Tunnel Freezer RVS

Specifications

Brand	Tunnel Freezer
Type	RVS
Refrigerant	Freon
Maximum product height	130 mm
Evaporator specifications	2x Goedhart LK 682 m²
Tiers	2
Total effective belt length	10.000 mm
Effective belt width	2.000 mm
Electricity (hz)	50 Hz
Stock	2

Description

Used Tunnel Freezer RVS

Used Tunnel freezer on Freon. Complete with 2 Goedhart LK 682 m² evaporators with each 4 ABB Motors MT100LA28-4 fans - 50/60 Hz - 2,2/2,5 kW - 1430/1720 RPM and a diameter of 600 mm, 2 Vector R63 DT80N-4 electric motors - 50 Hz - 0,75 kW - 10 RPM to power the belt and a control panel with displays.

Belt specifications: The Tunnel Freezer has a upper and lower RVS belt with a effective width of 2.000 mm and a effective length of 10.000 mm. It is possible to adjust the speed of the belts to get the ideal freezing time for your product.

Capacity per hour examples:
450 kg/h hamburgers in 27 minutes (110 grams/piece) +2ºC to -20ºC.
760 kg/h plaice fillet in 25 minutes (100

grams/piece) +2ºC to -18ºC.
660 kg/h chicken schnitzel in 36 minutes (100 grams/piece) +7ºC to -20ºC.
560 kg/h pork schnitzel in 30 minutes (165 grams/piece) +7ºC to -20ºC.

It is possible to supply the tunnel freezer with different evaporators so that the freezer runs on NH3.

This tunnel freezer is currently assembled in our warehouse, ready for a viewing.

*Why choose for HOSBV? Were not only the largest used refrigeration specialist in Europe, but also, we deliver all equipment including an extensive test, warranty and industrial cleaning.
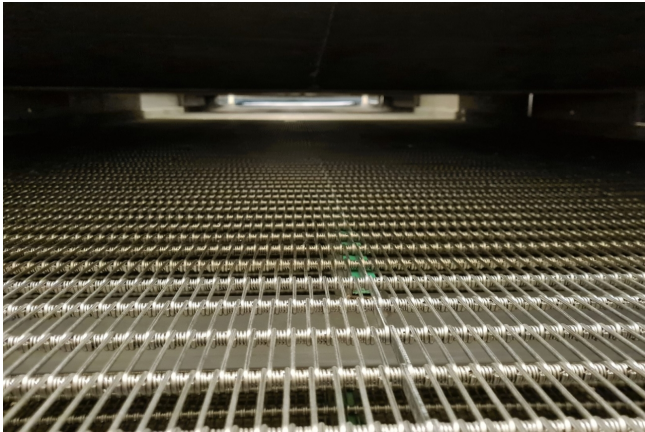*Optional we can also arrange the logistics.

ABB Motors

Mot. 3~50/60Hz   IEC34   IP55
MT100LA28-4   Cl. F
2.2/2.5kW   1430/1720 r/min
380-420/440-480V∆   5.2/4.9 A
660   /   -   VY   3 / - A
No. MK110022-D cosφ = .76/.79

odyne Ventilatoren b.v.
REUVER HOLLAND
TEL. 04704 - 3444
Type SFB 600   No 127689
Volt 380/660   Amp. 5,2/3
Toerental
Rotodyne   Techn. Ventilatoren
Octrooi aangevraagd

Tunnel Freezer RVS						
Product	Product sizes (mm)	Product weight (gram)	T in °C	T out °C	Freezing time (min)	Total capacity (kg/h)
Hamburger	125 x 125 x 10	110	2	-20	27	450
Scholfilet	150 x 80 x 10	100	2	-18	25	760
Chicken schnitzel	140 x 70 x 15	100	7	-20	36	660
Pork schnitzel	220 x 125 x 15	165	7	-20	30	560