

SKT 01/1800/2950

Specifications

Brand	SKT
Type	01/1800/2950
Capacity	2800 kW
Refrigerant	NH 3 (ammonia)
Sizes	31000x6075x6270 mm (LxWxH) Excluding infeed, outfeed and accessories
Capacity per hour examples:	14.000 kg/hr (Peas) 9.500 kg/hr (Carrots) 11.200 kg/hr (Cauliflower, Strawberries, Spaghetti, French fries) 8.400 kg/hr (Tomatoes) 7.700 kg/hr (Chicken drumsticks) 9.100 kg/hr (Shrimp) 8.400 kg/hr (Meatballs)
Evaporator specifications	9x NH3 evaporators 2x for pre cooling with a capacity of 700 kW and 7x for freezing with a capacity of 2100 kW total
Tiers	2



	Outfeed height: 2750 mm
Condition	Good
Height infeed / outfeed	3750 mm
Total effective belt length	31.000 mm
Effective belt width	1600 mm
Stock	1

Description

Used SKT 01/1800/2950

The freezer is still at the factory location and you are welcome to come and view it by appointment. Please feel free to reach out to us by phone or email to schedule an appointment.

In good condition High-Capacity IQF Tunnel Freezer - Two-Stage Cooling & Freezing

This industrial IQF tunnel freezer is designed for continuous, high-volume freezing of a wide range of products, including vegetables, fruits, seafood, meat, pasta, and similar food items. The system is engineered to deliver fast, consistent, and efficient individual quick freezing while maintaining high product quality and throughput.

The freezer operates using a two-stage cooling process, consisting of an external infeed conveyor, a precooling section inside the freezing cell, and a long freezing tunnel equipped with high-capacity evaporators. This staged approach ensures controlled temperature reduction, optimal airflow, and uniform freezing conditions throughout the process.

Products enter the processing line via the external infeed conveyor at an approximate temperature of +40 °C. From there, they are conveyed directly into the precooling section located inside the freezer cell. The infeed conveyor has a total length of 3000 mm, ensuring a smooth and continuous transfer of the products from the ambient environment into the

controlled freezing area.

Stage 1 – Precooling Section (Inside Cell) In the precooling section, products are conveyed on a stainless-steel belt with a length of approximately 9,350 mm and an infeed height of 3750 mm. During this stage, the product temperature is gradually reduced from +40°C to +10°C, ensuring a controlled cooling process before deep freezing. The section operates at an evaporation temperature of -2°C and is equipped with two evaporators providing a combined cooling capacity of 700 kW. This controlled precooling step minimizes thermal shock and prepares the product for efficient freezing in the tunnel.

Stage 2 – Freezing Tunnel After precooling, products enter the main freezing tunnel, where they are frozen from approximately +10°C down to a core temperature of -18°C. The tunnel features a stainless-steel conveyor belt with a total length of approximately 21,450 mm, providing sufficient residence time for complete freezing. This section operates at a low evaporation temperature of -40°C and is equipped with seven evaporators delivering a total cooling capacity of 2,100 kW. At the entrance of the freezing zone, a stepped conveyor belt ensures optimal product separation, maximized airflow, and efficient heat transfer, resulting in uniform IQF performance. When the product is frozen to a core temperature of -18°C the products leaves the belt at a height of 2750 mm.

To maintain consistent capacity and operational efficiency, the tunnel freezer is equipped with an automatic defrosting system. This system includes two freezing doors per

evaporator: one located at the air inlet and one at the air outlet of the evaporator coil. During the defrost cycle, the doors automatically slide into position, isolating the evaporator and preventing cold air from passing through. Hot gas defrost is then activated, allowing accumulated frost and ice to melt. The resulting water is collected and discharged through a dedicated drain system to the outside of the tunnel. Defrosting time and cycle settings are fully adjustable via the PLC control system, ensuring optimal performance under varying operating conditions.

Supplied with original electrical cabinets, the SKT freezer features twelve Mitsubishi A500 and two A800 frequency converters, providing precise motor control and full process flexibility. Belt speeds, airflow, and other parameters can be easily adjusted to match product requirements.

The SKT IQF freezer combines high capacity, energy efficiency, and precise control, making it the ideal solution for industrial-scale freezing of a wide variety of products. The SKT tunnel freezer is designed with internal dimensions of approximately 32.2 meters in length, 6.0 meters in width, and 6.2 meters in height, providing a spacious and controlled environment for efficient product freezing.

Optional compressors and condensers are available to deliver a fully integrated freezing system tailored to your needs.

For further information or to discuss your specific application, please feel free to contact us.

The tunnel freezer has the following capacities:

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

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: Strawberries

Capacity: 11.200 kg/hr

Infeed temperature: +40°C

Outfeed temperature: -18°C

Evap. Temperature: -2°C and -40°C

Piece size: 25-35 mm

Product: French fries

Capacity: 11.200 kg/hr

Infeed temperature: +40°C

Outfeed temperature: -18°C

Evap. Temperature: -2°C and -40°C

Piece size: Crinkle cut - 10 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: Spaghetti
Capacity: 11.200 kg/hr
Infeed temperature: +40°C
Outfeed temperature: -18°C
Evap. Temperature: -2°C and -40°C
Piece size: cut 50 mm

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

Product: Meatballs
Capacity: 8.400 kg/hr
Infeed temperature: +40°C
Outfeed temperature: -18°C
Evap. Temperature: -2°C and -40°C
Piece size: Fried 25 mm

*Why choose for HOSBV? We are 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 perform a new paint job and arrange the logistics.

















