



HIGH-CAPACITY  
**SKT 01/1800/2950**  
IQF Tunnel Freezer

EFFICIENT FREEZING FOR ALL YOUR  
FOOD PRODUCTS

## SKT 01/1800/2950 TWO-STAGE COOLING & FREEZING INSTALLATION

Brand: SKT  
Refrigerant: Ammonia (NH3)

Product: Peas  
Capacity: 14.000 kg/hr  
Infeed temperature: +40°C  
Outfeed temperature: -18°C  
Evap. Temperature: -2°C and -40°C

Product: Carrots  
Capacity: 9.500 kg/hr  
Infeed temperature: +40°C  
Outfeed temperature: -18°C  
Evap. Temperature: -2°C and -40°C

Product: Cauliflower, Strawberries  
Capacity: 11.200 kg/hr  
Infeed temperature: +40°C  
Outfeed temperature: -18°C  
Evap. Temperature: -2°C and -40°C  
Piece size: 20 - 50 mm

Product: Tomatoes  
Capacity: 8.400 kg/hr  
Infeed temperature: +40°C  
Outfeed temperature: -18°C  
Evap. Temperature: -2°C and -40°C  
Piece size: 30 mm

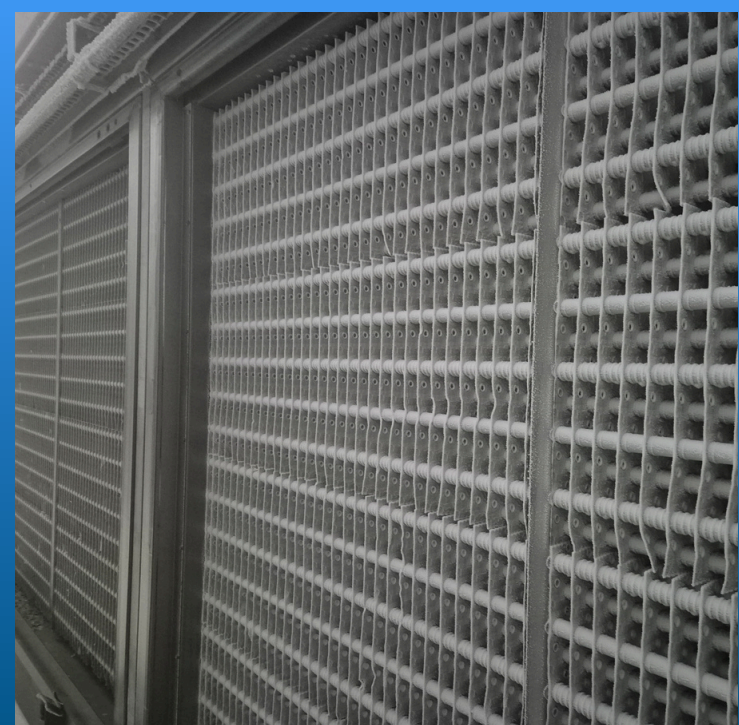
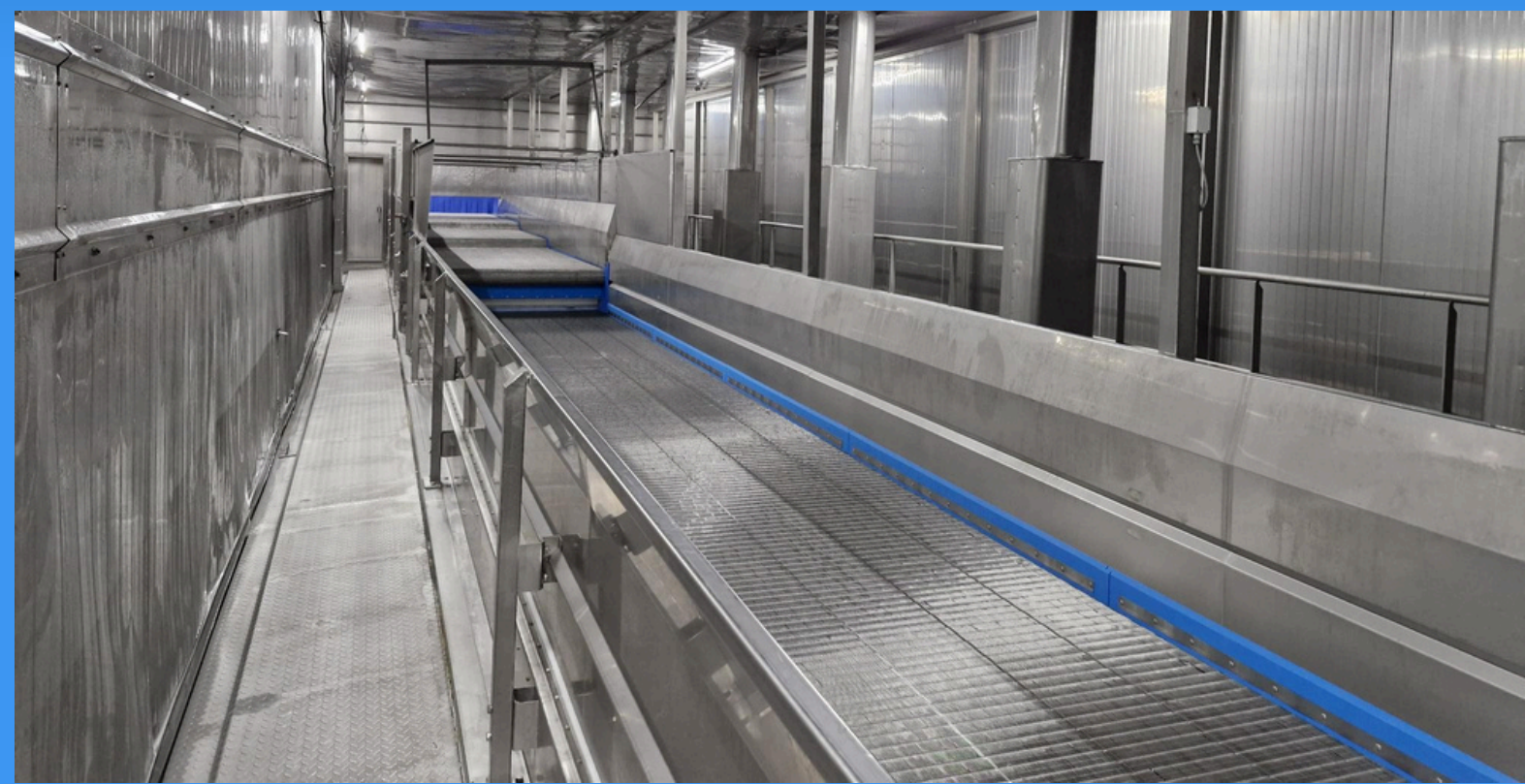
Product: Chicken drumsticks  
Capacity: 7.700 kg/hr  
Infeed temperature: +40°C  
Outfeed temperature: -18°C  
Evap. Temperature: -2°C and -40°C  
Piece size: Raw 100 grams

Product: Shrimp  
Capacity: 9.100 kg/hr  
Infeed temperature: +40°C  
Outfeed temperature: -18°C  
Evap. Temperature: -2°C and -40°C  
Piece size: Peeled and cooked  
440-880 pc/kg

