

1. Freezing Cabinet

A. Liquid Nitrogen Freezing Cabinet



Technical Parameters

Model	ST-HDSD200	ST-HDSD400	ST-HDSD800
Freezing Capacity	40-60kg/hr	80-120kg/hr	180-200kg/hr
Power	0.55kw	0.75kw	1.5kw
Size	1500*1200*1100mm	1350*1300*2000mm	1600*1400*1100mm
Material	Full SUS304 Stainless steel Made		
Control Type	PLC with touch screen control		
Freezing Temperature	-30~120℃		
Freezing Time	5mins to 10mins(based on raw material and raw temperature)		

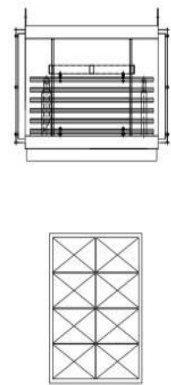
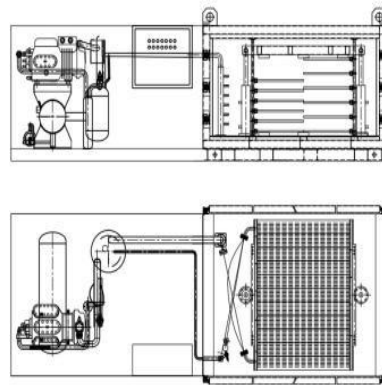
B. Compressor Type Freezing Cabinet



Technical Parameters

Model	ST-FC50	ST-FC100	ST-FC150
Freezing Capacity	40-60kg/hr	80-120kg/hr	140-160kg/hr
Power	2.1kw	4.2kw	6.3kw
Doors	1	2	3
Trays	11	22	33
Compressor and Expansion Valve	Tecumseh Compressor From France, Danfoss from Denmark		
Temperature	-38±3℃		
Freezing Time	30mins to 4hours(based on raw material and raw temperature)		

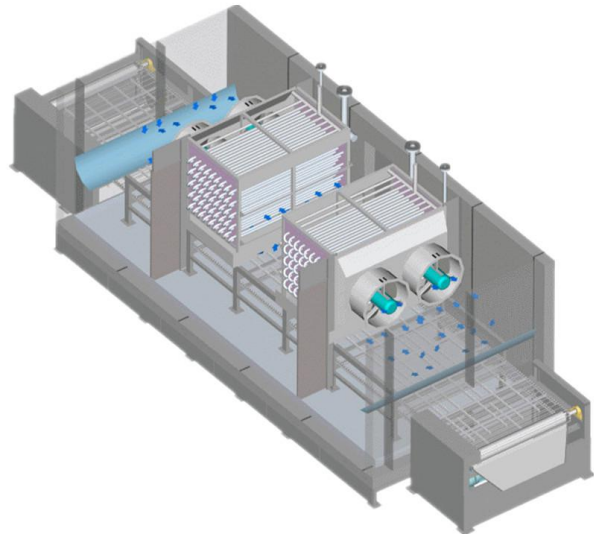
2.Shelf Plate Freezing Machine



Technical Parameters

ITEM	CONTENT
Processing Food	Shrimp, Fish, Chicken Paws, Meat, Fast Food, etc
Freezing Time Per Batch	2-4 hours or Customized
Qty of Plate Layers	10 or customized
Size of Freezing Plate	2300mm*1200mm (L*W) or customized
Output Capacity per Batch	1000-1500kg
Inlet Temperature	+15 degree Celsius
Outlet Temperature	-18 degree Celsius
Material of Plate Layer	Aluminum-alloy
Panels Thickness	150mm
Refrigerant	R404A, R22, etc
Compressor	BITZER Brand or customized
Trays Size	600*400*80mm or customized
Trays Volume	10-15kg or customized

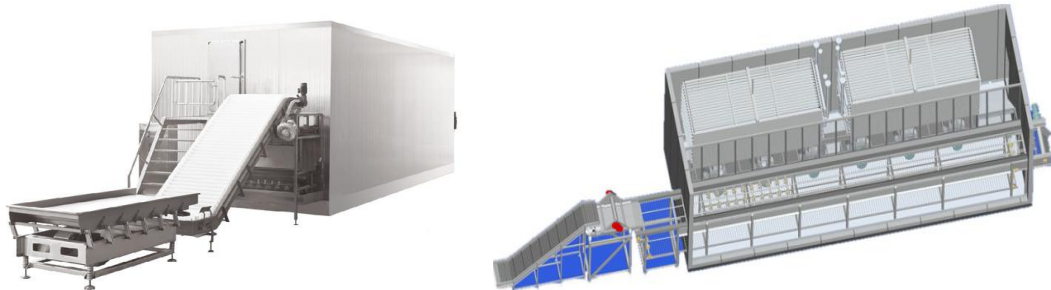
3. Mesh Belt Tunnel Quick Freezing Machine



