

# freezing

# cooling

# drying

...our second nature

## Cooling tunnel

FRK + FK



# Cooling tunnel

FRK + FK

FERGUSON



## Machine description and operation

The product is supplied evenly across the full width of the transport conveyor. The product is chilled inside the tunnel using cold air.

The product gives off heat to the air, which is subsequently cooled down again in an air cooler. The type of fan, conveyor and the location of both components within the configuration provide for an even distribution of air across the full width of the belt. Good distribution of air promotes uniform chilling of the individual products.

This tunnel meets the current stringent cleaning requirements: an all stainless steel interior (with special attention for sanitary design) with a welded floor, a minimum number of legs on the floor, an easy-to-clean belt.

## Application:

(Pre)chilling of prefried potato products (such as French fries, slices and pommes rissoles), raw potato products and all kinds of vegetables (such as peas, beans, etc).

## Major advantages:

- All stainless steel interior;
- Compact dimensions;
- Optimum reliability;
- Preassembled at our own site;
- Broad range of capacities (500 to 5,000 kg/h).

## Options:

- Project-based solutions thanks to large variety of belt widths and belt lengths;
- Project-based control solutions using PLC, display and remote monitoring;
- Cleaning systems for belt, coolers and the complete interior;
- Various refrigerants: ammonia, Freon, glycol.