

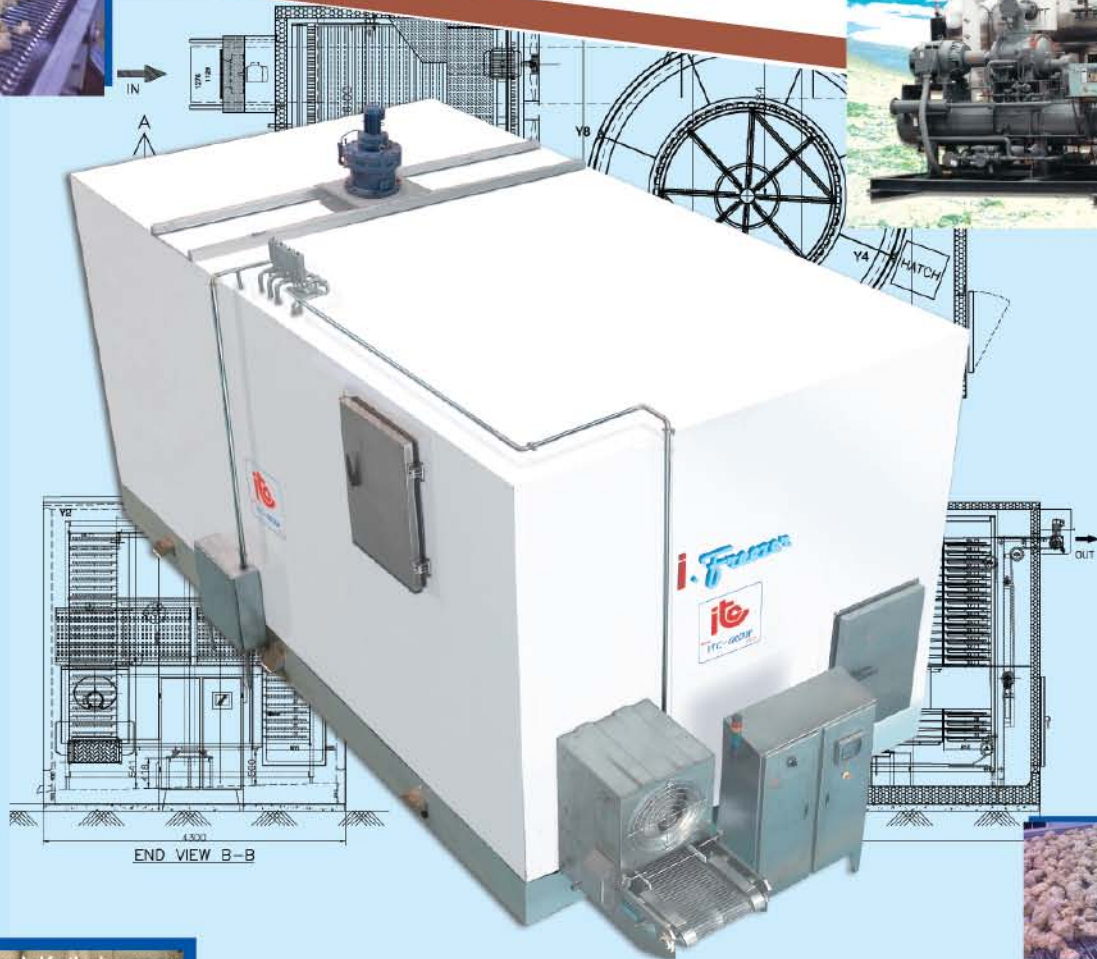
## Cool Performance with Easy Operation



Post crust-frozen chicken product laid on a conveyor



ITC Pack



Outfeed pathway with extended fastback conveyor



Spiral Drum



Stainless Steel Enclosure



ITC's Spiral Freezer, a host of many convenient features, evolves into a distinct and one of a kind industrial freezer built in a high freezing technology.

Throughout the years, ITC's freezer uses a unique PLC Touch Screen Control System, which contributes a significant advancement in fast operation system. Also, the screen control is really easy to use since all data (e.g. temperature, pressure, and time) are visible on the screen.

The Freezing capability of spiral freezer is extremely fascinating as it can swiftly pull the freezing temperature down to  $-40^{\circ}\text{C}$ . This can assure the products are well preserved to maintain their quality and texture as well.

Freezing process yields mix vertical and horizontal airflow resulting the products' quality and texture to be well preserved. The machine has two distinct freezing methods. One is the pre-freeze crust coating and drying method held in front of the feeding pathway, while the other is final freeze coating method activating at lengthy spiral drum's body.