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



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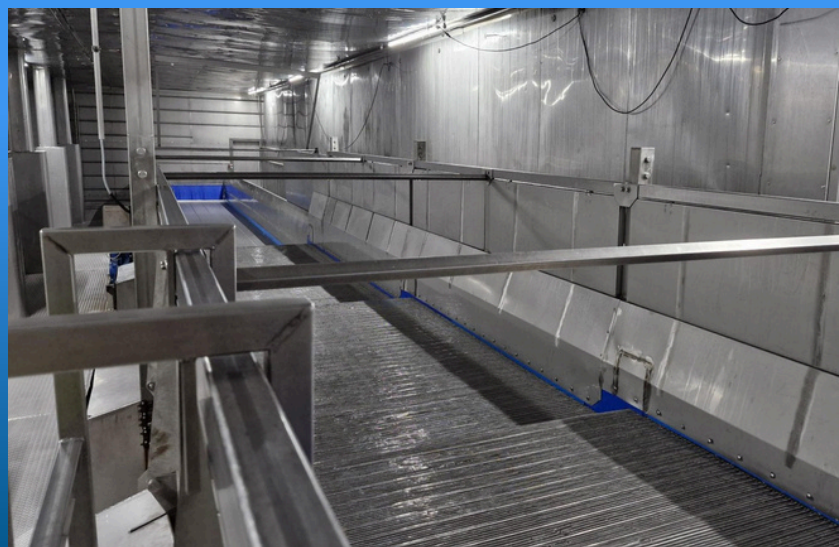
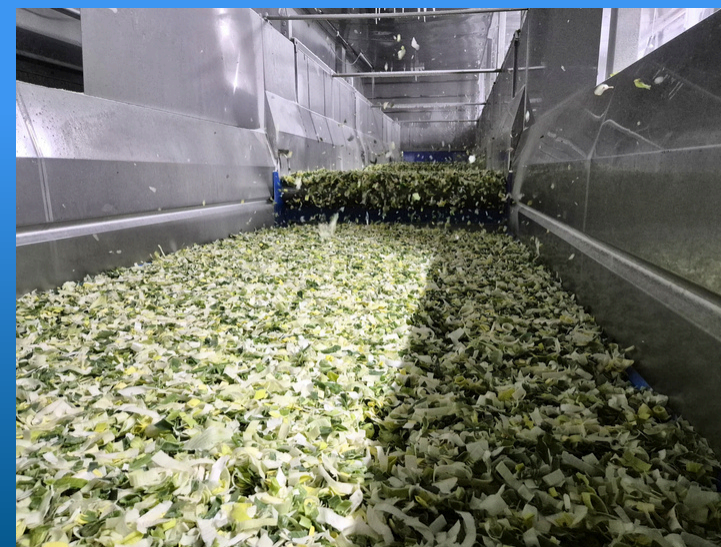
# STAINLESS STEEL BELT

The SKT freezer is designed as a two-stage freezing system consisting of a precooling section followed by a tunnel freezer. This configuration ensures efficient thermal processing, optimal product separation, and consistent freezing quality.

Products are first placed onto the infeed belt, which transports them into the precooling section. This section is equipped with a stainless-steel belt with a total length of approximately 9,350 mm. During precooling, the product temperature is gradually reduced from approximately +40°C to +10°C. This controlled cooling stage prepares the products for freezing while minimizing thermal shock and ensuring uniform temperature distribution. The precooling belt incorporates a slight drop, allowing products to separate from one another, which improves airflow around each item and enhances cooling efficiency.

After precooling, the products enter the tunnel freezer. This section is responsible for freezing the products from +10°C down to a core temperature of -18°C. The tunnel freezer is fitted with a stainless-steel belt approximately 21,450 mm in length, providing sufficient residence time to achieve the required core temperature. Similar to the precooling section, the tunnel belt includes a drop that promotes product separation and assists in removing excess ice from the product surface, resulting in improved product quality and appearance.

Together, the precooling and tunnel freezing sections form a continuous and efficient freezing process, ensuring consistent product handling, optimal freezing performance, and high-quality end results.

