

Feel the Uniqueness of Tunnel Freezer



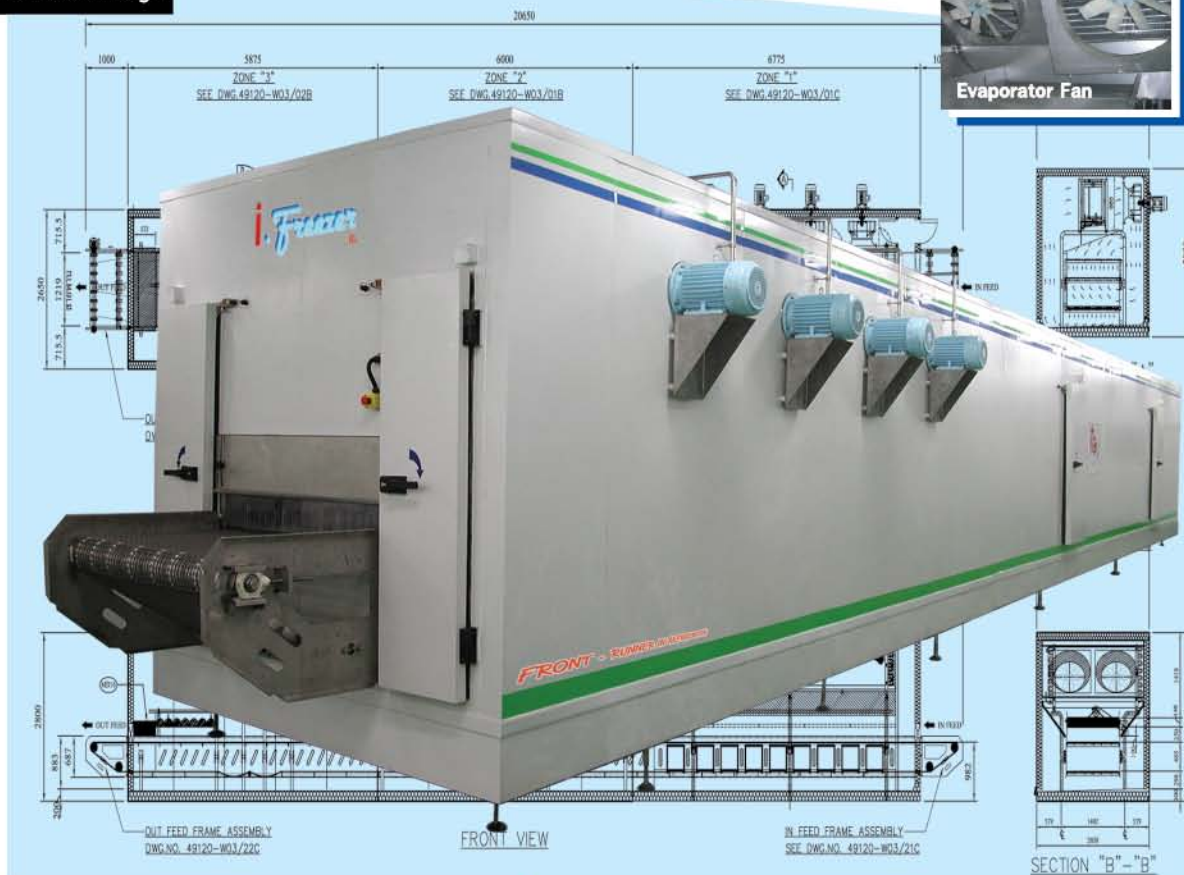
Stainless steel band belt with side guard on outside edge



Evaporator Coil



Evaporator Fan



At first glance, most people only determine its performance by its look, simple and common. However, if you thoroughly look at it and observe it for a moment, you will see something new, intriguing and unique inside. This is "Tunnel Freezer by ITC". It features the following word of unique:

- **Unbelievably fast freezing.**
- **Nominal capacity at wider range.**
- **Internal structure is made from stainless steel, which prevents it from corrosion.**
- **Quality control measure is greatly emphasized.**
- **Uniformly preserves the fresh products.**
- **Empowered with PLC touch Screen Control for fast and smooth operation.**



Figure 1 ITC 's testing laboratory
a) A breaded shrimp in pre-test freezing
b) A breaded shrimp in post-test freezing
c) ITC's thermo data logger

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i.Freezer -40 °C Tunnel Freezer By itc



How does it perform?

ITC has developed the Tunnel Freezer for easy access and convenient operation with direct in-feed and out-feed pathways. We also provide many different conveyor belts, which varies from model and specification. The machine has unique design enclosed with panel of polyurethane foam that serves as insulation. It also produces fast freezing ability in a very short time which can avoid too much weight loss and dehydration caused by light and fragile products. Hence, we boost Tunnel Freezer's performance to preserve every single ounce of the products without losing its quality.



