



REFURBISHED  
**SKT FLOFREEZER**  
8.000 kg/hr

EFFICIENT FREEZING FOR ALL YOUR  
FOOD PRODUCTS



## **REFURBISHED SKT – FLOFREEZER INSTALLATION – 8.000 KG/HR**

Brand: SKT  
Refrigerant: Ammonia (NH3)

Product: Peas  
Capacity: 8.000 kg/hr  
Infeed temperature: +10°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C

Product: Cauliflower and Carrots  
Capacity: 6.000 kg/hr  
Infeed temperature: +10°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C

1st section: Input belt (2.800 mm)  
2nd section: Freezer belt (First part is 6.300 mm)  
3rd section: Freezer belt (Last part 12.500 mm)  
Belt width: 1.500 mm  
Total freezer belt: 18.800 mm  
Total belt length: 21.600 mm

The belt has a total length of 21,6 meter with the belt length inside the freezer 18,8 meter and an infeed belt of 2,8 meter.

**Scan the to QR code  
to view the complete  
video**



**Or click here!**





# EVAPORATOR SYSTEM

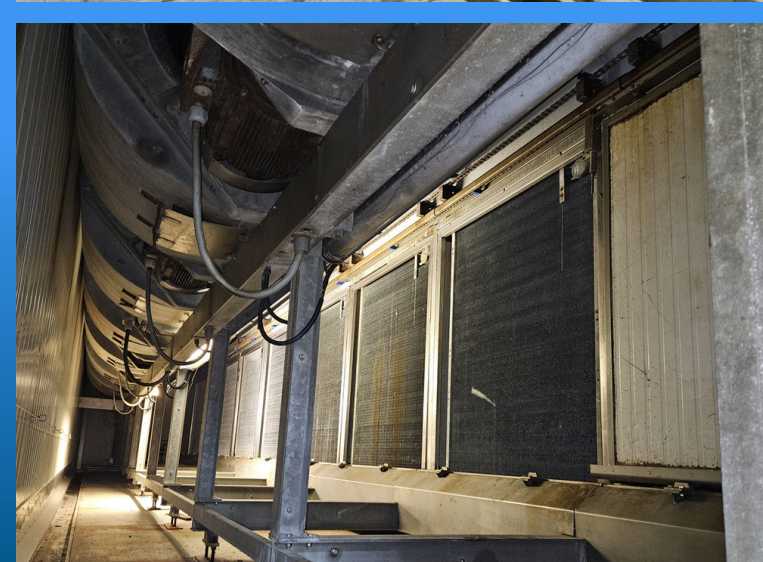
The evaporator system ensures efficient and consistent freezing with 10 freezing coils and 10 centrifugal fans, using NH<sub>3</sub> (ammonia) refrigerant.

The fans operate in a staggered power configuration, starting with 37 kW at the beginning of the airflow path and gradually decreasing to 15 kW in steps. This design ensures balanced airflow distribution and energy-efficient operation.

To prevent products from freezing onto the belt, airflow is directed from below, keeping the product in motion while maintaining an even freezing process.

Additionally, the system features an automatic defrost mechanism, consisting of two sliding doors—one on each side of the evaporator. These doors operate on a timed cycle, allowing one block to defrost at a time, ensuring continuous operation without downtime.

The advanced design of the evaporator system enhances product quality, maintains energy efficiency, and ensures reliable freezing performance for a wide range of food products.



