



TUNNEL FREEZER (INDIVIDUAL QUICK FROZEN: IQF)

Our freezer is composed of two series-connected belts, which are spatially separated. In the first stage, the products are cooled down from +15° C to about 5° C. The evaporator of this stage operates at a vaporization temperature above +/- 0° C. Thereby it must not be defrosted.

In the second stage of the freezer operates with an evaporation temperature of -40° C and freeze the product to -18° C.

The main advantage over other vendors' systems is the combination of two in-line systems, which guarantee a continuous production with low defrost cycles.

The biggest benefit for you as user of our IQF freezer is the fact that each little item, for example green peas, are individually (so per item) frozen, no lumps.

With our 20 years of experience as production & engineering company in the food machinery we know exactly what you need as a customer.

CONSTANT QUALITY AND TROUBLE FREE PRODUCTIVITY

Providing true fluidization, our Unifreezing IQF individually quick-freeze even the most difficult products, while simultaneously fulfilling the industry's toughest requirements for hygiene, economy and user-friendliness.

Features such as Air Defrost System (ADF) or the optional Sequential Defrost (SD) and quick program changeover extend production runs and maximize your uptime.