

i.Freezer Spiral Freezer By itc

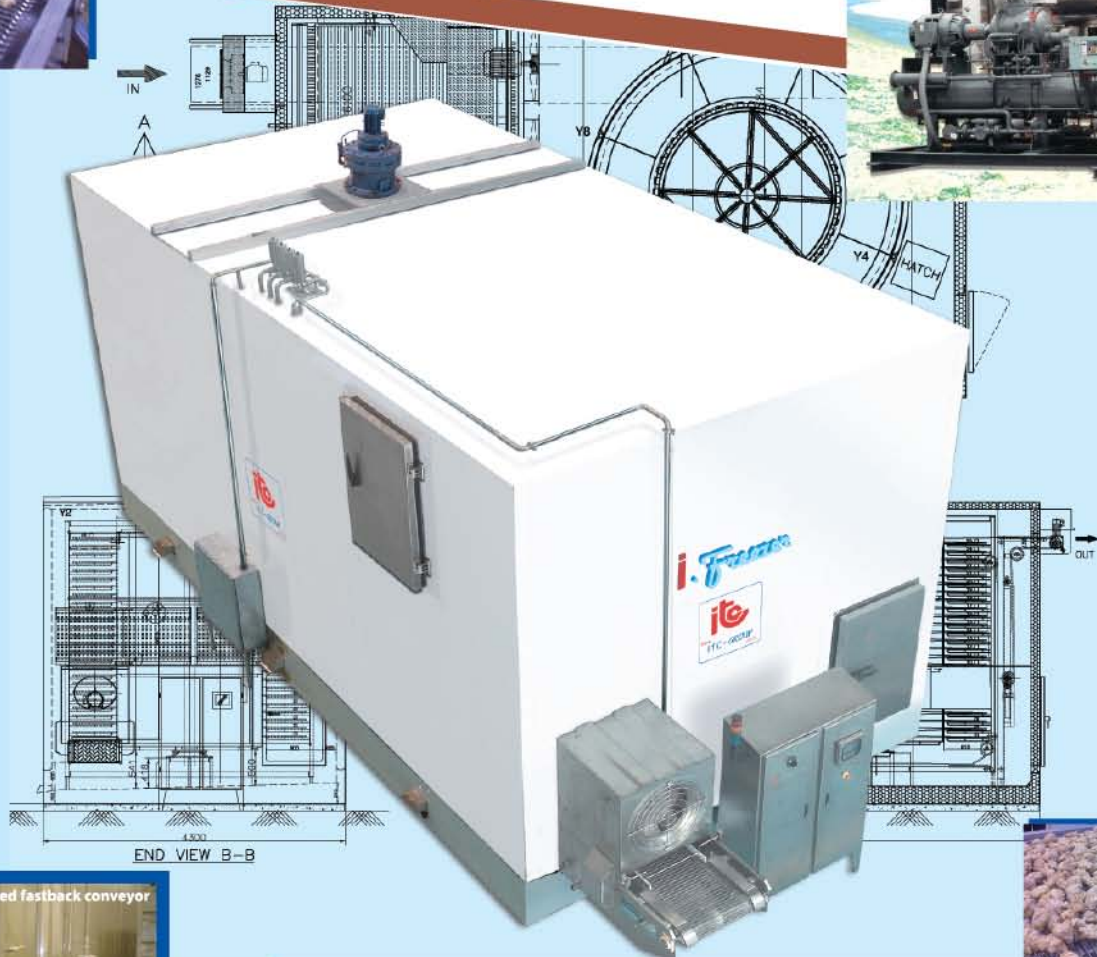
Cool Performance with Easy Operation



Post crust-frozen chicken product laid on a conveyor



ITC Pack



Outfeed pathway with extended fastback conveyor



Spiral Drum



Stainless Steel Enclosure

ITC's Spiral Freezer, a host of many convenient features, evolves in a distinct and one of a kind industrial freezer that is built in a high freezing technology.

Throughout the years, ITC's freezer uses a unique PLC Touch Screen Control System that contributes a significant advancement in providing fast operational system. Aside from it, monitoring and checking of screen control is easy to use since all data (e.g. temperature, pressure, time) and indicators are visible on screen.

Freezing capability of spiral freezer is insanely fascinating due to its temperature's fast-pull down freezing method at -40°C , which assures products are well preserved to maintain its quality and texture as well.