Figure 2
A tray of frozen durian fruit laid on direct outfeed pathway of the tunnel freezer

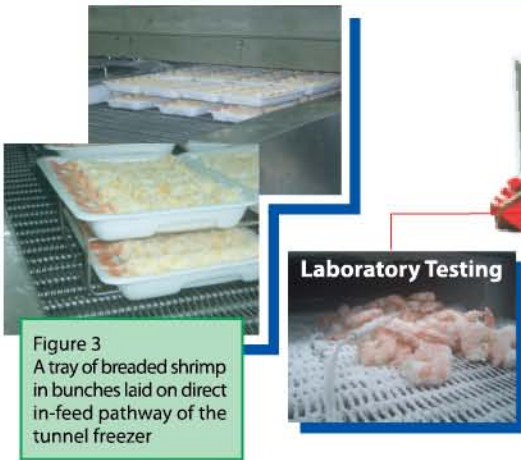
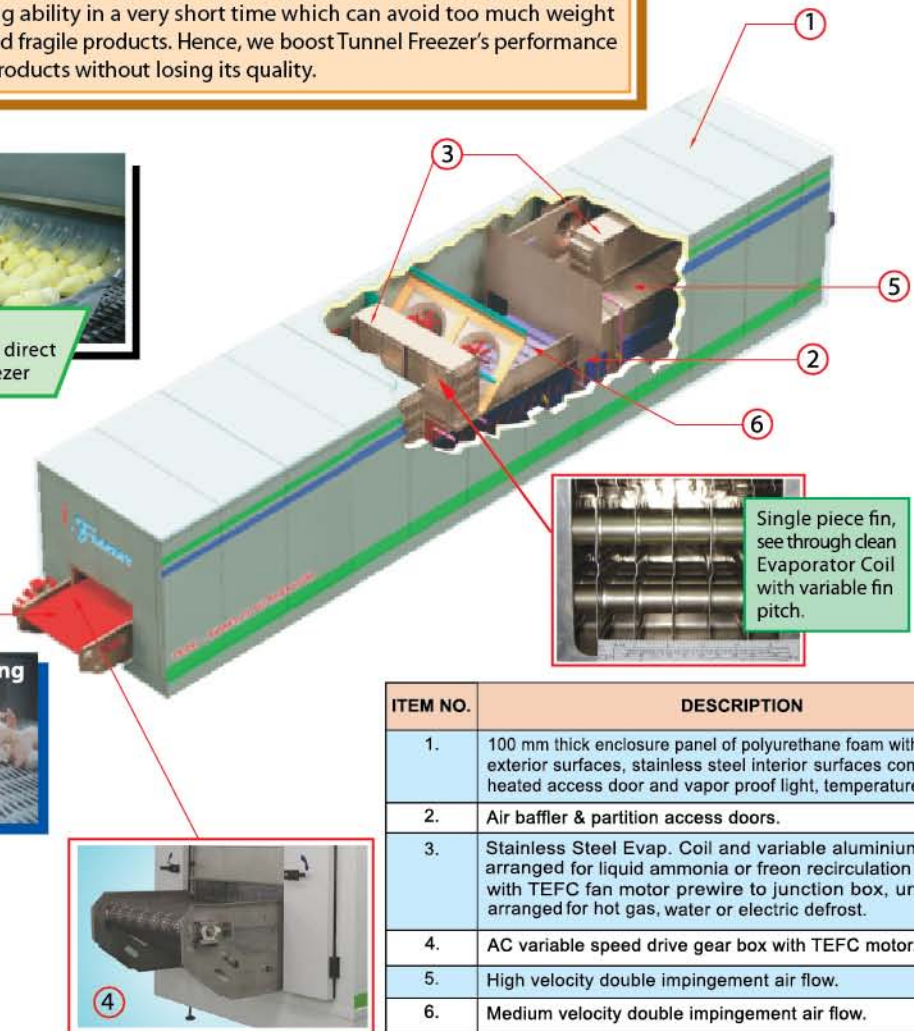


Figure 3
A tray of breaded shrimp in bunches laid on direct in-feed pathway of the tunnel freezer



Laboratory Testing



ITEM NO.	DESCRIPTION
1.	100 mm thick enclosure panel of polyurethane foam with colorbond exterior surfaces, stainless steel interior surfaces complete with heated access door and vapor proof light, temperature indicator.
2.	Air baffle & partition access doors.
3.	Stainless Steel Evap. Coil and variable aluminium fin pitch arranged for liquid ammonia or freon recirculation complete with TEFC fan motor prewire to junction box, unit can be arranged for hot gas, water or electric defrost.
4.	AC variable speed drive gear box with TEFC motor.
5.	High velocity double impingement air flow.
6.	Medium velocity double impingement air flow.

TUNNEL FREEZER DATA						
Model TFSA or TFMA	Nom. Capacity (kg/hr)	Belt Width (m)	Eff. Belt Length (m)	Overall Dimension (m)		
				Length (A)	Width (B)	Height (C)
112105	305	1.2	10.5	12.5	2.2	2.6
115085	310	1.5	8.5	10.5	2.6	2.6
112120	500	1.2	11.2	13.0	2.1	2.1
112175	510	1.2	17.5	19.5	2.2	2.8
115140	515	1.5	14.0	16.0	2.6	2.8
112210	610	1.2	21.0	23.0	2.2	2.8
115165	605	1.5	16.5	18.5	2.6	2.8
112260	755	1.2	26.0	28.0	2.2	2.8
115205	750	1.5	20.5	22.5	2.6	2.8

- Note: 1.) Above nominal capacity based on fish fillets with a loading of 5 kg/m² at 12 mm thickness, product infeed 10 °C, product out feed -18 °C and Evaporating temperature -40 °C.
 2.) Other capacity and dimension are available. Please contact manufacturer.
 3.) Specifications subject to change without notice.