



Individually Quick Freezing
FRIGOSCANDIA
FLOFREEZE MX62
TUNNEL FREEZER

EFFICIENT FREEZING FOR ALL YOUR
FOOD PRODUCTS

FRIGOSCANDIA FLOFREEZE MX62 TUNNEL FREEZER – 3.600 KG/HR

Brand: Frigoscandia
Refrigerant: Ammonia (NH3)

Product: Green peas
Capacity: 3.600 kg/hr
Infeed temperature: +10°C
Outfeed temperature: -18°C
Evap. Temperature: -40°C

Product: Strawberries
Capacity: 2.520 kg/hr
Infeed temperature: +10°C
Outfeed temperature: -18°C
Evap. Temperature: -40°C

Product: Shrimp (Peeled and cooked)
Capacity: 2.340 kg/hr
Infeed temperature: +10°C
Outfeed temperature: -18°C
Evap. Temperature: -40°C

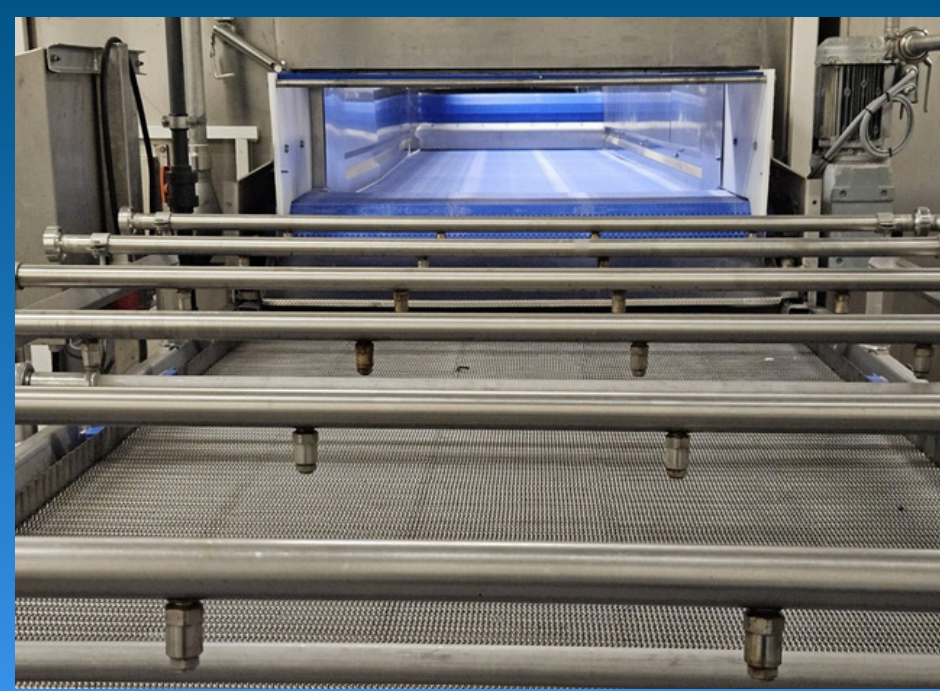
Dimensions: 7400 x 4700 x 3000 mm
Belt width: 1190 mm
Effective belt length: 7400 mm

Height infeed: 1200 mm
Height outfeed: 912 mm

**Scan the to QR code
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video**



Or click here!



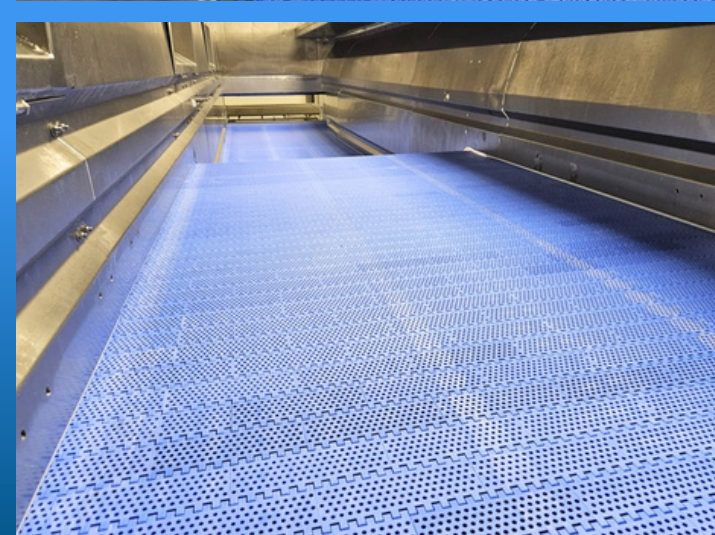
GENTLE SEPARATION FOR EFFICIENT FREEZING

The products are placed and start at the infeed shaker. This shaker ensures proper product separation and prevents clumping, which is essential for an efficient and even freezing process. From there, the products are transported through the Frigoscandia freezer on a blue plastic conveyor belt. This belt includes a small drop that further separates the products and removes any excess surface ice.