Model	ST-SD100	ST-SD300	ST-SD500	ST-SD1000	ST-SD1500
Capacity KG/HR	100	300	500	1000	1500
Power KW	2.25	6.5	10.3	19.8	28.6
Refrigeration Consumption KW	15	45	75	145	225
Input Temperature °C	+15	+15	+15	+15	+15
Discharge Temperature °C	-18	-18	-18	-18	-18
Inner Circulation Temperature °C	-36±2	-36±2	-36±2	-36±2	-36±2
Freezing Time Minutes	15-40	15-40	15-40	15-60	15-60



4. Fluidized Bed Tunnel Quick Freezing Machine



The Fluidized Bed quick-freezing machine

Fluidized bed quick-freezing machine through mechanical vibration and wind pressure float frozen product in stainless steel mesh belt, frozen goods to prevent adhesions. Suitable for vegetables, fruits and other particles, flake, massive food.

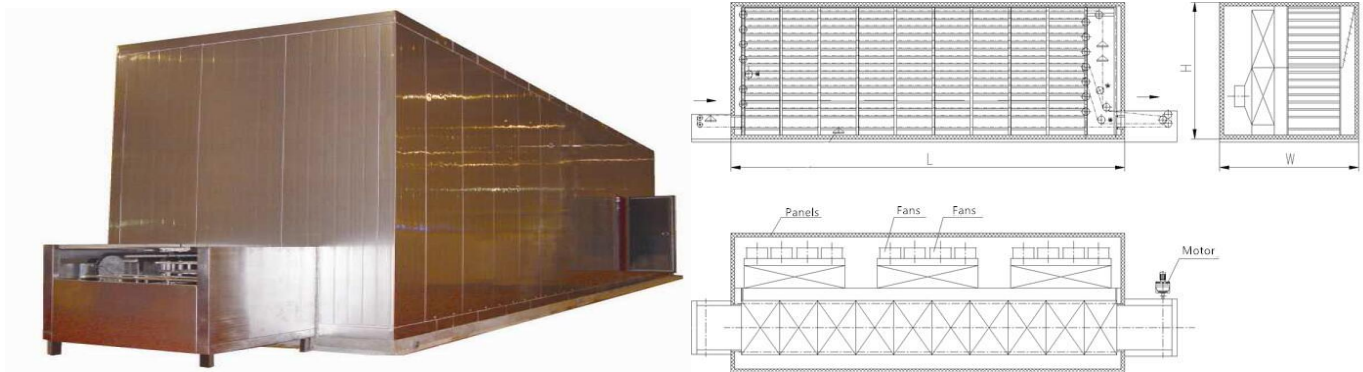
The product has the following features

1. Library board adopts double stainless steel sandwich polyurethane insulation board, insulation performance is good, internal components using high-quality stainless steel SUS304, easy cleaning, HACCP requirements.
2. Stainless steel mesh belt, the surface smooth, easy to clean.
3. Unique mechanical vibration device.
4. Using water frost, ensure clean sanitation.
5. Inverter control to realize infinitely adjustable-speed, frozen goods frozen time is adjustable, can be applied to a variety of processing of frozen goods.

Model	ST-LSD500	ST-LSD1000	ST-LSD2000	ST-LSD3000
Capacity	500kg/hr	1000kg/hr	2000kg/hr	3000kg/hr
Inlet Temperature	+15c	+15c	+15c	+15c
Discharge Temperature	-18c	-18c	-18c	-18c
Inner Circulation Temperature	-35±2c	-35±2c	-35±2c	-35±2c
Freezing Time	5-20minutes	5-20minutes	5-20minutes	5-20minutes
Customized	We can also design and manufacture the machine according to your special requirement.			



