

freezing

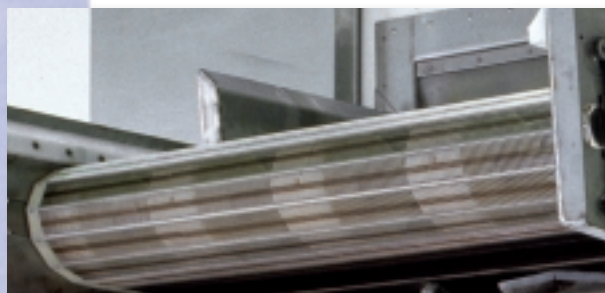
cooling

drying

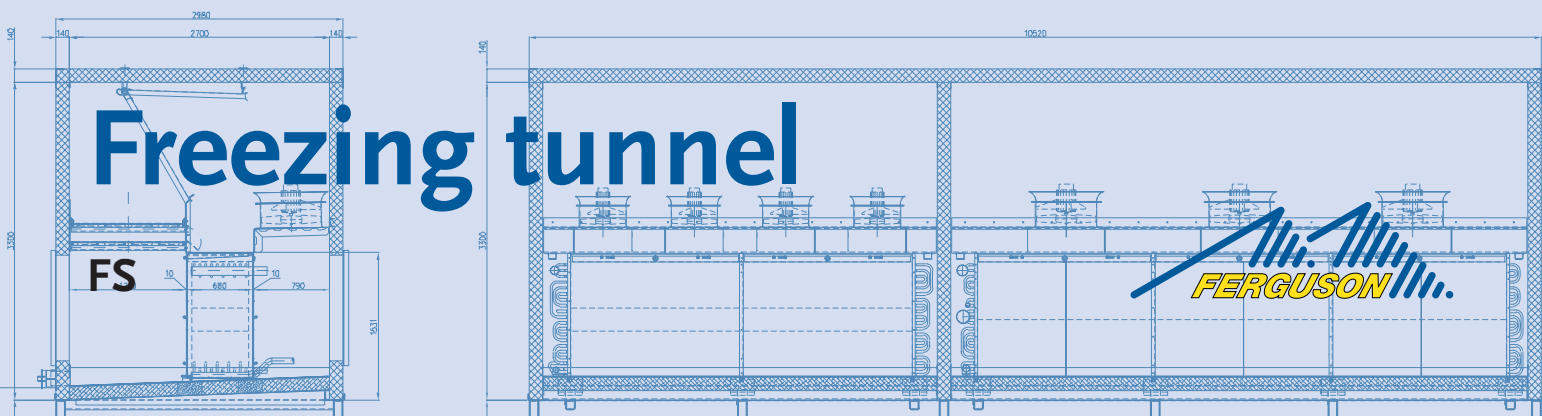
...our second nature

Freezing tunnel

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Freezing tunnel



Machine description and operation

The product is supplied evenly across the full width of the transport conveyor. The product is cooled in-side the tunnel and frozen 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 freezing 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:

Prefried French fries and other potato products such as slices and pommes rissoles.

Major advantages:

- All stainless steel interior;
- Compact dimensions;
- Optimum reliability;
- Preamsembled at our own site;
- Broad range of capacities (500 to 2,500 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;
- Integration of the prechilling section in the design.