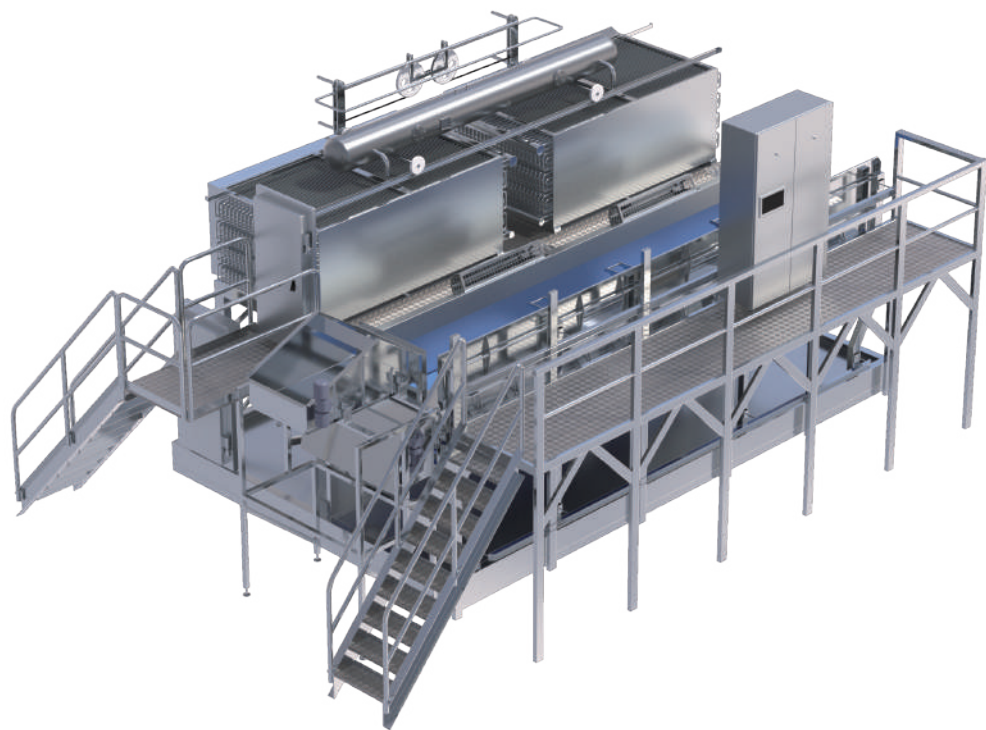


FLUIDIZED BED IQF FREEZER

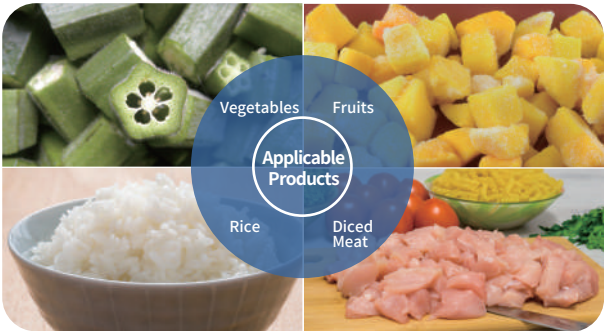


Product

JET Technology's fluidized bed quick freezing machine is a widely used quick freezing production line in the food industry. It adopts European design concepts and fully utilizes fluidized monomer quick freezing technology. Through a unique four-dimensional airflow technology, the product passes through the quick freezing zone in a suspended state. The quick freezing zone is surrounded by countless vertical high-speed cold air jets, achieving rapid monomer freezing and preventing adhesion. It is a frozen production line widely used in the food industry.

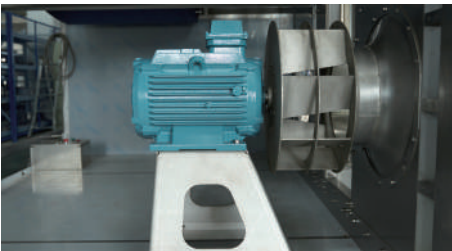
Product Application

The fluidized bed IQF freezer is mainly suitable for freezing vegetables, fruits, rice, diced meat, flake, granular products and etc.



Product Features

1. Stainless steel centrifugal fans generate high velocity, high pressure, low temperature vertical upward air jets.
2. Pulsation: by modulating only air pressure and frequency over the product bed, this unique pulsation gently separates delicate products at the crust freezing stage.
3. The mesh belt reciprocates in a unique forward-backward motion at a certain frequency. Combined with the unique 3D airflow design of the JET fluidized bed, the wet and sticky product surface can be evenly blown by the airflow at 360 degrees, so that the product can achieve better separation and non-stick effect, thereby quickly forming a crust on the product surface to ensure the integrity of the product surface.
4. Large area aluminum alloy evaporator, adjustable fin pitch, prolong frosting time and ensure continuous running.
5. Air bypass: By fine-tuning airflow through the product bed, the air bypass ensures gentle, optimized fluidization.
6. Fully automatic control system and frequency conversion technology, stepless adjustment of belt speed.
7. Open structure design, easy access to equipment area, convenient for quick cleaning and maintenance.
8. Continuous operation with CADF: it helps keep high heat exchange of evaporator, minimize refrigeration load and ensure maximum utilization of freezing capacity.



Technical Specifications

Model	Dimensions (mm)	Base Load (KW)	Fan Quantity	Freezing Capacity (kg/h)	Belt Width (mm)
JNL1208	8500x4200x3550	41	3	1000	1250
JNL1210	10500x4200x3550	52	4	1500	1250
JNL1212	12500x4200x3550	63	5	2000	1250
JNL1214	14500x4200x3550	76	6	2500	1250
JNL-T1-600	4500x3300x4200	38	2	1000	600
JNL-T2-750	6000x3750x4200	58	4	2000	750
JNL-T3-900	7500x4400x4200	75	4	3000	900
JNL-T4-900	9000x4400x4200	95	5	4000	900

Referenced product Green bean Infeed temperature: 20°C, Outfeed temperature: -18°C

Note: JNL-T series with all European technology, advanced technology, equipped with automatic defrosting and automatic cleaning system.