

SSD MODEL TUNNEL QUICK FREEZING MACHINE

Product Features

The combination design of multidirectional air flow ensures high quality individual quick freezing products. The conveying belt and fan adopt frequency conversion speed adjustment to meet the demands of processing various frozen products. The wide net belt or double plate belt is adopted to effectively reduce the outline dimensions of the equipment.

The evaporator adopts coil pipe, aluminum sheet or copper pipe aluminum sheet structure. Other parts are all made of stainless steel and food level plastics, which complies with the food hygienic standards.

The high-efficiency dining device is provide to clean the residues on the conveying belt. All designs take the facility and easy operation for cleaning and ensure hygienic safety of foods.



Main Technical parameters of SSD model net belt quick freezing machine

Model	SSD-300	SSD-500	SSD-1000	SSD-1500	SSD-2000	SSD-3000
Parameters						
10% Output $\pm$ 10% (Kg/h)	300	500	1000	1500	2000	3000
Refrigerating capacity (kW)	70	130	186	256	330	560
Freezer length (m)	8	9	11	13	16	28
Overall dimensions (m)	10.4×3×2.5	2.4×3×2.5	14.4×3×2.5	16.4×3×2.5	19.9×3×2.5	31.9×3×2.5
Power required (kW)	21.2	29	35	42	49	63
Input material temperature (°C)	+15					
Output material temperature (°C)	-18					
Inside the freezer(°C)	-36 $\pm$ 2					
Freezing Time (min)	12~100 12 – 100 Continually adjustable					
Coolant	R7 17/R22					

Note :

Due to keeping innovation, the specification and Machine pictures or color are subject to alteration without notice!