

WORLD-CLASS FREEZING SOLUTIONS

Engineered for performance
Built for reliability
Trusted by food producers worldwide

GLORY Europe B.V.

📍 Opaalstraat 42
7554 TS Hengelo (OV)
The Netherlands

☎ +31 (0)651 483 797

✉ r.spoelder@glory-eu.com

REPRESENTATIVE IN JAPAN

GLORY Japan
3F Soei Building, 2-4-4
Shintomi, Chuo-ku, Tokyo
104-0041, Japan

T: +81 (0)3 6280 3438
E: ttsunetaka@asglobal.jp

REPRESENTATIVE IN INDIA

BS Engineering Services
63-3-68/1 Jawaharnagar
Sriharipuram, Visakhapatnam
Andhra Pradesh, India

T: +91 (0)897 833 4062
E: bsesvizag@gmail.com

REPRESENTATIVE IN VIETNAM

GLORY Co., Ltd.
26 Le Binh Street
Tan Son Nhat Ward
Ho Chi Minh City, Vietnam

T: +84 (0)903 706 414
E: vinh.tran@glory.vn



World-class Freezing Solutions

IQF FREEZING SOLUTIONS

INNOVATION | RELIABILITY | PERFORMANCE





GLORY Europe production lines



INDEX

ABOUT

03 **GLORY Europe**

THERMAL JET® IQF FREEZERS

05 Steel Belt IQF
07 Mesh Belt IQF
09 Hybrid Multi-belt IQF
11 Fluidized Bed IQF
13 Compact IQF

SPECIALIZED FREEZING SYSTEMS

15 Re-freezer
16 Dipping and Spraying Glazer
17 Contact Plate Freezer
18 Quick Air Blast Freezer

AUTOMATION

19 Master AutoCell® Control Panel

TECHNICAL SUPPORT & SERVICES

21 Services
22 General Technical Information

NEED MORE DETAILS?

For more technical specifications and performance data,
please refer to the Technical Information section.

See Page 22 →

ENGINEERED FOR PERFORMANCE

BUILT FOR RELIABILITY

For over 25 years, **GLORY Europe** has been a pioneer in advanced impingement freezing technology, with more than 700 IQF freezers successfully installed and operating worldwide. From engineering and manufacturing to commissioning and after-sales support, we deliver reliable solutions that set new industry benchmarks, consistently outperforming comparable IQF systems in efficiency, reliability, and long-term performance.



25+

YEARS OF EXPERTISE



21

COUNTRIES REACHED



700+

UNITS SOLD GLOBALLY



24/7

TECHNICAL SUPPORT



From Concept to Support

End-to-end solutions with customers, every step of the way.



1. CONSULT

Understand your needs and goals



2. ENGINEER

Design optimized solutions



3. MANUFACTURE

Built in-house with strict quality control



4. TEST

Every system tested before shipment



5. INSTALL

Professional installation and commissioning



6. SUPPORT

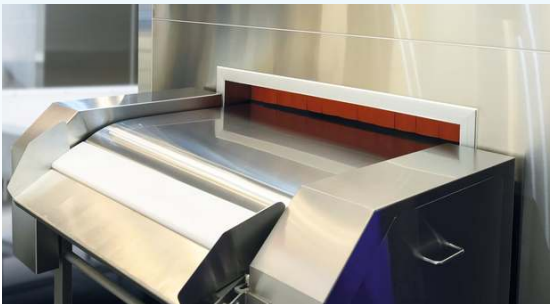
After-sales service and spare parts

THERMAL JET®

STEEL BELT IQF

Maximum product quality
Minimum total cost of ownership

The **Thermal Jet Steel Belt IQF** features a revolutionary dual-impingement system. High-velocity air freezes the product from above while impingement jets cool the underside of a specialized food-grade stainless steel belt with outstanding thermal conductivity, maximizing conductive heat transfer. Its exceptional strength and dimensional stability ensure long service life with minimal maintenance. Designed for soft and marinated products, it minimizes freezing loss, preserves product quality, and operates continuously for over 20 hours without defrosting.