The belt is designed with perforations that allow a consistent cold airflow from underneath, resulting in uniform freezing, high product quality, and excellent preservation of natural shape, color, and texture. This makes it the perfect solution for efficiency and premium results.

In addition, the Frigoscandia freezer is equipped with three inspection hatches, allowing operators to easily check the product flow and quality during processing.

Optional: Glazing belt built by Innotec Systems. This system ensures that a layer of ice forms around the product, which protects against dehydration and oxidation.

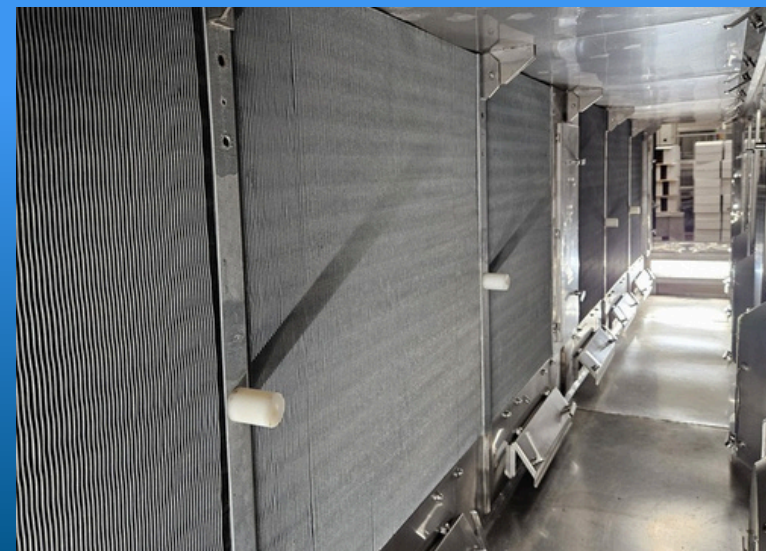
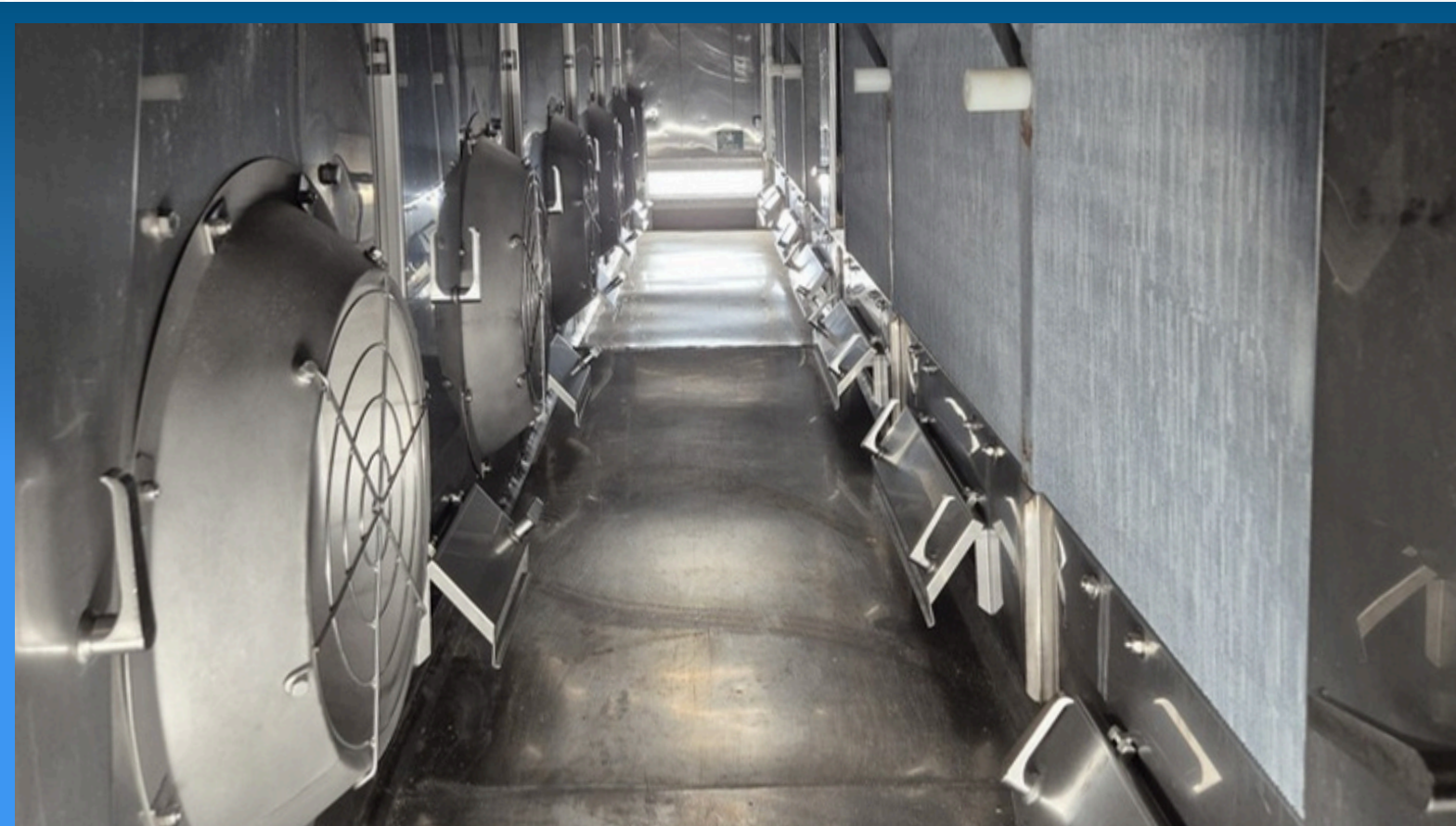