Moreover, recirculation type CIP system (optional) is an essential feature applied in spiral freezer because of its unique clean system. Since the conveyor relies on the type of products, the spiral conveyor belt is optionally available upon request. Also, the panel wall are available either stainless steel or color bond sheet type.

ITC's Spiral Freezer has various models such as SPFR 16D-29-4, SPFR 20D-26-4, SPFR 24D-29-4, SPFR 28D-26-4, SPFR 36C-24-5 and SPFR 42C-28-5. Each model is different in products' weight loads.

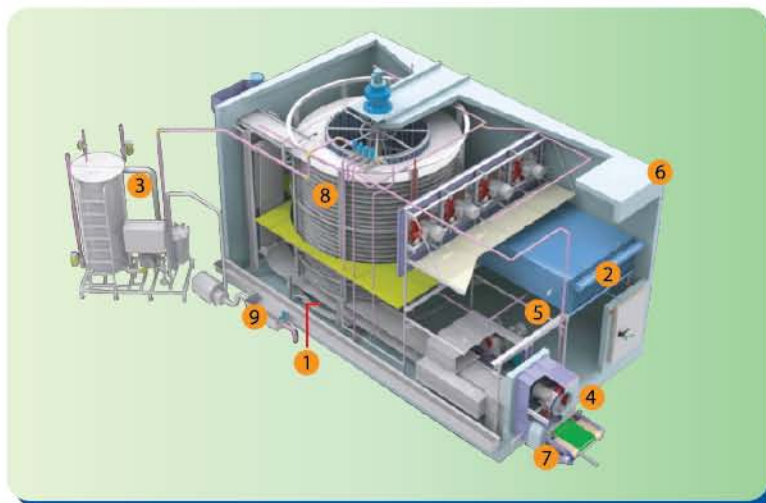
With its high productiveness and high efficiency, ITC's Spiral Freezer undeniably has the edge over other competitors.



# Freezer

## Spiral Freezer By ite

### Special Features of ite's Spiral Freezer



Recirculation type CIP system



Spiral drum



Side guard belt (optional)



Fully welded stainless steel wall panel enclosure



Double impingement crust freezing fan unit



Belt washer and dryer curtain



Bottom main bearing of Spiral drum



Evaporator coil with wide variable fin pitch



CIP tank

### Spiral Freezer Data

Model	SPFR	16D-28-4	20D-26-4	24D-29-4	28D-26-4	36C-24-5	42C-28-5
Capacity For Chicken 85°C (Mt/Hr)		400	600	980	1,200	1,590	2,100
Chicken Loading	5.5 kg/m <sup>2</sup>						
Capacity For Cook Shrimp 10°C (Mt/Hr)		360	540	890	1,100	1,450	1,900
Shrimp Loading	5.0 kg/m <sup>2</sup>						
Overall Belt Width (mm)		406	508	609	710	914	1,067
Number of Teir		28	26	29	26	24	28
Max. Product clear Height (mm)		70	70	70	70	90	90
Usable Belt Area/Tier (m <sup>2</sup> )		2.61	4.20	6.16	8.49	14.28	19.60
Total Usable belt Area (m <sup>2</sup> )		73.08	109.20	178.64	220.74	342.72	548.80
Refrigeration System	"Ammonia or HFC" Pump Circulation, Flooded or DX						
Evaporating Temperature	-40°C						
Base Load (kW <sub>r</sub> )		45	55	65	70	100	120
Product Load (kW <sub>r</sub> )		63	94	153	187	247	327
Total Cooling Required (kW <sub>r</sub> )		108	149	218	257	347	447
Main Drive (kw)		2.2	3.7	3.7	5.5	7.5	11
Total Connecting Power (kw)		15	20	28	30	55	75
Enclosure Length (m)		5.8	7.1	8.4	9.7	10.3	12
Enclosure Width (m)		3.6	4.5	5.2	5.8	6	6.8
Enclosure Height (m)		4.2	4.5	4.8	4.5	4.9	5.4
Outfeed Length/Height (m)		0.3/3.65	0.3/3.61	0.3/3.91	0.3/3.61	0.3/4.01	0.3/4.51
Infeed Length/Height (m)		1.2/0.76			1.2/0.91		
Appx. Weight (kg)		7,000	9,000	13,000	14,000	18,000	26,000

Note : 1.) Other capacity and dimension are available. Please contact manufacturer.  
 2.) Cooling required capacity and connecting power will be varied depending on type of products.  
 3.) Specifications subject to change without notice.