

## instant freezer Machine

### 速冻机



Quick instant freezer is suitable for meat&poultry;seafood;bakery;prepared food; Ice cream and so on. The area is small, The efficiency is high, The output is 500-3000kg /h

1. High freezing efficiency and many kinds of frozen products
2. Realize continuous monomer quick freezing of food.
- 3, Adopt mechanical air cooling device, low energy consumption.
4. Adopt high pressure fan, frequency conversion adjustment and time indicator for net belt to realize accurate processing.
- 5, the use of continuous cleaning, drying device, clean health.
- 6, fast freezing at -32°C temperature.
7. There are a wide variety of frozen products. In addition to the continuous freezing of fruits and vegetables, it can also be applied to Marine products, such as scallops, shrimps, fish fillets, etc. without adding facilities or changing devices.
- 8, the frost interval is long, to ensure the continuity of production.

快速速冻适用于肉类和家禽;海鲜;面包店;准备食物;冰淇淋等等。占地面积小,效率高,产量500-3000kg /h

1. 冷冻效率高,冷冻产品种类多
2. 实现食品连续单体快速冷冻。
- 3、采用机械式风冷装置,能耗低。
4. 采用高压风机,变频调节,网带时间指示,实现精准加工。
- 5、采用连续清洗、干燥装置,清洁卫生。
- 6、在-32°C温度下快速冻结。
7. 冷冻食品种类繁多。除可用于果蔬的连续冷冻外,还可应用于海产品,如扇贝、虾、鱼片等,无需增加设备或更换设备。
- 8、结霜间隔长,保证生产的连续性。