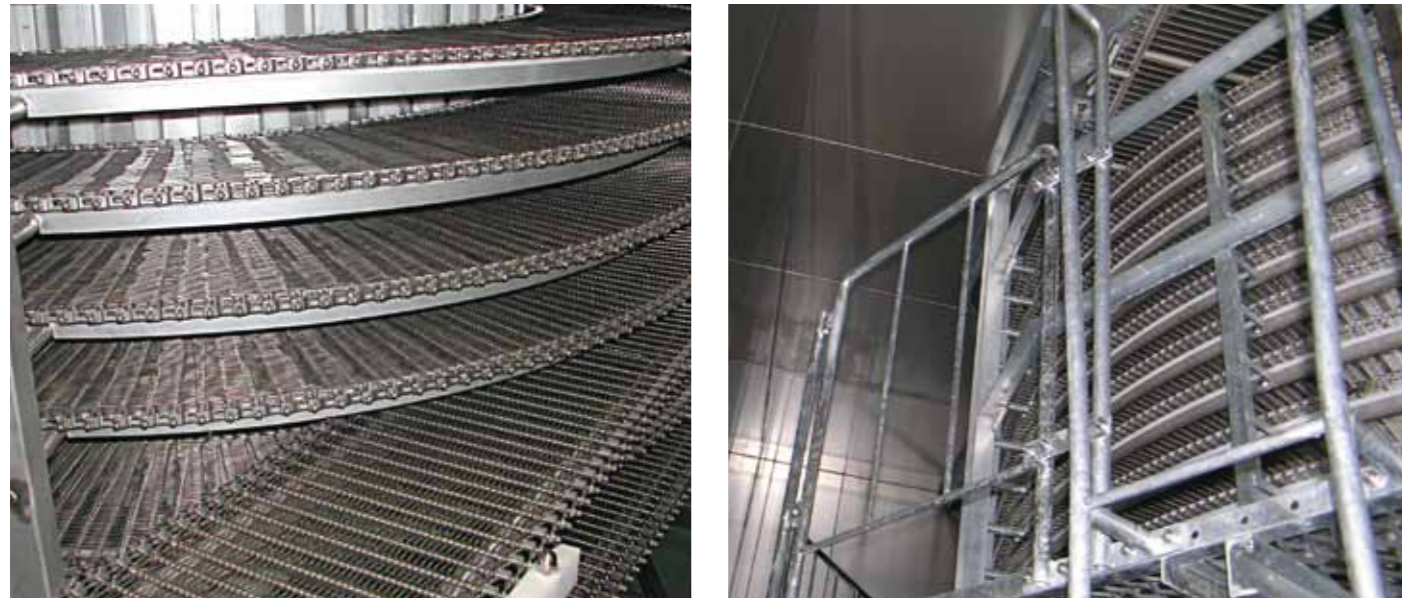
| Specifications | Conditions: Freezing of green peas presumed (drained product) | | | | |
|--|---|----------------------|----------------------|------------------------|-----------------------|
| | 760C-2 | 760C-4 | 760C-6 | 1200C-7 | 1500C-10 |
| Interior temperature | -35degC (standard specification) | | | | |
| 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.

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**



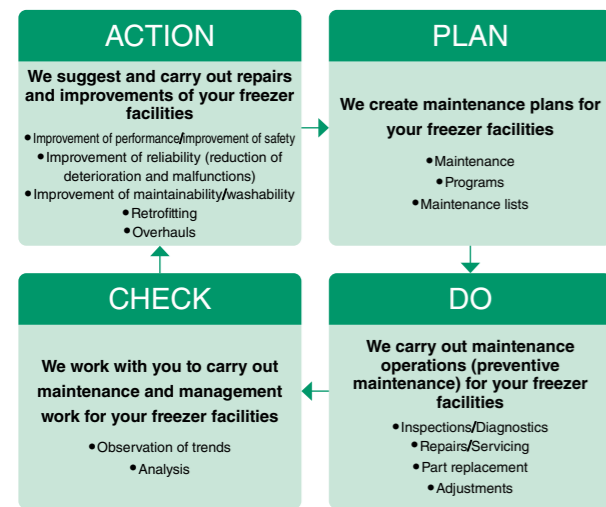
★ **Moriya Factory**



★ **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

| | | |
|-------------------------------|---|---|
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