Premium Stainless Steel Belt



Mackerel Freezing

S-SERIES
Steel Belt IQF



IMPINGEMENT FREEZING

High-velocity air impingement delivers rapid, uniform freezing for superior product quality and yield.



MINIMAL FREEZING LOSS

Ideal for soft and marinated products with minimal dehydration and reduced belt clogging.



MARK-FREE BELT

Stainless steel belt preserves delicate surfaces with minimal carryover.



NON-STOP OPERATION

Over 20 hours of continuous operation without defrosting for maximum uptime and uninterrupted production.

APPLICATIONS



Mackerel Fillet



Pangasius Fillet



Squid Ring



Scallop Meat

Ideal for a wide variety of soft seafood, poultry, meat, marinated and value-added products.

TECHNICAL SPECIFICATIONS

DESCRIPTION	S500	S750	S1000	S1200T	S1500T	S2000T
Nominal freezing capacity ¹ (kg/h)	500	750	1000	1200	1500	2000
Refrigeration capacity required at Te = -45°C (kW)	95	135	170	200	255	320
Freezer Configuration	Single-Line			Dual-Line		
Belt type	Food-grade Stainless Steel Plate Belt					
Length ² (mm)	13050	18700	20400	14850	18700	20400
Belt Width (mm)	Available in: 1200 1500 1800					
Height (mm)	3330					
Continuous Uptime without Defrost	> 20 hours					

¹ Specifications are based on Fish Fillet, 170 - 220 g/fillet, at core inlet/outlet temperature: +10°C / -20°C.

² Parameters of IQF are subjected to change without prior notice.

THERMAL JET® MESH BELT IQF

Maximum product yield
High-efficiency impingement freezing

The **Thermal Jet Mesh Belt IQF** uses proprietary impingement airflow technology to rapidly freeze products while preserving texture, nutrition, taste, color, and yield. Its highly permeable belt enables efficient 360° airflow, while the integrated automatic Cleaning-in-Place (CIP) system minimizes cleaning time and supports continuous production.



Steamed Shrimp Freezing



Breaded Shrimp Freezing

M-SERIES
Mesh Belt IQF



360° AIRFLOW
High-velocity air surrounds products from every direction for fast, uniform core freezing.



QUALITY PRESERVATION
Rapid crust freezing minimizes dehydration to maintain product texture, appearance, and yield.



FLEXIBLE CAPACITY
Available in Single and Twin-Line configurations to accommodate different production capacities.



AUTOMATIC CIP
Integrated cleaning system delivers fast sanitation with minimal manual intervention.

APPLICATIONS



Individual Shrimp



Tempura Shrimp



Langoustine in Box



Packed Salmon Loin

Ideal for seafood, poultry, meat, vegetables, fruits, and prepared foods.

TECHNICAL SPECIFICATIONS

DESCRIPTION	M500	M750	M900	M750V	M900V	M1800T
Nominal freezing capacity ¹ (kg/h)	500	750	900	750	900	1800
Refrigeration capacity required at Te = -45°C (kW)	95	140	170	135	160	320
Freezer Configuration	Single-Line			Innovated Single-Line		Dual-Line
Belt type	SUS 304 Eyelink or Mesh Belt					
Length ² (mm)	7600	10300	12100	10300	11200	12100
Belt Width (mm)	Available in: 1000 1200 1500 1800 2000 2500					
Height (mm)	3330					
Continuous Uptime without Defrost	> 20 hours					

¹ Specifications are based on HLSO Shrimp, size 16–20 pcs/lb, at core inlet/outlet temperature: +10°C / -20°C.

² Parameters of IQF are subjected to change without prior notice.

