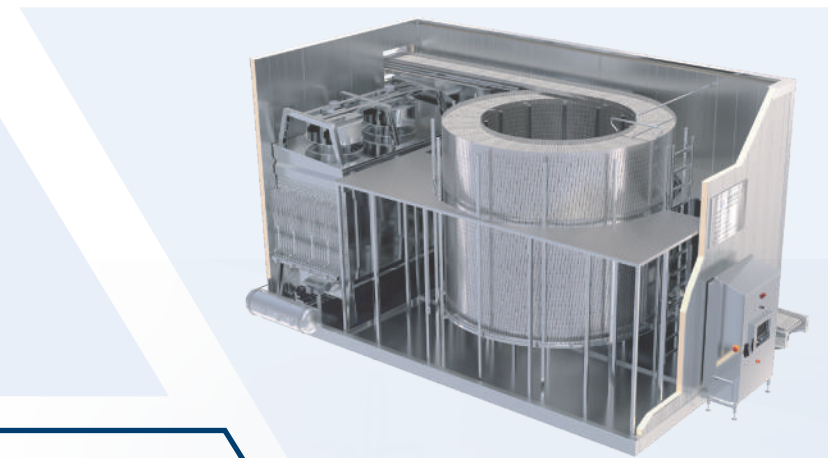
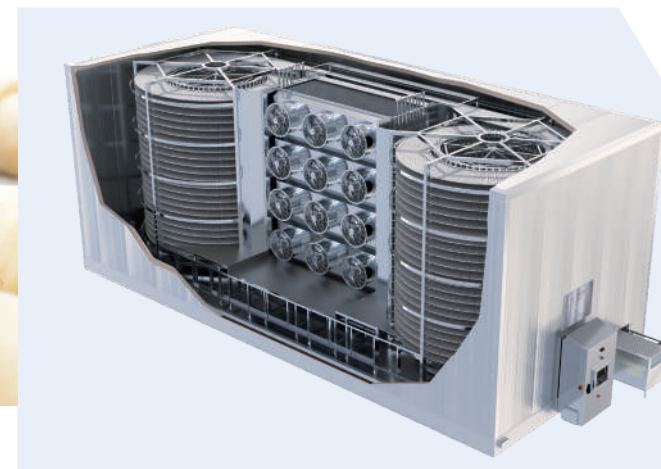


COMMITTED TO BEING THE GLOBAL LEADER OF EFFICIENT AND INTELLIGENT FOOD EQUIPMENT



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CUSTOMER-CENTRIC
QUALITY-ORIENTED
INNOVATION DRIVEN
REPUTATION DRIVEN FOR DEVELOPMENT

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ENTERPRISE INTRODUCTION



JET Technology is an integrated supplier of high-end intelligent quick-freezing equipment and food technology equipment, integrating R&D, design, production and manufacturing. It has a pure European technical background. Its product design integrates advanced European technology and manufacturing processes. It strictly adheres to the design concept of "efficient, intelligent, environmentally friendly and safe". It adopts a global supply chain procurement model and is committed to providing global food processing companies with one-stop overall solutions of excellent quality.

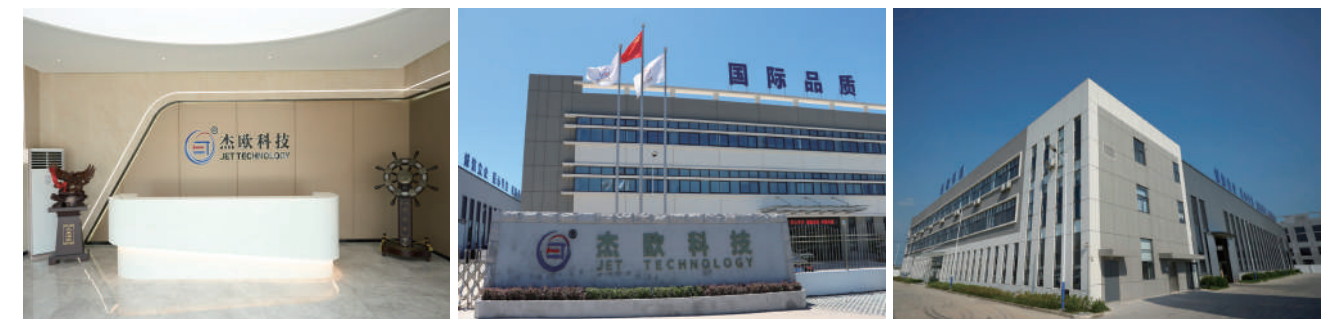
At present, JET Technology has self-stacking spiral freezer, new type spiral freezer, impingement tunnel freezer, tunnel freezer, fluidized bed IQF freezer, fryer, oven, steamer, fluorine refrigeration system and related supporting equipments. The machines are widely used in fried food, poultry, pre-prepared food, rice and flour products, prepared meals, hot pot ingredients, aquatic products, bakery, ice cream, red meat and other industries.



