

## TUNNEL QUICK-FREEZER

Tunnel freezer is individual quick freezing machine with advanced design and superior performance, which can efficiently save energy and retain freshness. It is widely used in quick-freezing food with shape of strip, cubic or grain food, such as shrimp meat, shrimp, sliced fish, meat dumpling, divided meat, pig tongue, chicken, asparagus and yam. Stand models are suitable for the freezing capacity from 300 kg/h - 1000 kg/h. If the capacity is bigger than 1000 kg/h, Wide belt models or mutil layers model are the good choice.

Compare to spiral freezer, the configuration of tunnel freezer is more simple, so it is easy to assemble and operate, and less investment. The feeding temperature is around  $+15^{\circ}\text{C}$ , out feeding temperature  $-18^{\circ}\text{C}$ , refrigerant R717 or Freon, freezing duration can be 10 - 30 minutes, adjustable.



### Features



I. Conveying belt is quality high-intensity stainless steel mesh belt, with conversion infinite speed variation. it is safe and reliable in running.

II Fan arrangement has 3 types: cross blast from right and left, mixed blast and top blast according to different frozen products, which makes perfect freezing, quality and efficiency.

III Evaporator adopts complete aluminum and copper tube and fins and optimum designed pitch

of fins, advanced in structure and efficient in refrigeration.

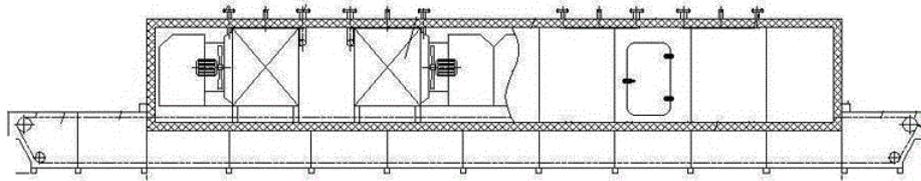
IV .The quick-freezing machine applies polyamine double-surface stainless steel storehouse with stainless steel frame, meets the requirements of food hygienic standard.

### Specification and Performance data

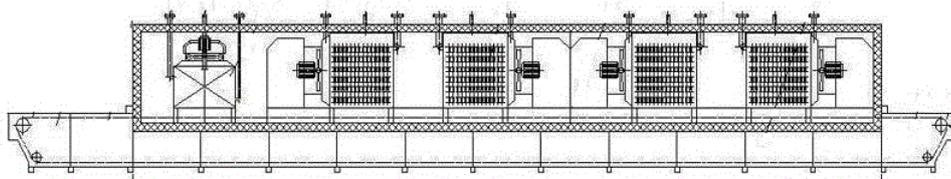
| Item     | Freezing Capacity | Refrigeration Consumption | Refrigeration Installed Power | Size Of Freezing Room | Overall Dimension | Remark        |
|----------|-------------------|---------------------------|-------------------------------|-----------------------|-------------------|---------------|
| Model    | KG/H              | Kw                        | Kw                            | L×W×H M               | L×W×H M           |               |
| SSD-300  | 300               | 70                        | 15.5                          | 13×2.5×1.6            | 16×2.5×2.2        |               |
| SSD-500  | 500               | 130                       | 20.5                          | 18×2.5×1.6            | 21×2.5×2.2        |               |
| SSD-700  | 700               | 160                       | 22                            | 22×2.5×1.6            | 25×2.5×2.2        | Temperature   |
| SKD-1000 | 1000              | 190                       | 23                            | 16×3.6×1.6            | 18.7×3.6×2.5      | Of Freezing   |
| SKD-1500 | 1500              | 256                       | 25                            | 20×3.6×1.6            | 22.7×3.6×2.5      | Room:-36±2 °C |
| SKD-2000 | 2000              | 330                       | 28                            | 25×3.6×1.6            | 27.7×3.6×2.5      | FreezingTime: |
| SMD-1000 | 1000              | 210                       | 27                            | 9.0×3.14×3.34         | 11.3×3.14×3.5     | 15-30 Min     |
| SMD-1500 | 1500              | 284                       | 33                            | 11.0×3.14×3.34        | 13.3×3.14×3.5     |               |
| SMD-2000 | 2000              | 383                       | 36                            | 13.2×3.14×3.34        | 15.5×3.14×3.5     |               |

Note: SSD is normal model, SKD is wide belt model, SMD is multi layers model.

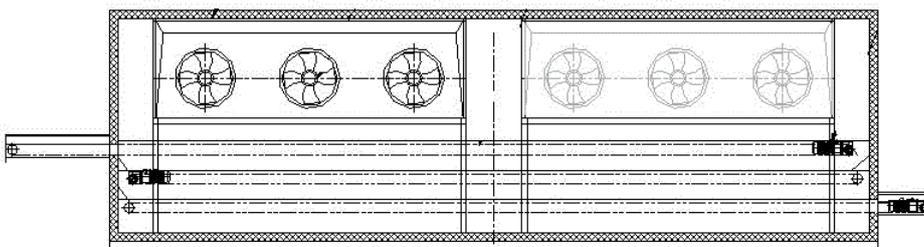
### Configuration of Various Tunnel Freezers



SSD Normal Series



SKD Wide Belt Series



SMD Multi layer Series