

~ IQF TUNNEL FREEZER ~

Individual Quick Freezing (IQF) tunnel freezers precisely freeze and chill a wide range of bulk products for the food processing industry.

Food product is loaded on the conveyor belt and travels into the freezing zone, where high-speed Axial Fans blast air through an evaporator vertically over the top of product surface. Upon exiting the tunnel sections the frozen product releases off the belt smoothly.



In the Individual Quick Freezing (IQF) process, unlike other freezing processes, the products are frozen as individual pieces. This offers greater convenience to the consumers and hence adds more value to the product. The Individual Quick Freezers (IQF) process is far superior to the conventional processes. In Quick freezing, small ice crystals forms within the product thus its own fresh quality is maintained even after extended shelf life. Most foods can be preserved for a long time if they are frozen quickly and kept at a low temperature until ready for use. Slow, natural freezing destroys food because the low temperatures draw all the water from the tiny cells of the food, affecting color and flavour.

Quick freezing method prevents breakage of the cell walls as the freezing process is so quick. Thus, in quick-frozen food most of the flavour, colour and firmness are retained.

Application of Individual Quick Freezer (IQF):

- * Fruit & Vegetables Processing
- * Meat & Fish Processing
- * Ready to Eat Products
- * Other Cooked Food items

Products Processing Capacity:

Sl. No.	Product Name	Size of the product taken [mm]			Density kg/m ³	Freezing time minutes	IQF-500-KG	IQF-1000-KG	IQF-2000-KG	IQF-2500-KG	IQF-3000-KG
		L	B	H			kg/hr	kg/hr	kg/hr	kg/hr	kg/hr
VEGETABLES											
1	Pea	8	8	8	705	4.3	500	1000	2000	2500	3000
2	Beans	30	10	10	689	7.3	290	580	1160	1450	1740
3	Broccoli	15	15	15	561	7.3	240	480	960	1200	1440
4	Carrot	25	25	5	593	6.1	300	600	1200	1500	1800
5	Cauliflower	15	15	15	593	7.5	250	500	1000	1250	1500
6	Corn	10	10	10	625	4.9	410	820	1640	2050	2460
7	Okra	20	20	15	593	7.3	250	500	1000	1250	1500
8	Potatoes	10	8	8	609	5.7	330	660	1320	1650	1980
FRUITS											
1	Apple fresh	20	15	10	865	7.9	280	560	1120	1400	1680
2	Sweet cherry	15	15	15	625	7.4	230	460	920	1150	1380
3	Mangoes	15	15	15	641	7.5	220	440	880	1100	1300
4	Pineapple	20	20	15	625	9.3	220	440	880	1100	1300
5	Strawberries	30	20	8	817	7.2	250	500	1000	1250	1500

SPIRAL FREEZER



Spiral Freezers

Spiral Freezer can freeze large quantity products in less space, especially for products which need long holding time, such as meats. Based on your site space, you can use single drum or double drum. Spiral freezer is widely used for all kinds of products. The Structure of single drum spiral freezer is compact and its capacity is 250kg/h-3000kg/h.

The freezer is a continuous in-line-belt freezer designed to minimize product weight loss and assure quality gentle handling during the freezing process. Completely factory assembled, tested, and disassembled into components to be easily shipped to plant for re-assembly. Frame & Belt supports can be constructed with economical Hot Dipped Galv. Steel or fully Stainless Steel version.

Applications :

- * POULTRY INDUSTRY * RED MEAT INDUSTRY * BAKERY PRODUCTS
- * PREPARED FOODS * SEA FOOD INDUSTRY

Features :

- * Stainless Steel Product Belting.
- * High Efficiency Aluminum Coils or MS Hot dip galvanized coils.
- * High Efficiency Airfoil Fans.
- * Factory assembled modules. No site assembly of components.
- * Aluminum and stainless steel constructed.
- * Easy access to sanitation and maintenance.
- * Safe, trouble-free operation.

BLAST FREEZER



Blast Freezers

Blast chilling is a method of cooling food quickly to a low temperature that is relatively safe from bacterial growth. Bacteria multiply fastest between +8 °C (46 °F) and +68 °C (154 °F). By reducing the temperature of cooked food from +70 °C (158 °F) to +3 °C (37 °F) or below within 90 minutes, the food is rendered safe for storage and later consumption. This method of preserving food is commonly used in food catering and, recently, in the preparation of 'instant' foods, as it ensures the safety and quality of the food product.

A Blast Freezer may also be known as a Shock Freezer. Such freezers are intended to rapidly bring the temperature of foods down, freezing them extremely quickly.

Advantages :

- * A Small footprint machine.
- * Utilizes maximum product capacity in height.
- * Designed to freeze a wide range of product thickness.
- * Batch loading of product in trays, cartons & frames.
- * Air Contact freezing.
- * Capacity from 500 kg to 10000 kg.

FITZER INCORPORATION

Add : S/F-16,OMKAR COMPLEX, VALIA CHOKDI, GIDC, ANKLESHWAR, GUJARAT - 393002, INDIA

Email : info@fitzerincorporation.com, fitzerincorporation@gmail.com

Website : www.fitzerincorporation.com

Contact: +91 9137077904