THERMAL JET® MULTI-BELT IQF

Maximum production capacity
Minimum installation footprint

Designed for facilities with limited floor space, the **Thermal Jet Hybrid Multi-belt IQF** maximizes production through multiple independently controlled conveyor levels. Proprietary airflow technology ensures consistent freezing performance across every tier.



H-SERIES
Multi-belt IQF



Breaded Shrimp Freezing



Whole Fish Freezing



MULTI-PRODUCT FREEZING

Freeze multiple products simultaneously for maximum production flexibility.



INDEPENDENT CONTROL

Adjust belt speed and freezing time independently for each conveyor tier.



MINIMAL FOOTPRINT

Increase processing capacity without requiring additional factory floor space.



UNIFORM FREEZING

Optimized airflow maintains consistent freezing performance across every conveyor tier.

APPLICATIONS



Tempura Shrimp



Shrimp in Boxes



Nobashi Shrimp



Packed Salmon Loin

Ideal for seafood, poultry, meat, vegetables, fruits, and prepared foods.

TECHNICAL SPECIFICATIONS

DESCRIPTION	H500	H800	H1000	H1500	H2000
Nominal freezing capacity ¹ (kg/h)	500	800	1000	1500	2000
Refrigeration capacity required at Te = -45°C (kW)	95	150	185	270	350
Freezer Configuration	Dual-line configuration, available in 2-tier or 3-tier options				
Belt type	SUS 304 Eyelink or Mesh Belt or Chain (for Product on Trays)				
Length ² (mm)	7500	10200	12000	16500	20500
Belt Width (mm)	Available in: 1000 1200 1500 1800 2000				
Height (mm)	4000				
Continuous Uptime without Defrost	> 20 hours				

¹ Specifications are based on Vacuum-packed Salmon Loin, 1000 g/piece, at core inlet/outlet temperature: +10°C / -20°C.

² Parameters of IQF are subjected to change without prior notice.

THERMAL JET®

FLUIDIZED BED IQF

Perfect product separation
Reliable and quick fluidized freezing

The **Thermal Jet Fluidized Bed IQF** combines two-stage freezing with optimized impingement airflow to deliver excellent product separation, optimal fluidization, and minimal dehydration. Specifically engineered for small, sticky, and delicate products, it delivers gentle handling to preserve product shape, texture, and appearance. Its ergonomic low-height infeed eliminates the need for elevated product loading or a pre-feed shaker, simplifying operation while supporting continuous, efficient production.



F-SERIES
Fluidized Bed IQF



Cut Okra Freezing



Diced Mango Freezing



PERFECT PRODUCT SEPARATION

Impingement airflow keeps individual products separated for consistent quality, even with sticky products.



NO COMPRESSED-AIR SYSTEM

No snow removal system is required for evaporator coil defrost during continuous operation.



FIRST IN, FIRST OUT

FIFO product flow maintains consistent freezing time and uniform freezing for every batch.



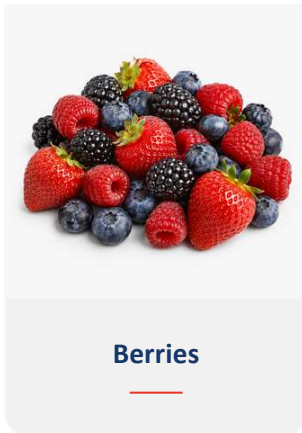
QUIET OPERATION

Optimized airflow minimizes operating noise while maintaining high freezing efficiency.

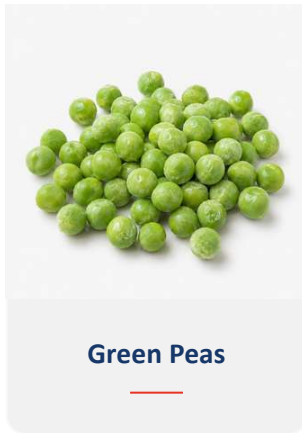
APPLICATIONS



Diced Mango



Berries



Green Peas



Chicken Cubes

Ideal for free-flowing fruits, vegetables, diced products, and poultry.

