

# Koma KTR-1-240-2400 Turbo runner / Tunnel freezer

## Specifications

|                             |  |
|-----------------------------|--|
| Marka                       | Koma   |
| Typ                         | KTR-1-240-2400 Turbo runner / Tunnel freezer |
| Pojemność                   | 500 kg/hr                                    |
| Czynnik chłodzący           | Freon  |
| Rozmiary                    | 26990x2740x2150 mm<br>(LxWxH)                |
| Capacity per hour           | Lasagna: 500 kg/hr                           |
| examples:                   |  |
| Maximum product height      | 100 mm                                       |
| height infeed / outfeed     | Infeed: 950 mm<br>Outfeed: 1030 mm           |
| Condition                   | Good   |
| Total effective belt length | 24000 mm                                     |
| Effective belt width        | 2400 mm                                      |
| Stock                       | 1  |



## Description

### Used Koma KTR-1-240-2400 Turbo runner / Tunnel freezer

In good condition Koma KTR-1-240-2400 Turbo runner tunnel freezer on Freon. Designed to be highly efficient and for continuous rapid freezing of fresh products like bread, meat, pastries, fruit and more. The quick freezing makes sure that the quality and structure of the food stay in perfect condition. The freezer consists of 8 modules of each 3 meters in length. These modules make it easy to expand or adjust the Koma to the needs of the customer. The Koma tunnel freezer comes with infeed/outfeed, compressor sets, condensers, electric cabinets and a Koma Multicell controller. This freezer

is originally used to freeze 1-kilo packages of lasagna.

The food is placed on the infeed belt that has a height of 950 mm and then goes into the Koma Turbo Runner. The food gets transported through the Koma on a plastic transport belt with a length of 24 meters and 2,4 meters wide. When the product is frozen to the correct core temperature, it comes out at the outfeed at a height of 1030 mm. The outfeed has an included belt cleaner, this allows the freezer to operate continuously.

Each module has a Goedhart KTR-I Freon evaporator in it with 4 Ziehl-Abegg FN050-VDA.4I.A7P1 fans - 50 Hz - 0,84/0,54 kW - 1340/940 RPM - diameter 500 mm. These fans make sure that the cold air goes through the belt and the product gets frozen as quickly as possible. The block of the evaporator has electrical elements to defrost it.

The freezer is complete with 5 Bitzer S6F-30.2Y-40P semi-hermetic reciprocating compressors with an oil separator, suction accumulator, pressure and safety switches/gauges, liquid line filter drier, control cabinet and a Koma condenser. Each Bitzer compressor has a capacity of 25,3 kW at -40°C/+40 and a total displacement of 101,1 m<sup>3</sup>/h.

The original electrical cabinets come with this Koma Turbo Runner. The cabinets contain frequency drives for the belt, a Koma Multicell display to control the freezer and a Koma Teleguard to monitor the process.

The Koma has the following capacity:  
Product: Lasagna  
Weight: 1000 gram

Tray size: 270x170x60 mm (LxWxH)  
Infeed temperature: 60°C  
Outfeed temperature: -18°C  
Time: 120 minutes

The Koma tunnel freezer can be visited in our warehouse, please feel free to contact us for more information!

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