Freezing process is highly yield with mixed vertical and horizontal airflow. The quality and texture of product is well preserved since machine's design has two distinctive freezing method. One of it is the pre-freeze crust coating and drying method held in front of feeding pathway, while the other is final freeze coating method to be held on lengthy spiral drum's body.

Moreover, recirculation type CIP system (optional) has been an essential feature adopted to spiral freezer for its unique cleaning system. Others, spiral conveyor belt is optionally available upon request since the conveyor relies on the type of product. And also panel walls are either affordable in stainless steel or color bond sheet type.

ITC's Spiral Freezer has many kinds of model such as SPFR 16D-29-4, SPFR 20D-26-4, SPFR 24D-29-4, SPFR 28D-26-4, SPFR 36C-24-5 and SPFR 42C-28-5. Each model capacitates to a different weight loads of product as well.

With its cool performance, **ITC's Spiral Freezer** has it all.

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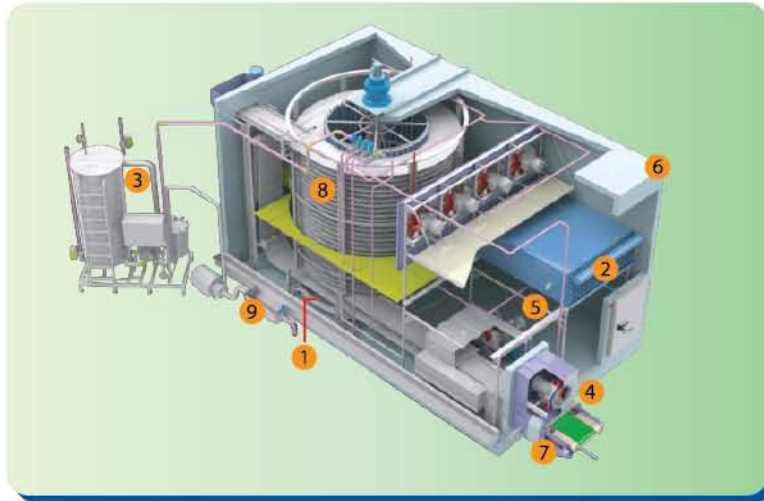
Special Features of itc's Spiral Freezer



Recirculation type CIP system



Spiral drum



Bottom main bearing of Spiral drum



Evaporator coil with wide variable fin pitch



CIP tank



Side guard belt (optional)



Fully welded stainless steel wall panel enclosure



Double impingement crust freezing fan unit



Belt washer and dryer curtain

Spiral Freezer Data

Model SPFR	16D-28-4	20D-26-4	24D-29-4	28D-26-4	36C-24-5	42C-28-5
Capacity For Chickeen 85°C (Mt/Hr.) Chicken Loading 5.5 Kg/M ²	400	600	980	1,200	1,590	2,100
Capacity For Cook Shrimp. 10°C (Mt/Hr.) Shrimp Loading 5.0 Kg/M ²	360	540	890	1,100	1,450	1,900

Overall Belt Width (mm)	406	508	609	710	914	1,067
Number of Teir	28	26	29	26	24	28
Max. Product clear Height (mm)	70	70	70	70	90	90
Usable Belt Area/Tier (M ²)	2.61	4.20	6.16	8.49	14.28	19.60
Total Usable belt Area (M ²)	73.08	109.20	178.64	220.74	342.72	548.80

Refrigeration System	"Ammonia or HFC" Pump Circulation, Flooded or DX					
Evaporating Temperature	-40°C					
Base Load (kW.)	45	55	65	70	100	120
Product Load (kW.)	63	94	153	187	247	327
Total Cooling Required (kW.)	108	149	218	257	347	447

Main Drive (Kw.)	2.2	3.7	3.7	5.5	7.5	11
Total Connecting Power (Kw.)	15	20	28	30	55	75

Enclosure Length (M)	5.8	7.1	8.4	9.7	10.3	12
Enclosure Width (M)	3.6	4.5	5.2	5.8	6	6.8
Enclosure Height (M)	4.2	4.5	4.8	4.5	4.9	5.4
Outfeed Length/Height (M)	0.3/3.65	0.3/3.61	0.3/3.91	0.3/3.61	0.3/4.01	0.3/4.51
Infeed Length/Height (M)	1.2/0.76			1.2/0.91		
Appx. Weight (Kgs.)	7,000	9,000	13,000	14,000	18,000	26,000

Note : 1.) Other capacity and dimension are available. Please contact manufacturer.
2.) Cooling required capacity and connecting power will be varied depending on type of products.
3.) Specifications subject to change without notice.