TECHNICAL SPECIFICATIONS

DESCRIPTION	F1000	F1500	F2000	F2500	F3000	F4000
Nominal freezing capacity ¹ (kg/h)	1000	1500	2000	2500	3000	4000
Refrigeration capacity required at Te = -45°C (kW)	90	130	170	220	260	340
Belt type	SUS 304 Mesh Belt					
Length ² (mm)	8000	9200	10600	11200	12100	13900
Belt Width (mm)	Available in: 1000 1500					
Height (mm)	4200					
Continuous Uptime without Defrost	> 16 hours					

¹ Specifications are based on Green Peas, at core inlet/outlet temperature: +5°C / -20°C.

² Parameters of IQF are subjected to change without prior notice.

THERMAL JET® COMPACT IQF

Compact Modular Freezing
Full-scale IQF Performance

The **Thermal Jet Compact IQF** delivers the same advanced impingement freezing technology as the **Thermal Jet M-Series** in a compact modular platform. Designed as either a standalone freezer or a production line extension, it combines high performance with simplified maintenance and sanitation.



MC-SERIES
Compact IQF



Shrimp Freezing



Sliding Door Mechanism for Easy Access



PLUG-AND-RUN

Compact solution for fast installation as a standalone unit or line expansion.



RAPID FREEZING

Provides the same high-performance impingement freezing as the standard M-Series.



MINIMAL FOOTPRINT

Compact design maximizes freezing capacity while minimizing required floor space.



EASY SANITATION

Open-access design enables fast cleaning while maintaining food safety.

APPLICATIONS



Individual Shrimp



Tempura Shrimp



Shrimp in Boxes



Packed Salmon Loin

Ideal for seafood, poultry, meat, vegetables, fruits, and prepared foods.

TECHNICAL SPECIFICATIONS

DESCRIPTION	MC250	MC500
Nominal freezing capacity ¹ (kg/h)	250	500
Refrigeration capacity required at Te = -45°C (kW)	50	90
Belt type	SUS 304 Mesh Belt	
Length ² (mm)	4900	7600
Belt Width (mm)	Available in: 1000 1500 1800	
Height (mm)	2800	
Continuous Uptime without Defrost	> 20 hours	

¹ Specifications are based on HLSO Shrimp, size 16–20 pcs/lb, at core inlet/outlet temperature: +10°C / -20°C.

² Parameters of IQF are subjected to change without prior notice.

THERMAL JET® RE-FREEZER

Rapid Hardening
Perfect Product Appearance

The **Thermal Jet Re-Freezer** delivers precise impingement airflow to instantly crust-freeze and harden a wide range of frozen products, locking in glaze layers, preventing ice build-up on products, and delivering extended uptime of more than 20 hours.



INSTANT HARDENING

Rapidly forms a stable frozen surface to protect product quality and appearance.



MINIMAL MAINTENANCE

Built with premium materials and a simple design for reliable, low-maintenance operation.

APPLICATIONS



Shrimp



Fish



Octopus



Squid

TECHNICAL SPECIFICATIONS

DESCRIPTION	R900	R1100	R1200	R1500	R2200T
Nominal freezing capacity ¹ (kg/h)	900	1100	1200	1500	2200
Refrigeration capacity required at Te = -45°C (kW)	35	43	47	58	86
Belt type	SUS 304 Eyelink or Mesh Belt				
Length ² (mm)	4900	5400	5800	6700	5400
Belt Width (mm)	Available in: 1500 1800				
Height (mm)	3230				
Continuous Uptime without Defrost	> 20 hours				

¹ Specifications are based on HLSO Shrimp, size 16–20 pcs/lb, at core inlet/outlet temperature: +10°C / -20°C.

² Parameters of IQF are subjected to change without prior notice.

