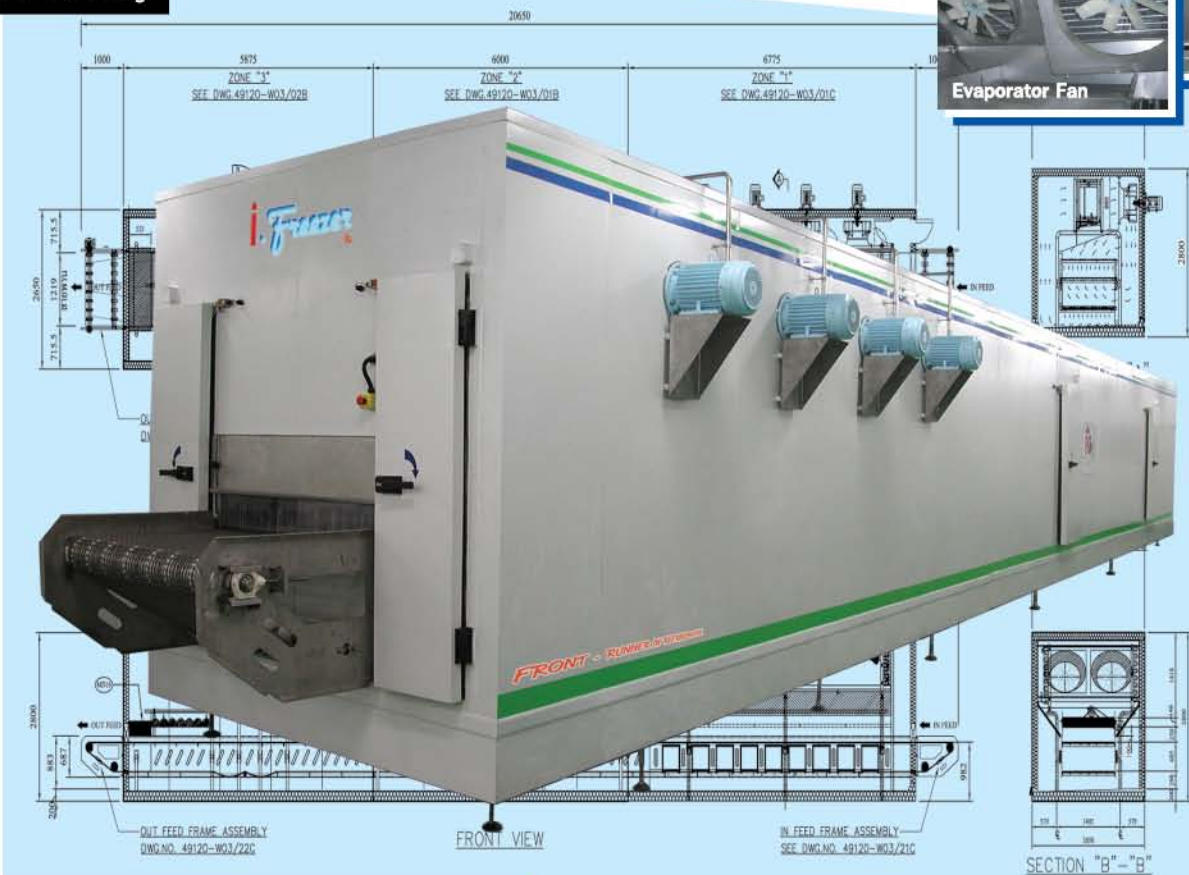


i.Fruzer ^{-40 °C} Tunnel Freezer By ITC

Feel the Uniqueness of Tunnel Freezer



At first glance, most people will just say it's simple and common. But if you look at it closely and observe it for a moment, you will ever see something new and coolness inside. It resembles uniqueness among any other machines. That is what they called it **'Tunnel Freezer** by ITC'. It features the following word of unique:

- **U**nbelievably fast freezing
- **N**ominal capacity at wider range
- **I**nternal structure are made up of stainless steel which prevents it from corrosion
- **Q**uality control measures are greatly emphasized
- **U**niformly preserves the fresh product
- **E**mpowered with PLC touch Screen Control for fast and smooth operation



Figure 1 ITC's testing laboratory
a) A breaded shrimp in pre-test freezing
b) A breaded shrimp in post-test freezing
c) ITC's thermo data logger



i.Freezer -40 °C Tunnel Freezer By itc



How does it perform?

