

Frigoscandia FloFreeze MX62 tunnel freezer

Specifications

Brand	Frigoscandia
Type	FloFreeze MX62 tunnel freezer
Capacity	3600 kg/h
Refrigerant	NH 3 (ammonia)
Sizes	Without accessories: 7400x4700x3000 mm (LxWxH)
Remarks	Weight: 19.200 kg (1200 kg/m ²)
Capacity per hour examples:	3600 kg/hr (Green peas) 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: 1200 mm Outfeed: 912 mm
Condition	Good



Total effective belt length	7400
Effective belt width	1190
Stock	1

Description

Used Frigoscandia FloFreeze MX62 tunnel freezer

In good condition Frigoscandia FloFreeze MX62 tunnel freezer on NH3 (Ammonia). The Frigoscandia is an IQF freezer and stands for Individually Quick Freezing, and is designed for freezing smaller pieces of food in a short period of time. This prevents ice crystals from forming in the structure of foods like peas, berries, shrimp, pasta, and more. This freezer is complete with infeed/outfeed, shaker, glazing belt, evaporators, electrical cabinets, Danfoss frequency drives and a Siemens TP1200 Comfort 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 shaker belt that has a height of around 1200 mm and then go into the Frigoscandia freezer. This shaker makes sure that the products are separated and prevents clumps for efficient freezing. After the shaker the product gets transported through the Frigoscandia freezer on a blue plastic conveyor belt. The belt has a drop to separate the products again and remove excess ice from the outside. The freezing belt is approximately 7400 mm long and 1190 mm wide. When the product is frozen to the correct core temperature, it comes out of the outfeed at a height of 912 mm. It is possible to deliver the original glazing belt with it, built by Innotec Systems. This system ensures that a layer of ice

forms around the product, which protects against dehydration and oxidation. Furthermore, the Frigoscandia has 3 hatches to inspect the product while it is on the belt.

The Frigoscandia MX62 has two NH₃ evaporators that make sure that the products get frozen to a core temperature of -18°C. There are 6 centrifugal fans that are each directly driven by an ABB M2AA160MA-2 electric motor with the following specifications: 50 Hz - 13,2 kW - 2897 RPM. These fans blow cold air through the holes in the blue plastic transport belt, ensuring that the product has as little chance as possible of freezing to the belt. When the evaporators begin to fill up with ice, they can be defrosted with hot air distributed through several nozzles.

Also, the original control cabinets come with the freezer, which contains Danfoss frequency converters for the belt and a Siemens Simatic HMI for controlling the freezer. The electric cabinet with the Siemens controller is replaced in 2020 and is almost not used since.

The FloFreeze MX62 has the following dimensions:

7400x4700x3000 mm (LxWxH).

Effective belt length: 7400 mm

Effective belt width: 1190 mm

Height infeed: 1200 mm

Height outfeed: 912 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: 25 to 40 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.



