DIPPING & SPRAYING GLAZER

Accurate Glazing Control
Superior Product Separation

The **Dipping & Spraying Glazer** ensures a uniform glaze while preventing product clumping throughout the glazing process. Automated process control ensures consistent coating, accurate product weight, and optimized water usage.



PRECISION GLAZING

Maintains consistent glaze coverage for stable product weight and premium surface quality.



MINIMAL WATER CONSUMPTION

Optimized water distribution minimizes water usage and reduces operating costs.

APPLICATIONS



Shrimp



Fish



Octopus



Squid

TECHNICAL SPECIFICATIONS

DESCRIPTION	DSG-M500	DSG-M600	DSG-M750	DSG-M900	DSG-M900A
Nominal glazing capacity (kg/h)	500	600	750	900	900
Glazing rate ¹ (%)	8 - 30				
Belt type	SUS 304 Eyelink Belt				
Length ² (mm)	3400				
Belt Width (mm)	Available in: 1500 1800				
Chilled water consumption (m³/h)	0.4 - 1.0				
Power consumption (kW)	0.4				

¹ Glazing rate may vary depending on frozen product core temperature, size, chilled water temperature, and glazing time.

² Parameters of Glazer are subjected to change without prior notice.

CONTACT PLATE FREEZER

Rapid Contact Freezing
Maximum Thermal Efficiency

The **GLORY** Contact Plate Freezer delivers rapid conductive freezing through direct contact with refrigerated plates for efficient heat transfer and consistent product quality. Its insulated construction minimizes energy loss while simplifying operation and maintenance.



SEAMLESS CONSTRUCTION

Fully welded enclosure eliminates seams for better hygiene, thermal efficiency, and durability.



EASY ACCESS

Motorized doors provide unrestricted access on both sides for operation, cleaning, and maintenance.

APPLICATIONS



Shrimp Block



Fish Block



Octopus Block



Squid Block

TECHNICAL SPECIFICATIONS

DESCRIPTION	CF500	CF750	CF1000	CF1500
Nominal freezing capacity ¹ (kg/h)	500	750	1000	1500
Refrigeration capacity required at Te = -40°C (kW)	45	65	80	120
Number of aluminum plates	7	10	11	16
Length ² (mm)	3800	3800	4100	4100
Width (mm)	1700			
Height (mm)	1400	1850	1990	2500

¹ Specifications are based on variable products on trays, at core inlet/outlet temperature: +10°C / -20°C.

² Parameters of Contact Plate Freezer are subjected to change without prior notice.

QUICK AIR BLAST FREEZER

Superior Batch Freezing
Flexible Production Capacity

The **GLORY** Quick Air Blast Freezer delivers superior batch freezing with uniform airflow for consistent, high-quality results. Its modular design provides flexible production capacity and supports on-demand operation with virtually no startup delay.



MULTI-PRODUCT FREEZING

Processes diverse food products with consistent performance, ideal for flexible batch production.



MAINTENANCE-FREE OPERATION

Designed for reliable, user-friendly operation with minimal maintenance throughout its service life.

APPLICATIONS



Breaded Shrimp



Meat Patties



Sausages



Dumplings

TECHNICAL SPECIFICATIONS

DESCRIPTION	QABF250	QABF500
Nominal freezing capacity ¹ (kg/h)	250	500
Refrigeration capacity required at Te = -40°C (kW)	42	78
Trolley/Rack configuration	4 Racks (16 Tiers/Rack)	4 Racks (21 Tiers/Rack)
Length ² (mm)	5450	6200
Width (mm)	2450	2600
Height (mm)	2450	2450

¹ Specifications are based on variable products on trays, at core inlet/outlet temperature: +10°C / -20°C.

² Parameters of Quick Air Blast Freezer are subjected to change without prior notice.

