

LSZ MODEL FLUIDIZED QUICK-FREEZING MACHINE



Note :
Due to keeping innovation,
the specification and
Machine pictures or color
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LSZ model fluidized quick-freezing

1.Summary

The LSZ model fluidized quick-freezing machine combines the latest technology of other same products from Sweden and Canada, realizing a real fluidized and perfect IQF effect.

2.Product features

The conveying net belt adopts servo control. According to different material varieties and cloth thickness, the frequency of the jiggling motion, i.e, the alternate forward and backward motion of the conveying belt can be adjusted during its forward conveying process. Even if thge cloth thickness is doubled on the basis of the current technology, there is no adhesion of materials and no occurrence of channeling.

The two-section type net belt conveying is adopted. At the front and rear sections, the conveying speed of net belt and rotation speed of fan are controlled independently to meet the requirements of processing different materials.

The initial freezing section is provided with aor bypass pulse device to enhance the fluidized effect so as to realize the rapid freezing.

The ADS air automatic defrosting device is a adopted to maintain the frost thickness of the evaporator always under 3mm and ensure that the quick freezing machine can carry out 24-hour continuous production. The haeat exchanging efficiency of the evaporator is greatly enhanced, and the power consumption of refrigerating compressor and fan is reduced. For quick-freezing outout per unit, about 20% of power consumption can be saved.

All parts are made of stainless steel, aluminum alloy and food level plastics, which complies with the food hygienic standars.

The high-efficiency cleaning device is provided to clean the residues on the net belt. All designs guarantee the facility and easy operation for cleaning and ensure hygienic safety of foods.