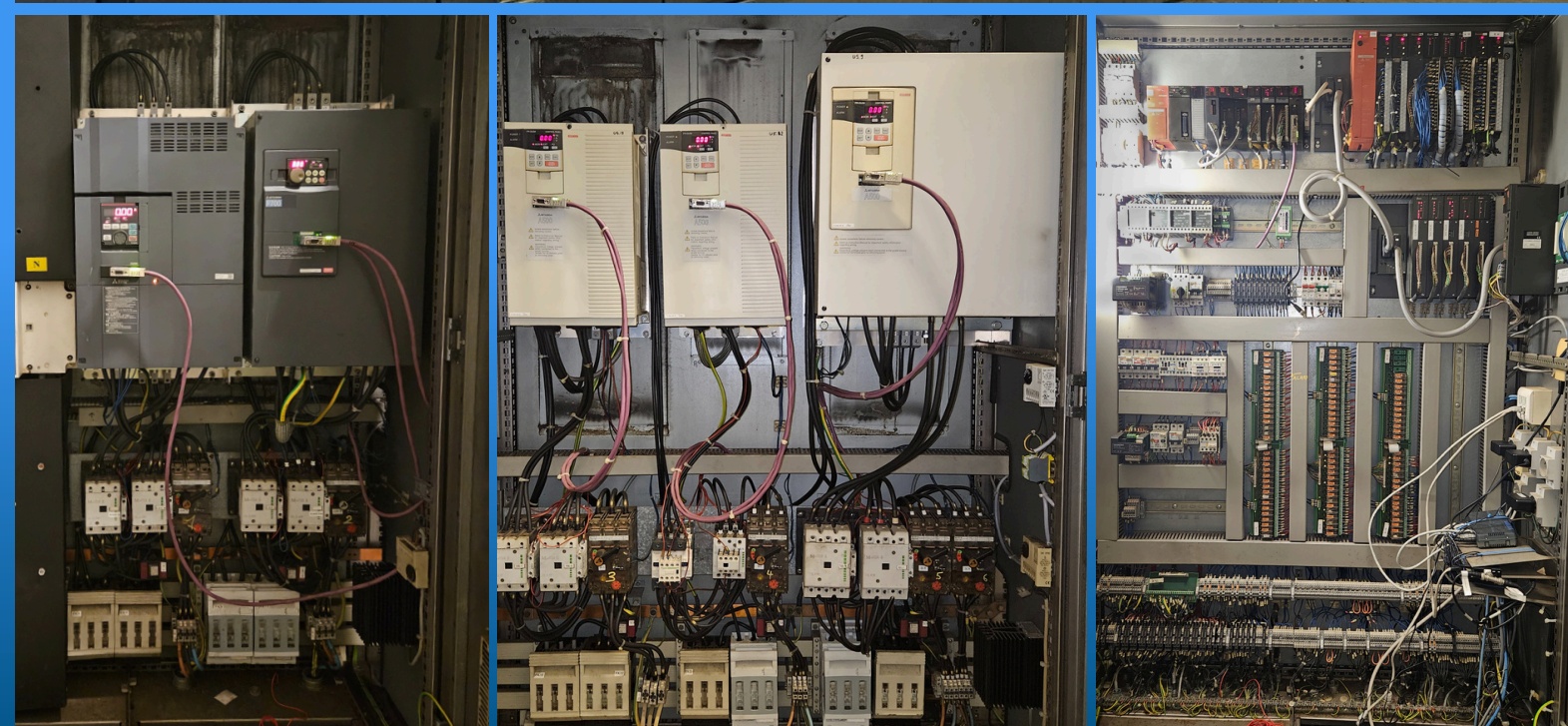


# CONTROL CABINET

The control cabinet is the central hub for managing the SKT FloFreezer. It houses the main control systems, including the PLC, which ensures seamless operation of all machine components. The cabinet also contains the control interface for the fans, conveyor system, and other essential functions.

To optimize performance and energy efficiency, each fan or pair of fans is equipped with a dedicated frequency inverter. These inverters allow for precise speed control, ensuring optimal airflow and reducing energy consumption. The system is fitted with high-quality Mitsubishi frequency inverters, including:

- A800 & F700 – 37 kW
- A500 (various models) – 22 kW to 30 kW
- A500 (dual setup) – 4x 15 kW to 2x 18,5 kW







# VERSATILE

The SKT FloFreezer is suitable for a wide variety of fresh fruits and vegetables, from delicate berries to hearty cruciferous vegetables, crisp beans, peas, and robust artichokes. Whether it's soft produce or firmer, structured items, the SKT FloFreezer ensures they retain their quality and freshness.



## BERRIES

## CRUCIFEROUS VEGETABLES



## BEANS & PEAS

## ARTICHOKES







## CONTACT US

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