

## Soar High through Innovation



Air Cooled Condensing Unit

ITC created this phenomenal Shock Freezer for saving time, energy and effort. For avoiding any products' spoilage and deterioration, we have enhanced its performance by speeding up the freezing time of food storage and preservation. This machine also meets GMP's and HACCP's requirements. Moreover, we deliberately assemble its exterior and interior by rust-free stainless steel to improve its durability. Have you ever wondered why we need this product? Just remember it will "Soar High through Innovation"

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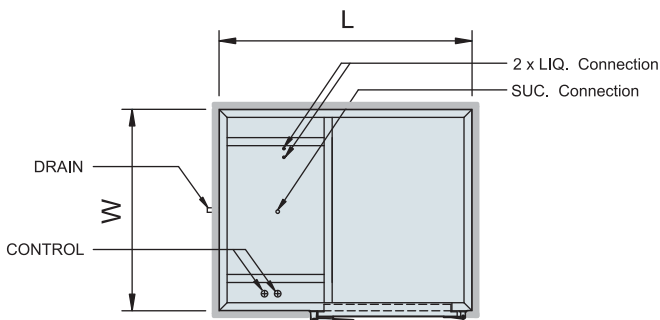
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# i.Freeze Shock Freezer By itc



Figure 1: Various product applications for ITC's Shock Freezer



## SFC / SFZ

### itc's Shock Freezer

has the following best features:

- Fast pull down and freezing.
- Saving time, power and energy consumption
- Stainless steel interior and exterior wall panel
- Roll in trolley
- Meets GMP and HACCP requirement.

#### How does it work?

ITC's Shock Freezer is one of the best freezers ever assembled. It is capable of performing a quick freezing ranging from 1-2 hours which indeed save large amount of energy consumption. There are 2 main functions involving in its operation. One is Blast chilling, which can quickly cool down the temperature to -5 °C. The other is Shock freezing, which can pull the temperature down to -35 °C.

Besides, its wide dimension can load a capacity of 100 kg per 1-2 cycles. Furthermore, the internal and external structures are constructed from stainless steel, which is resistant to corrosion.

Also, this excellent machine meets the GMP's and HACCP's requirements, which is the safety standard qualification for freezing. It can preserve and cool different kinds of products (e.g. food, vegetables, fruits, meat, organs, vaccines and etc.) without losing its quality.

#### Application:

ITC's Shock Freezer is extensively used for chickens, poultry, beverages, meat, ice creams, sea foods and fruits. It is also applied in various hospitals, research laboratories and pharmaceutical industries for freezing organs, preserving blood components, vaccines as well as medicines. (Figure 1)

Model	Application	Temperature	Capacity (kg /cycle)	External Dimension (mm)			Refrigerant	Compressor (Hp)	Voltage
				W	L	H			
SFZ 102	Shock Freezer	-35 °C	100 kg /2 Hrs	1,290	1,570	2,490	R-404a	25	380/3/50
SFC 102	Blast Chiller	-5 °C	100 kg /2 Hrs	1,290	1,570	2,490	R-404a	15	380/3/50

**Note:** 1.) Other capacity and dimension are available. Please contact manufacturer.  
2.) Specifications subject to change without notice.