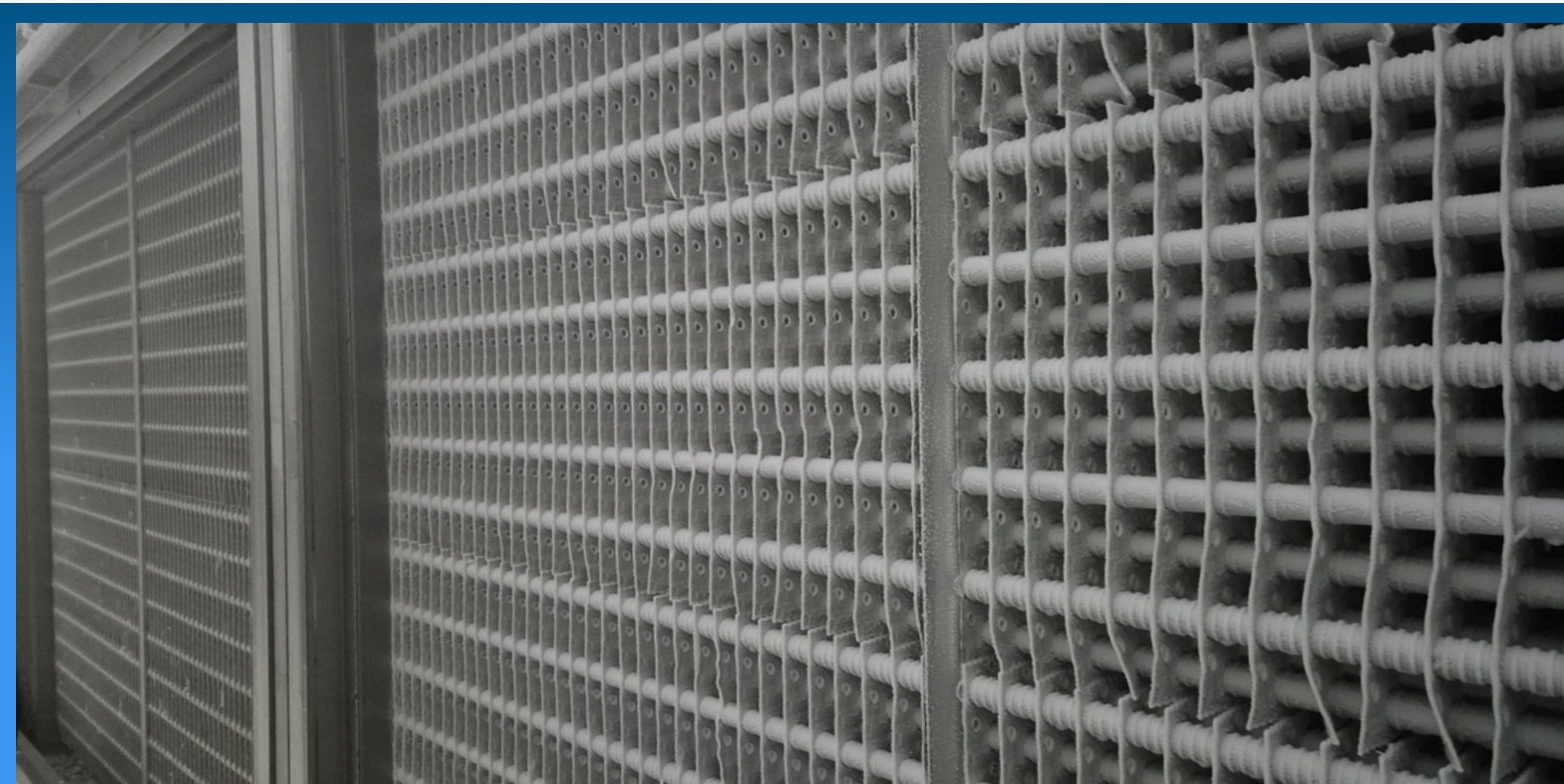


The SKT freezer is equipped with a multi-stage evaporator system designed to support controlled precooling and high-capacity tunnel freezing.