AMMONIA EVAPORATOR SYSTEM

The Frigoscandia MX62 is equipped with two NH₃ evaporators that provide consistent cooling power required to reach a precise core temperature of -18°C. This fast and efficient freezing process makes sure that the quality, texture, and appearance of the product stays preserved.

The NH₃ evaporators each come with 3 centrifugal fans that blow a controlled cold air flow through the holes in the blue plastic transport belt, ensuring that the product has as little chance as possible of freezing to the belt. When ice starts to build up in the evaporators, they can be defrosted with hot air distributed through several nozzles.

For operators, maintenance is made simple with a door, allowing quick access to the evaporators and fans for inspection or cleaning. This smart design promotes hygienic operation, minimizes downtime, and secures reliable long-term performance.

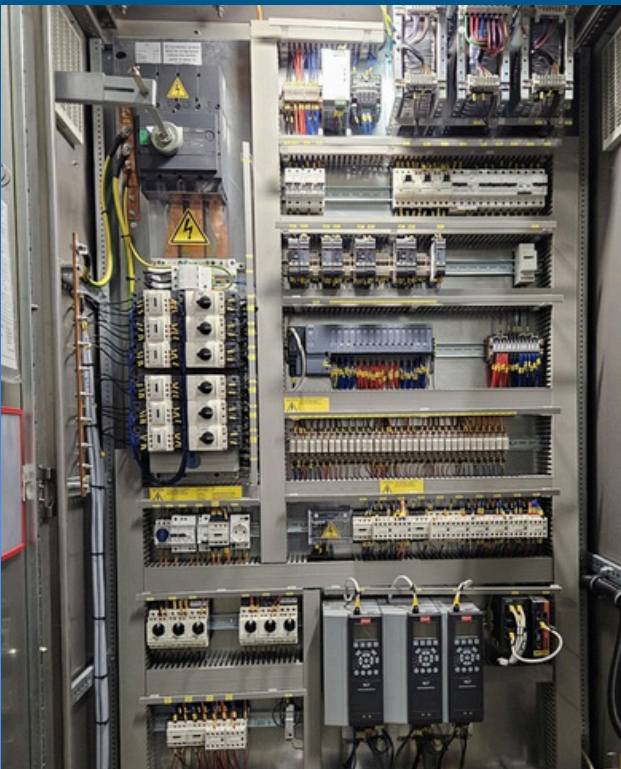


CONTROL CABINET

Furthermore, this Frigoscandia freezer is equipped with control cabinets, allowing the unit to be operated exactly according to the user's needs. The cabinets include multiple frequency converters for controlling the belts and fans, ensuring smooth and efficient operation.

In addition, a Siemens Simatic HMI touch panel is installed to make the operation intuitive and user-friendly. The electric cabinet containing the Siemens controller was replaced in 2020 and has barely been used since, making it a very recent and reliable component.

Altogether, these features make the system highly multifunctional. It can be easily adjusted and reconfigured to meet the requirements of other products or production processes if needed.





VERSATILE

The Frigoscandia FloFreeze MX62 tunnel freezer is specifically designed for fast freezing of smaller pieces of food within a short time. This rapid freezing process helps prevent the formation of ice crystals inside the product, preserving both texture and quality.

Ideal for items such as peas, berries, shrimp, pasta, and many other small food products, the Frigoscandia FloFreeze MX62 ensures that each piece remains individually frozen while maintaining its original freshness and structure.



BERRIES

CRUCIFEROUS VEGETABLES



BEANS & PEAS

SHRIMP





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