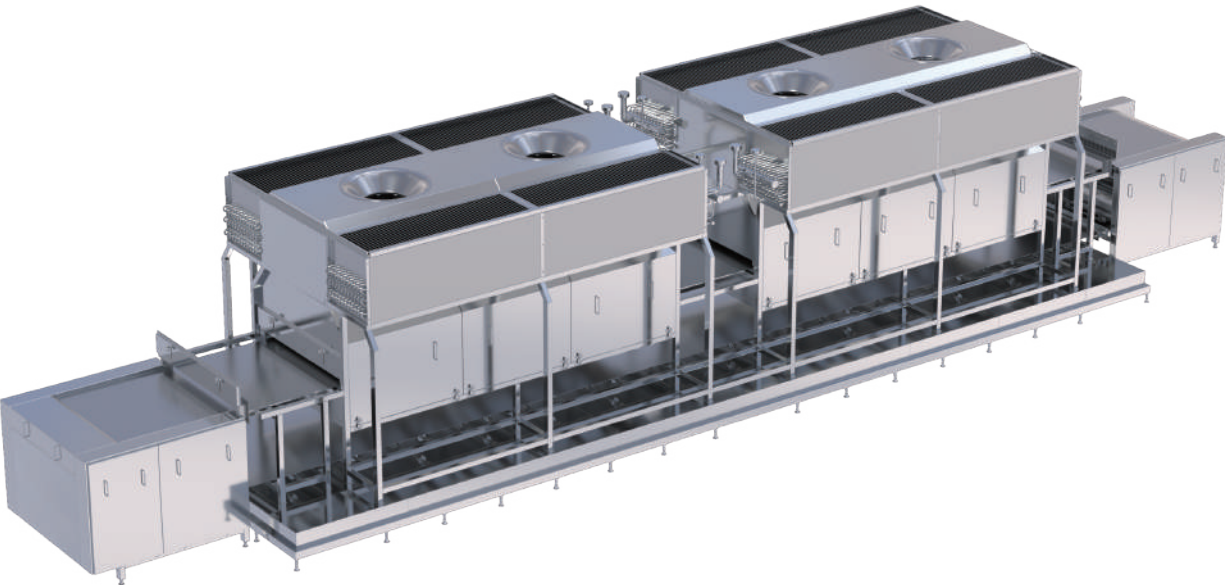


IMPINGEMENT TUNNEL FREEZER



Product

JET Technology’s High efficiency impingement tunnel freezer is designed as per unique Europe concept.Low temperature airflow circulating inside the enclosure and air tunnel is designed specially.Thousands of high velocity jets of air are directed at the top and bottom surfaces of the product when it moves on conveyor of the freezer.These air jets blast away the boundary layer of air that holds heat around the product,resulting in extremely fast freezing time.

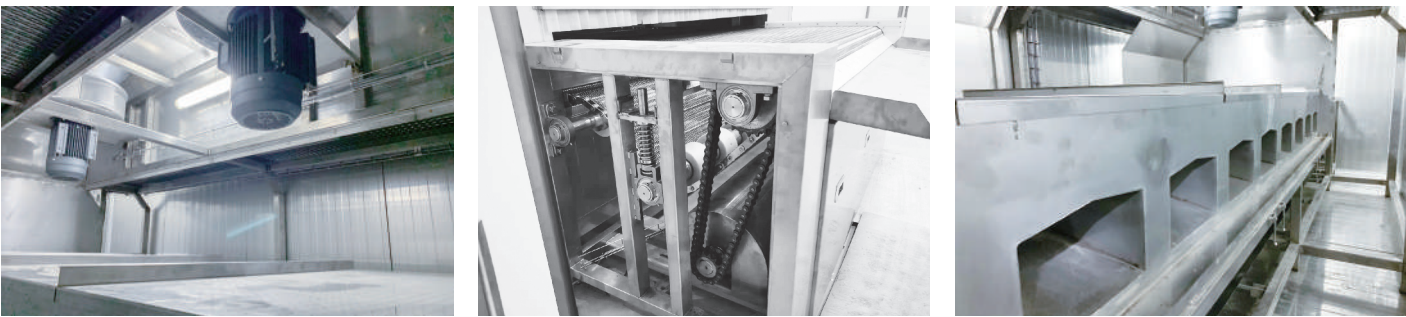
Product Application

The impingement tunnel freezer is especially suitable for the quick freezing of flat food:shrimp products,fish fillets,hamburger patties and other thin flake food.



Product Features

- 1.Vertical high-speed impact airflow greatly shortens the freezing time;
- 2.The surface of food hardens and crusts rapidly to lock in the internal moisture,minimizing the loss of frozen food;
- 3.Rapid freezing generates no large ice crystals,maintaining the quality of food as much as possible,and keeping it fresh after thawing;
- 4.Higher freezing efficiency allows for shorter length and smaller equipment space requirement;
5. The fan is placed on the "dry side" of the evaporator to reduce the generation of frost and extend the continuous working time;
- 6.Modular design is easier for installation and re-allocation,and gives flexibility to expand operation by adding extra modules to the existing ones;
- 7.All welded stainless steel base plate design: simple structure,easy to clean, make the sanitary conditions easier to meet the requirements.



Technical Specifications

Model	Dimensions (mm)	Base Load (KW)	Fan Quantity	Freezing Capacity (kg/h)	Belt Width(mm)	Product Height Limit(mm)
JNB-H1208	8000x3500x2700	25	4	250	1200	Standard 50
JNB-H1215	15000x3500x2700	41	7	500	1200	
JNT-H500	12000x3800x3240	29	5	500	1500	
JNT-H750	16000x3800x3240	41	7	750	1500	
JNT-H1000	20000x3800x3240	52	9	1000	1500	
JNT-2H750	16000x7480x3240	82	14	1500	1500	
Referenced product		Raw dumplings		Infeed temperature: 20°C, Outfeed temperature: -18°C		
JNI-1M1250	5500x3500x2970	24	2	500	1250	Standard 35
JNI-1M1800	5500x4000x2970	46	3	1000	1800	
JNI-2M1250	11000x3500x2970	46	4	1000	1250	
JNI-3M1250	16000x3500x2970	68	6	1500	1250	
Referenced product		Hamburger patty		Infeed temperature: 4°C, Outfeed temperature: -18°C		
Note: JNI series are all with European technology, advanced technology, equipped with automatic defrosting system.						