

# OctoFrost IQF 7/2 LH tunnel freezer

## Specifications

Производитель	OctoFrost
Тип	IQF 7/2 LH tunnel freezer
Емкость	3600 kg/h (Green peas)
Хладагент	NH 3 (ammonia)
Размеры	8100x3000x3250 mm (LxWxH)
Примечания	Y.o.b. 2010
Capacity per hour	3600 kg/hr (Green peas)
examples:	2520 kg/hr (Cauliflower) 1440 kg/hr (Tomatoes) 2520 kg/hr (Strawberries) 2880 kg/hr (French fries) 1980 kg/hr (Chicken drumsticks) 2880 kg/hr (Spaghetti) 2340 kg/hr (Shrimp)
Tiers	1
height infeed / outfeed	Infeed: 2380 mm Outfeed: 1255 mm
Condition	Good
Total effective belt length	8100 mm
Effective belt width	850 mm
Stock	1



## Description

### Used OctoFrost IQF 7/2 LH tunnel freezer

In good condition Octofrost IQF 7/2 LH tunnel freezer on Ammonia (NH3). IQF stands for Individually Quick Freezing and is specially designed for freezing smaller pieces of food in a short period of time. This helps to prevent ice crystals from forming in the structure of foods like vegetables, berries, cheese, meat and seafood. The freezer is complete with an infeed/outfeed, electrical cabinets, evaporators and a Siemens Simatic panel controller. Of course, we can also supply other refrigeration technology, such as compressors and condensers. Please feel free to contact us for more information!

The foods are placed on the infeed belt

that has a height of around 2380 mm. The products are then transported through the Octofrost by a vibrating belt. The belt has a drop to separate the products and remove excess ice from the outside. The belt is approximately 8100 mm long and 850 mm wide. When the product is frozen to the correct core temperature, it comes out of the outfeed at a height of 1255 mm. The freezer has three hatches for inspecting the product while it is on the belt.

The OctoFrost contains two NH<sub>3</sub> evaporators that make sure that the product gets frozen to the right core temperature of -18°C. There are 7 centrifugal fans that are each directly driven by an ABB M3AA 132 MB electric motor with the following specifications: 50 Hz - 11 kW - 1450 RPM - diameter 630 mm. These fans push air from below through the holes in the belt, preventing the product from freezing to the belt. There is also a control cabinet for the fans with 1 frequency drive for 3 fans and 1 frequency drive for 4 fans. The side panel can be extended, making it easy to inspect and clean the evaporators and fans if necessary.

In addition, the Octofrost also comes with the associated control cabinet, which contains 7 ABB frequency drives for the conveyor belts, 3 Key Technology MFS 268 XL frequency drives for the belt vibration and a Siemens panel to control the freezer.

The IQF tunnel freezer has the following dimensions:  
8100x3000x3250 mm (LxWxH)  
Effective belt length: 8100 mm  
Effective belt width: 850 mm  
Height infeed: 1560 mm  
Height outfeed: 1250 mm

The tunnel freezer has the following capacities:

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

Product: Cauliflower  
Capacity: 2.520 kg/hr  
Infeed temperature: +10°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C  
Piece size: 20 to 50 mm

Product: Tomatoes  
Capacity: 1.440 kg/hr  
Infeed temperature: +10°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C  
Piece size: +-30 mm

Product: Strawberries  
Capacity: 2.520 kg/hr  
Infeed temperature: +10°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C  
Piece size: 25 to 35 mm

Product: French fries  
Capacity: 2.880 kg/hr  
Infeed temperature: +40°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C  
Piece size: +- 10 mm (Crinkle cut)

Product: Chicken drumsticks  
Capacity: 1.980 kg/hr  
Infeed temperature: +40°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C  
Piece size: 100 gram

Product: Spaghetti  
Capacity: 2.880 kg/hr  
Infeed temperature: +10°C  
Outfeed temperature: -18°C

Evap. Temperature: -40°C  
Piece size: 50 mm

Product: Shrimp  
Capacity: 2.340 kg/hr  
Infeed temperature: +10°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C  
Piece size: 200 - 400 pc/lbs (Peeled and cooked)

Product: Meat  
Capacity: 2.340 kg/hr  
Infeed temperature: -3°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C  
Piece size: diced 20 mm

If you would like more information or have any questions, please feel free to contact us and we will be happy to help!

\*Why choose for HOS BV? We're not only the largest used refrigeration specialist in Europe, but also, we solely deliver our orders after performing an extensive test and an industrial cleaning. If requested, we are happy to arrange your logistics.