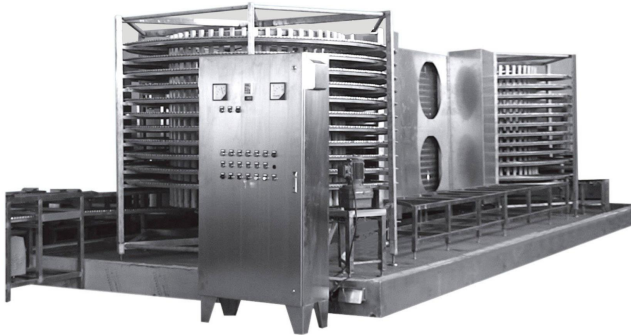
5. Multi Layers Tunnel Quick Freezer



1. Library board adopts double stainless steel sandwich polyurethane insulation board, insulation performance is good, internal components using high-quality stainless steel SUS304, easy cleaning, HACCP requirements.
2. Stainless steel mesh belt, the surface smooth, easy to clean.
3. Unique mechanical vibration device.
4. Using water frost, ensure clean sanitation.
5. Inverter control to realize infinitely adjustable-speed, frozen goods frozen time is adjustable, can be applied to a variety of processing of frozen goods.

Model	ST-LSD500	ST-LSD1000	ST-LSD2000	ST-LSD3000
Capacity	500kg/hr	1000kg/hr	2000kg/hr	3000kg/hr
Inlet Temperature	+15c	+15c	+15c	+15c
Discharge Temperature	-18c	-18c	-18c	-18c
Inner Circulation Temperature	-35±2c	-35±2c	-35±2c	-35±2c
Freezing Time	5-20minutes	5-20minutes	5-20minutes	5-20minutes
Customized	We can also design and manufacture the machine according to your special requirement.			

6. Spiral Freezer



The wide mesh belt quick-freeze device of DLD series is of advanced design and excellence performance. It has the advantage of energy-conservation, high efficiency, and food preservation. The prominent characteristic of this machine is larger freezing area and wide applicable area. The device is applied to food quick-freeze of bar, bulk, slice, particle food, with manifold freezing forms: individual freezing, dollop freezing and discal freezing. With totally enclosed wind tunnel structure for multi-directional wind, such as up and down, front and back, left and right, which improve quality and efficiency.

Single Drum

Model	ST-DLD200	ST-DLD300	ST-DLD500	ST-DLD1000	ST-DLD1500
Capacity KG/HR	200	300	500	1000	1500
Power KW	3.55	5.15	11.2	22	31
Refrigeration Consumption KW	30	43.5	75	145	225
Input Temperature °C	+15	+15	+15	+15	+15
Discharge Temperature °C	-18	-18	-18	-18	-18
Inner Circulation Temperature °C	-36±2	-36±2	-36±2	-36±2	-36±2
Freezing Time Minutes	10-60	10-60	10-60	10-60	10-60

Double Drum

Model	ST-SLD1000	ST-SLD1500	ST-SLD2000	ST-SLD2500	ST-SLD3000
Capacity KG/HR	1000	1500	2000	2500	3000
Power KW	22.9	31.9	46.2	55.1	62.5
Refrigeration Consumption KW	145	225	296	370	440
Input Temperature °C	+15	+15	+15	+15	+15
Discharge Temperature °C	-18	-18	-18	-18	-18
Inner Circulation Temperature °C	-36±2	-36±2	-36±2	-36±2	-36±2
Freezing Time Minutes	15-90	15-90	15-90	15-90	15-90

7. Liquid Nitrogen Freezer



Product Application

Our Advantages

- 1). The whole arc transition without health corner.
- 2). The upper and lower split type lifting structure, was suitable for the HACCP management requirements
- 3). The flow pump and the temperature connect digitally, liquid nitrogen flow control accurately, use nitrogen tend to be most economize.
- 4). When cleaning health, using electromagnetic valve drainage system.
- 5). Besides the inlets and outlets, others are totally enclosed structure, without nitrogen gas leakage risk, ensure the safety in production.
- 6). Using inlet exhausting nitrogen mechanism, make full use of cryogenic nitrogen gas, energy saving.
- 7). The nozzle position of reasonable layout and cold air reasonable drainage, ensure liquid nitrogen optimum eruption in tunnel and reasonable temperature changes.
- 8). Stir fan partition independence, ensure the evenness of temperature in each, no turbulence disturbing.
- 9). Temperature point, equipment key point etc. can show in the equipment operation panel point-to-point, ensure timely maintenance and eliminate abnormal when equipment showed abnormal.
- 10). Modular design, the scene splicing and develop.
- 11). Provide different products quick-frozen parameters and production performance curve.
- 12). Supporting content union technology, implement end-to-end traceability.

Length	Belt Width	Capacity	Freezing Time
4-11.5meters	800-1250mm	500-3000kg/hr	3-40minutes adjusted

We can design and manufacture the machine according to your special requirement. Welcome to inquiry.