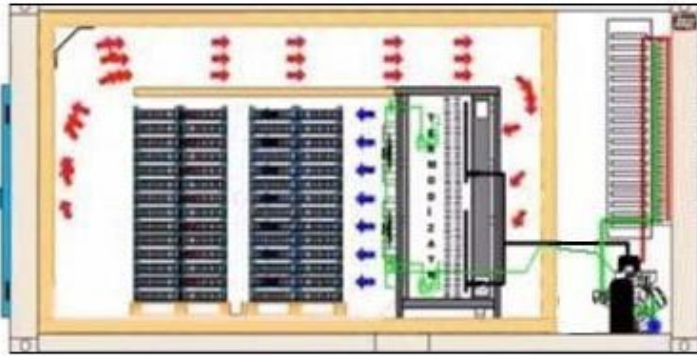


Air Blast Freezer



BQF(batch quick freezing) have a significant impact on costs saving. The air blast freezer is a kind of BQF freezing machine, it is a type of shock freezer. It is for the purpose of small capacity (generally 400kg - 2.5T/day) freezing. The freezer is widely used to freeze high-value seafood and meat, such as poultry, beef and shrimp. Also available to bakery, pastry, ice cream and etc.

The food materials are loaded in roll-in trolleys, Move the trolleys into the insulation room. Freon system create low temperature freezing surrounding, Strong air flow fans circulate the air to accelerate heat transferring. The blast freezer or shock freezer is the necessary equipment for hotel, supermarket, refectory, canteen and small food processing plant.

Description of Main Parts

Compressor Units is consist of compressor and condenser

Compressor brand is Bizter from Germany. The compressor frame is compact, made by mature workmanship, the compressor is equiped with dry filter, liquid screen, hand valve, solenoid valves and so on.

Air-cooled condenser combines the big air volume and high efficient blowers. The blowers have high-waterproof motors and run smoothly with low noise.

The condenser use independent switch. The copper tube of the condenser is high-grade seamless pipe, long life and not easy to be broken and corroded.





Vertical Unit Cooler of the blast freezer is simple structure, small space and flow distributes evenly. Its evaporator is made by the thin-walled copper tubes and highly efficient aluminum fins. The materials have perfect heat transferring performance.

High heat transferring efficiency, anti-moisture, low temperature resistant, reliable running. The defrosting system is spraying or electricity for optional heating coil tube inserted directly, and defrosting in short time.

Vertical unit cooler shell use quality steel plate and spray, corrosion resistance, good looks in appearance..

Electronic Control Box displays the inner temperature of the blast freezer, evaporative temperature and condensation temperature. It can display the temperature of frozen material temperature if requires. The basic functions are setting the evaporative temperature, freezing duration time, rotary speed of the fans. On and off switch to the blast freezer.

Insulation. The door and the wall are made of PU insulation panel is nice and durable: the types of plate appearances, the double-side stainless; PU panel inside of raw materials used by high-pressure polyurethane foam, the density more than 40 Kg/m³. Insulation panel interfaces is convex and eccentric and used steel hook, locking force, sealing well. Heat transfer coefficient: ≤ 0.023 W / m².

The thickness of the wall is 120mm. Door is swing type and size is 750mm width, 1840 mm height. There is also a layer of aluminum checkered plate cover the floor panel, make is more strong and antiskid



Technical Parameters

Model: SBD series

Loading capacity: 100kg ~ 400kg/batch

Freezing duration: 90 min ~ 4 hours

Maximum External Size of cabinet: less than 4.20m X 2.05 m X 2.18m (Height)

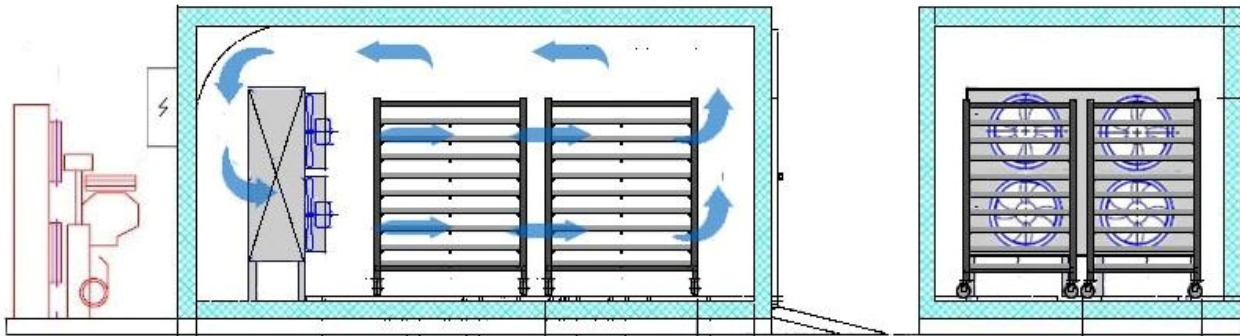
Recommended foods for freezing: meat, shrimp, fish, poultry, ice cream, pastry, dumpling, soup balls and more.

Freezing temperature: -36 °C

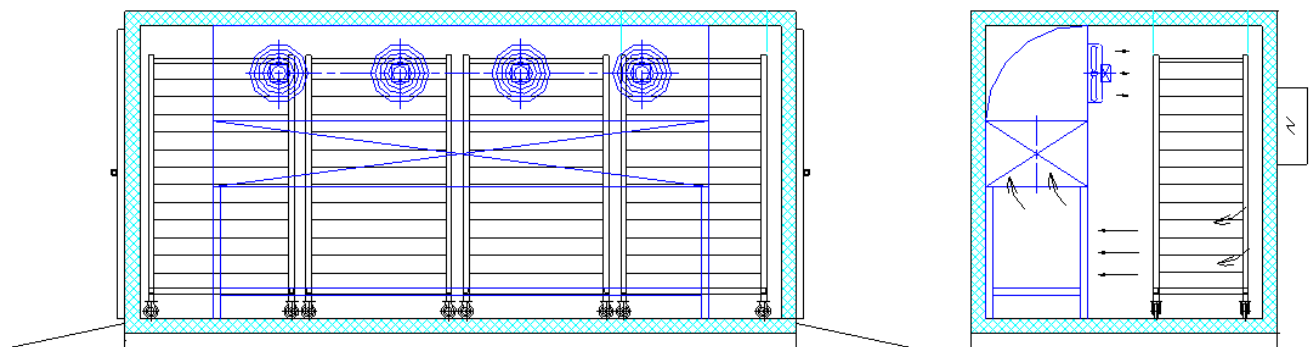
Refrigerant: R404a



Blast Freezer structure



One door back blasting



Two doors side blasting

Technical Changes

The data and illustrations in this catalogue are not binding and only provide an approximate description. We reserve the right to make changes to the product delivered compared with the data and illustrations in this catalogue, e.g. in respect of technical data, design, fittings, material and external appearance.

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