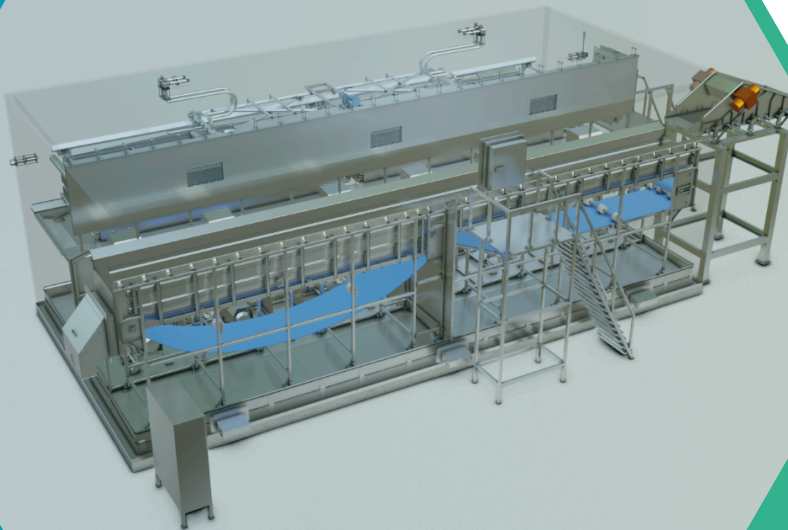
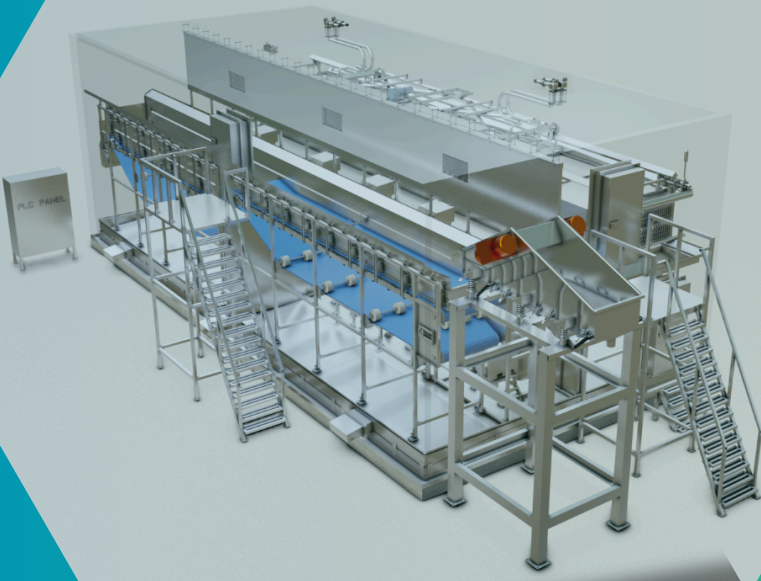
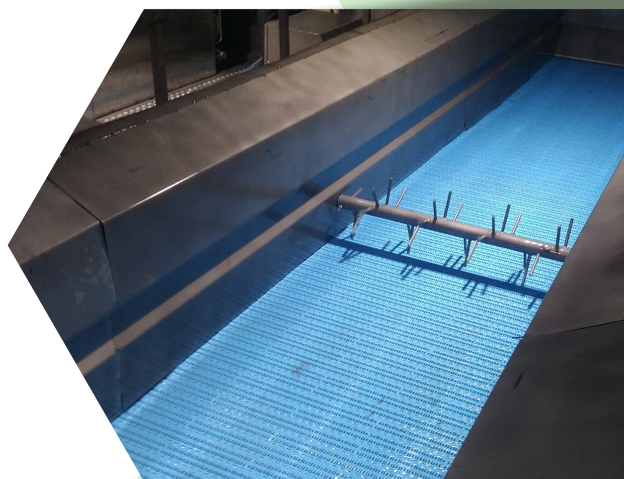




TUNNEL FREEZER



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Tunnel Freezer:

The fluidised Tunnel Freezer (IQF) is the most popular quick-freezing device. Using the fluidisation Technology, the processed product behaves like a boiling liquid: air driven by fans, flows through the evaporator, and then through the perforated belt, causing the product to move, preventing it from sticking to each other. It is the Method for Freezing Fruits, Vegetables, French Fries and Paneer Cubes.

Tunnel Freezer Technical Specifications:

- Belt Width Up to 1200mm for Fruits, Vegetables Up to 1800mm For French Fries.
- Belt Material: POM or SS304.
- Percentage of Opening 21–23%
- Defrosting: IRS System (Standard), Sequential Defrost (Optional).
- Capacity from 300 Kg/Hr to 7000 Kg/Hr or Customized.

Tunnel Freezer Benefits:

- POM Belt with 21 to 23% Opening.
- Helical Bevel Gear Drive for Minus 40 Deg C Operation.
- Sign Wave Air Guider.
- IRS System for Ensuring 22 HRS Operation.
- Hot Gas Sequential Defrost System for Continuous Operation for Longer Period.
- Churner for Larger Product.
- Fan with High Static.
- Slope On The Floor For Ensuring Hygienic Design.
- PLC Controls with Menu Manager.
- No Need for Floor Heaters.
- Easy Operation.
- All Structure are Stainless Steel.



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