

freezing

cooling

drying

...our second nature



Freezing tunnel

FV



Freezing tunnel

FV



Description and operation of machine

The product is applied uniformly across the width of the conveyor belt. In the tunnel the product is cooled and frozen by cold air. The product gives off heat to the air which is cooled down again in an air cooler. The tunnel is constructed from a number of modules, each provided with a cooler, a fan and an access door. Each module can be defrosted separately with water during production. The defrosting system operates fully automatically by means of a PLC. Water defrosting also has the effect of flushing clean the cooler. Any excess contamination is therefore prevented from forming. The type of fan and

belt, and the position of both components inside the structure, ensure good distribution of air across the width of the belt, which in turn contributes to homogeneous freezing of the individual products. This tunnel also meets the high demands imposed in the cleaning field: all-stainless steel interior (particular attention being given to a sanitary structure) with a welded floor, a minimum number of legs on the floor, easily cleaned belt. The conveyor belt can be washed and dried during production. The freezing tunnel is therefore suitable for products with high product infeed temperatures (e.g. French fries +40°C) or delicate products.

Application:

Pre-fried French fries and other potato products, such as slices and pommes rissoles (can also be used for other vegetables).

Major advantages:

- All-stainless steel interior;
- Compact dimensions;
- Optimum reliability;
- Automatic defrost system for continuous production;
- Pre-assembled in our workshop;
- Wide capacity range (3000 to 25000 kg/h).

Options:

- Project-based solutions due to wide variety of belt widths and lengths;
- Project-based solutions for PLC control, display and remote monitoring;
- Cleaning systems for belt, coolers and complete interior;
- Automatic defrost system for continuous production for 1 week;
- Water recirculation system for thawing during production and cleaning after production.

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