

# Feel the Quick Freezing Machine



Multi-set fan section located under the conveyor belt



Hygienic SS304 stainless steel belt-type

Over the decade, ITC's Fluidized IQF Freezer has been built as an ideal design for speedy freezing, which only takes about a minute to freeze products. Its quick freezing ability can also cause fast heat transfer, reduce weight loss and minimize dehydration.

In addition, its internal structure is made from stainless steel and flexible materials (e.g. plastic belt). Inside, there is a conveyor belt in a mesh form which can prevent the products from sticking to the metal. Indeed, all parts of this machine are corrosion resistance and high durability.

Along with the refrigerant usage, multiple fans attached at the bottom of the conveyor belt blow the cold air to ensure the equal air distribution inside. Moreover, PLC Touch Screen Control really makes it much easier to perform a smooth continuous operation.

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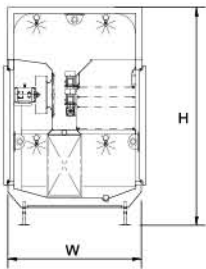
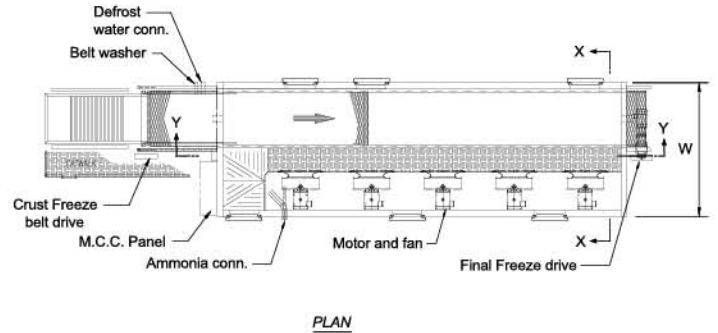
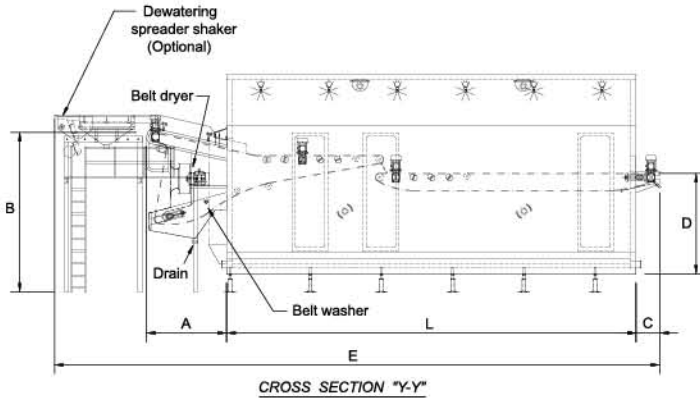




# IQF Freezer

## Fluidized IQF Freezer

By **itc**



Single piece Fin, See through, Clean Evaporator Coil with very wide and Variable fin pitch.

### Fluidized IQF Freezer has the following base features:

- Reliable and durable design.
- High yield due to large cooling surface area.
- Minimum 6 hours continuous operation before defrost.
- Superior hygiene and easy cleanable component.
- Fully welded Interior stainless steel enclosure.
- Exterior enclosure are color bond steel sheet, stainless as an option.
- Optional water and chemical saving the recirculation type CIP system.
- Single piece fin, see through clean evaporator coil with very wide and Variable fin pitch.
- Belt washer and drying system.
- Rotating built-in spray nozzle for belt and rail cleaning system.
- State of the art PLC touch screen control.
- Belt type and material can be request as an optional.

### IQF Freezer Data

Model	2-14	3-20	4-26	5-32	6-38	7-44	8-50
<b>Capacity ( kg/Hr)</b>							
<b>For Soy Bean. 10°C</b> (No salt Drip Soy Bean)	635	910	1,180	1,450	1,725	2,000	2,000
<b>For Cooked Shrimp. 10°C</b> Size 300-500 (Counts/Pound)	500	750	1,000	1,200	1,400	1,600	1,600
Refrigeration System	"Ammonia or HFC" Pump Circulation, Flooded or DX						
Evaporating Temperature	-40 C						
Base Load (kW <sub>r</sub> )	42	50	60	70	83	95	100
Soy Bean Product Load (kW <sub>r</sub> )	81	115	150	185	220	255	340
<b>Total Cooling Required (kW<sub>r</sub>)</b>	<b>123</b>	<b>165</b>	<b>210</b>	<b>255</b>	<b>303</b>	<b>350</b>	<b>440</b>
No. of Fan x Motor kw	2x5.5	3x5.5	4x5.5	5x5.5	6x5.5	7x5.5	8x5.5
<b>Total Connecting Power (kw)</b>	<b>18.35</b>	<b>23.85</b>	<b>29.35</b>	<b>35.95</b>	<b>41.45</b>	<b>46.95</b>	<b>52.50</b>
Belt washer Water Requirement	70 Litres /Min. at 2 Bars and 25°C						
<b>Defrost water Requirement (l/Min)</b>	<b>300</b>	<b>360</b>	<b>400</b>	<b>570</b>	<b>700</b>	<b>750</b>	<b>1,000</b>
Overall Belt Width (mm)	914	914	914	914	914	914	914
A) Infeed Length (mm)	1,350						
B) Infeed Height (mm)	2,800						
C) Outfeed Length (mm)	400						
D) Outfeed Height (mm)	1,800						
L) Enclosure Length (m)	3.4	4.6	5.8	7.0	8.3	9.5	10.7
W) Enclosure Width (m)	2.3						
H) Enclosure Height (m)	3.5						
E) Overall Length (m)	6.7	8.0	9.2	11.4	11.6	12.8	14.0
Appx. Weight (kg)	6,100	7,520	8,960	10,400	11,960	13,400	14,800

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



Different products applicable for IQF freezer



Large quantity of soy bean product laid on the conveyor



Yellow corn product laid on the conveyor