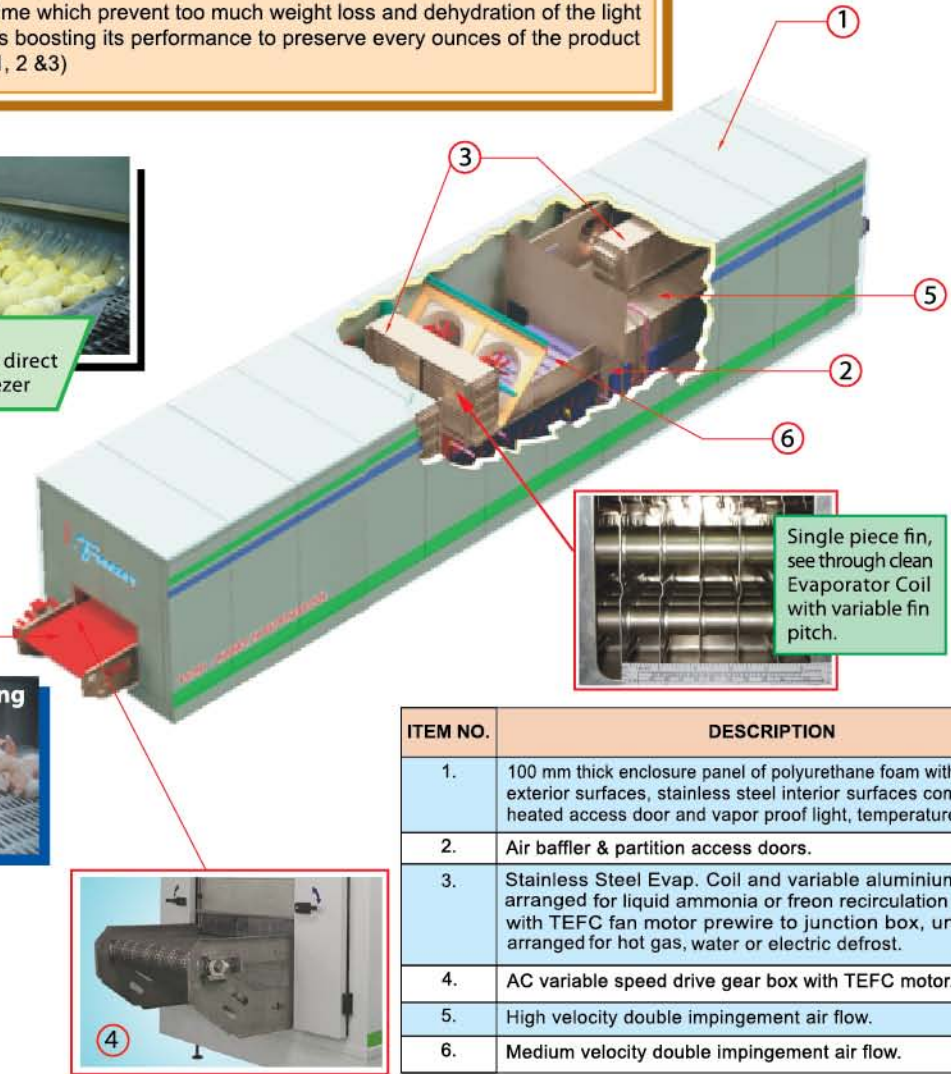
Tunnel Freezer by ITC has developed an easy access and convenient operation with direct in-feed and out-feed pathways with variable length of conveyor belts which varies on its model and specification. The machine has unique design which is enclosed with panel of polyurethane foam that serves as insulation. It also produces fast freezing ability in a given short duration time which prevent too much weight loss and dehydration of the light and fragile product. Thus, the machine is boosting its performance to preserve every ounces of the product without losing its quality as well. (Figure 1, 2 & 3)



Figure 2
A tray of frozen durian fruit laid on direct outfeed pathway of the tunnel freezer



Figure 3
A tray of breaded shrimp in bunches laid on direct in-feed pathway of the tunnel freezer



ITEM NO.	DESCRIPTION
1.	100 mm thick enclosure panel of polyurethane foam with colorbond exterior surfaces, stainless steel interior surfaces complete with heated access door and vapor proof light, temperature indicator.
2.	Air baffle & partition access doors.
3.	Stainless Steel Evap. Coil and variable aluminium fin pitch arranged for liquid ammonia or freon recirculation complete with TEFC fan motor prewired to junction box, unit can be arranged for hot gas, water or electric defrost.
4.	AC variable speed drive gear box with TEFC motor.
5.	High velocity double impingement air flow.
6.	Medium velocity double impingement air flow.

TUNNEL FREEZER DATA						
Model TFSA or TFMA	Nom. Capacity (kg/hr)	Belt Width (m)	Eff. Belt Length (m)	Overall Dimension (m)		
				Length (A)	Width (B)	Height (C)
112105	305	1.2	10.5	12.5	2.2	2.6
115085	310	1.5	8.5	10.5	2.6	2.6
112120	500	1.2	11.2	13.0	2.1	2.1
112175	510	1.2	17.5	19.5	2.2	2.8
115140	515	1.5	14.0	16.0	2.6	2.8
112210	610	1.2	21.0	23.0	2.2	2.8
115165	605	1.5	16.5	18.5	2.6	2.8
112260	755	1.2	26.0	28.0	2.2	2.8
115205	750	1.5	20.5	22.5	2.6	2.8

- Note: 1.) Above nominal capacity based on fish fillets with a loading of 5 kg/m² at 12 mm thickness, product infeed 10 °C, product out feed -18 °C and Evaporating temperature -40 °C.
 2.) Other capacity and dimension are available. Please contact manufacturer.
 3.) Specifications subject to change without notice.