GLORY MASTER AUTOCELL®

Perfect Freezing Results
Intelligent and Synchronized Control

GLORY Master AutoCell® automatically synchronizes every freezer and all process equipment in real time, optimizing critical process parameters to maximize freezing capacity, product quality, and energy efficiency. Intelligent monitoring and continuous data logging ensure stable, reliable operation across the entire freezing line.

- 512**
PRESET PROGRAMS
Cover a wide range of products
- 20°C**
CORE TEMPERATURE
Automatic temperature control
- 365 Days**
DATA LOGGING
Full traceability for quality assurance

FULLY SYNCHRONIZED FREEZING LINE

One Intelligent Platform. Complete Process Visibility.



AUTO OPTIMIZATION
Automatically adjusts parameters for maximum yield and energy efficiency.



AUTO ERROR DETECTION
Automatically records and displays errors on the HMI interface for quick troubleshooting and repair.

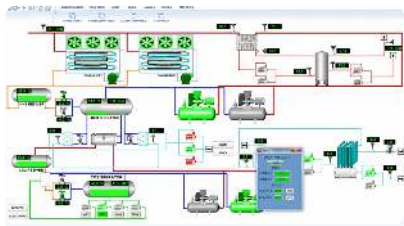


SMART FACTORY READY

- REMOTE CONTROL**
Access your line performance anytime, anywhere.
- SCADA INTEGRATION**
Fully compatible with plant SCADA systems.
- DATA EXPORT**
Export reports via USB in CSV or HTML format.
- WIFI CONNECTIVITY**
Secure wireless access for real-time control.
- 3-LEVEL SECURITY**
User access control ensures data and operation safety.



MOBILE ACCESS
Monitor and control your freezing line from anywhere.



SCADA / DASHBOARD
Real-time insights for smarter solutions.



LINE OVERVIEW
One view. Total control of your production line.

TRUSTED COMPONENT ECOSYSTEM



SERVICES

Your Success. Our Commitment.

At **GLORY Europe**, our commitment extends beyond commissioning and handover. We provide comprehensive after-sales service to keep your production running smoothly, efficiently, and profitably - for years to come.



24/7 TECHNICAL SUPPORT

Our experienced engineers provide 24/7 technical support by phone, email, or on-site service.



REMOTE ASSISTANCE

Fast problem diagnosis and resolution through secure remote connection minimizing downtime.



SPARE PARTS SUPPLY

Genuine spare parts available worldwide to guarantee uninterrupted operation.



PREVENTIVE MAINTENANCE

Planned maintenance programs to optimize freezing equipment efficiency and extend service life.



INSTALLATION & COMMISSIONING

Professional installation and commissioning by **GLORY** certified engineers.



TRAINING PROGRAMS

On-site and online training for your operators and maintenance team.



GLOBAL SERVICE NETWORK

With a strong presence in 21 countries, **GLORY Europe** ensures reliable **24/7 service, 365 days a year**.



GENERAL TECHNICAL INFORMATION

Engineered for Performance. Built for Reliability.

REFRIGERATION



PARAMETER	SPECIFICATIONS
Evaporative Temperature	-45°C
Operating Chamber Temperature	-40°C to -42°C
Pull-down Time	≤ 30 min (+28°C to -36°C)
Refrigerants	NH ₃ (R717), CO ₂ , Freon
Liquid Feed	Pump Circulation / Gravity Feed
Defrost System	Hot Gas / Water

CONSTRUCTION



PARAMETERS	SPECIFICATIONS
Insulation Panel Thickness	150 mm Polyurethane
Panel Outer Material	SUS 304 / SUS 316
Belt Material	SUS 304 / SUS 316 Stainless Steel
CIP System	Fully Automatic (Optional)

UTILITIES



PARAMETERS	SPECIFICATIONS
Power Supply	Customized to local electrical standards
Water Pressure	≥ 2.0 bar
Noise Level	< 80 dB(A) at 1 m

COMPLIANCE



✓ CE Mark	✓ HACCP Hygienic Design
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