



Technical specifications

1. Characteristics of existing tables:

Length: 3 to 9 m.
Width: 0.4 m to 1 m.
Capacity: 300 to 2,000 kg/h.

2. General characteristics:

Fluids used with a pump supply system: ammonia, glycol water, freon, alkali, tyfoxit, nitrogen (-160 °C on plates and without cooling coil), CO2 (-50°C)
Refrigerating capacity: 8 to 15 kW/h.
Loading height: from 800 to 900 mm.
Product temperature: 100°C to -50°C.
Film used: high-density PE from 10 to 30 µm foodstuff approved (>0,01/m²).
Speed of the film conveyor: variable.
Electrical power: 0.5 kW/h.

The products are placed on the film which serves as a conveyor. They are then crust-frozen through contact with the cooling plate: conductive exchange between the products and the heat exchanger plates where the cooling capacity is at a constant temperature.

The main advantage of this method is that marking, sticking and deforming of the products during their passage through the machine on mesh conveyors is avoided. During their passage on the table, the products are crust-frozen on their bottom surface. Their form remains unchanged. Therefore they no longer stick to the mesh conveyor which consequently does not wear down as quickly.

Frozen products on the mesh conveyor



Without crust-freezing table



With crust-freezing table

The turkey steak is visibly marked after its passage on the mesh conveyor. By using the table this type of marking is avoided.