

# Continuous Tunnel Freezer for Food Processing

The tunnel freezer is a high-efficiency quick-freezing device designed for a wide range of applications. It can be configured with either a net belt or plate for handling different products in continuous factory assembly lines.



## ADDITIONAL IMAGES



## Overview

### Continuous Tunnel Freezer System

This industrial-grade continuous tunnel freezer is engineered for high-volume food processing, utilizing advanced forced air convection to ensure rapid and uniform freezing. Constructed from high-quality stainless steel, the unit provides a hygienic and durable solution for diverse food items, including seafood, fruits, vegetables, and bakery products. With features like adjustable conveyor speeds and precise temperature management, it is an essential asset for modern factory assembly lines looking to optimize preservation and quality.

## Technical Parameters

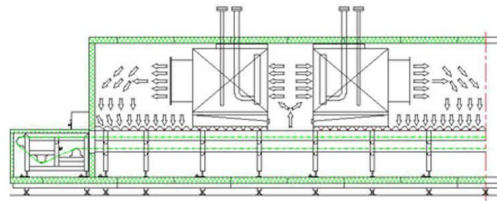


Diagram showing optimized air circulation and evaporator arrangement for uniform freezing.

## Technical Specifications

Model	Capacity (kg)	Installed Power (kW)	Cooling Capacity (kW)	Bandwidth (m)
SZ-1TF150	150	3.75	34	1.8
SZ-1TF300	300	9.55	65	1.8
SZ1-1TF500	500	19.8	99	1.8
SZ-2TF500	500	20.2	99	2.5
SZ-2TF1000	1000	28.6	175	3
SZ-2TF1500	1500	42.6	256	3
SZ-2TF2000	2000	55.8	326	3

Freezing Time Range

10-100 minutes (Adjustable)

## Features



Highly versatile system capable of freezing diverse food products with varying thermal properties.



Robust axial fan designed for reliable airflow and energy-efficient performance.

## Equipment Highlights

- Stainless steel construction (304)
- High-efficiency axial fans
- Stepless frequency conversion for belt speed
- Advanced insulation panels
- Optimized air distribution system

Compatible Applications

Seafood, Fruits, Vegetables, Meat, Bakery Goods, Pizza