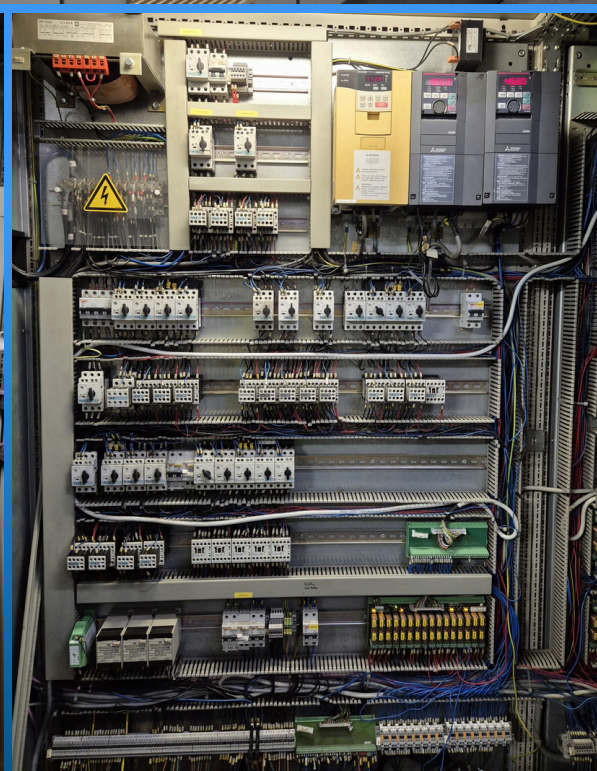
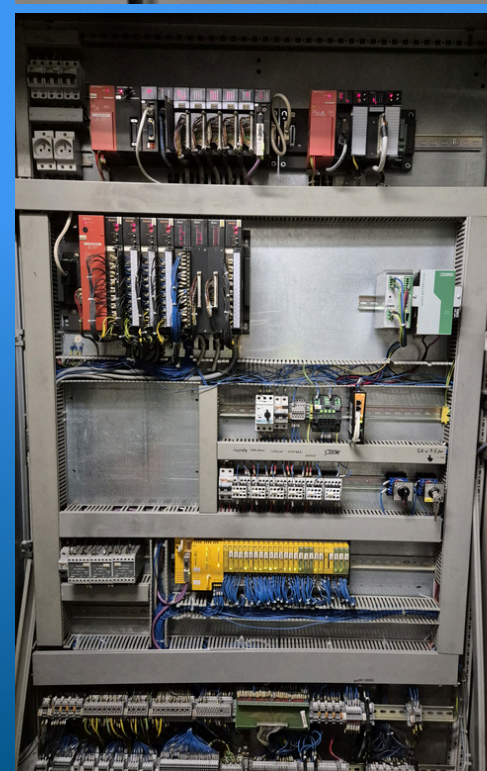
In the precooling section, the system is fitted with two evaporators operating at an evaporation temperature of  $-2^{\circ}\text{C}$ . These evaporators provide a combined cooling capacity of 700 kW and are designed to gradually reduce the product temperature from  $+40^{\circ}\text{C}$  to  $+10^{\circ}\text{C}$ . This controlled cooling stage ensures uniform heat removal while minimizing thermal stress on the product before deep freezing.

The freezing tunnel is equipped with seven high-capacity evaporators operating at an evaporation temperature of  $-40^{\circ}\text{C}$ . Together, these evaporators deliver a total cooling capacity of 2,100 kW, enabling rapid and efficient freezing of the product from approximately  $+10^{\circ}\text{C}$  down to a core temperature of  $-18^{\circ}\text{C}$ . The low evaporation temperature ensures a high heat transfer rate, supporting fast freezing and consistent product quality throughout the tunnel.

The staged evaporator arrangement allows each section of the freezer to operate at optimal thermodynamic conditions, ensuring efficient energy use, stable temperature control, and reliable freezing performance across the entire process.



The SKT freezer is supplied with its original electrical control cabinets. These electrical control cabinets are equipped with twelve Mitsubishi A500 frequency converters and two Mitsubishi A800 frequency converters, providing precise control of motors and enabling flexible adjustment of operating parameters to suit different products and processing requirements. This setup allows for easy tuning of belt speeds, airflow, and other process parameters to ensure optimal IQF performance.



## **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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