JET Technology has successively established good cooperation with many well-known companies in the industry and Fortune 500 companies such as Yihai Kerry, Tyson Foods, Holiland, Wallace, Seahisun, Zhongtian Group, Xinsheng Group, Lixin Group, Huabao Food, Yike Group, Jiuxing Group, Dacheng Group, Fengxiang Shares, Zhongdian Food, Fochon Food, Hongfa Group, Dezhou Braised Chicken etc., and has a good customer reputation.

The products sold by JET Technology are now widely distributed around the world, covering dozens of countries and regions including China, Russia, Kazakhstan, Australia, South Korea, Peru, Estonia, Europe, Southeast Asia, South America and so on.

JET Technology focuses on brand building, pursues lean management, creates a digital after-sales service system, taking the market as the guide, the customer as the center, the talent as the foundation, the quality as the guarantee, the innovation as the driving force, and the reputation as the development. JET constantly shapes the corporate brand culture of "establishing an enterprise with integrity, ingenuity and focus, innovation and enterprising, excellence and win-win".



ENTERPRISE CULTURE



Enterprise Spirit

Dare to climb peaks,dare to achieve highly,dare to be the first,dare to strive for excellence.



Enterprise Mission

Committed to becoming the global leader in efficient and intelligent food equipment.



Enterprise Vision

To create international excellent enterprise,to forge world famous brand of smart food equipment.



Enterprise Core Values

Integrity,Focus,Innovation, Excellence.



People-oriented,scientific development,unity and progress,to create a positive and harmonious working atmosphere.



Guided by customer demand,aimed at customer satisfaction,to create value for customers continuously.



CERTIFICATES

JET Technology strictly adheres to the 6S management system and upholds the spirit of innovation with ingenuity and focus. It has successively obtained national high-tech enterprises, CE certification, ISO9001 certification. Over the years, JET Technology has continuously broken through technological barriers, committed to research and development of innovations, and has been awarded numerous invention patents and utility model patents.



PRODUCTION BASE

JET Technology is located in Rudong County, Nantong, Jiangsu Province. It currently has a 10,000 square meter processing workshop, a 2,000 square meter office area, and a 10,000 square meter second phase reserved workshop. The workshop is managed and operated in accordance with modern production technology, using Han's laser cutting machines to complete fine processing production, adopting global supply chain procurement models to ensure product quality. JET production base can currently meet the annual production of 500 sets of Individual quick freezing machines and supporting equipments.

Base Display



6S Workshop Management



JET Technology always adheres to the 6S management system in its production workshop to eliminate all kinds of undesirable phenomena that the company may face in the production process. Reduce waste in the production process. Stable production order ensures the quality and pass rate of products produced by JET Technology.

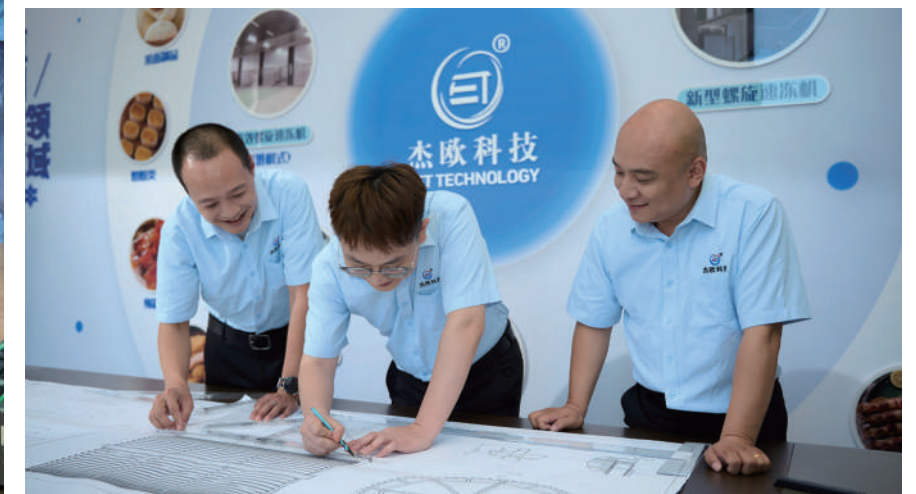
R&D TEAM

JET Technology has always been based in the field of food machinery. After years of accumulation and development, JET has built an experienced R&D team. Mature experience in food equipment R&D and production integrates with European technology perfectly. JET possesses a strong technical R&D gene and background. JET Technology focuses on the core technology and cutting-edge technology of food equipment, gathers innovations in the food industry, continuously introduces high-tech talents, and conducts in-depth cooperation with professional scientific research institutes.

R&D Innovation



Innovation Practice



The R&D team has efficient R&D capabilities, advanced innovative thinking, and innovative technology theories that combine long-term data with practice, resulting in a sound technology innovation system. With the continuous improvement of JET's market occupancy rate and the continuous expansion of application fields, JET's R&D and innovation team has integrated the bright spots and rationalization suggestions found by customers during use into the innovation, improvement and upgrading of equipment. JET's R&D and innovation team will never stop exploring and developing, and strive to give all customers a better and more complete experience.

PRODUCT APPLICATION

● POULTRY

● RED MEAT

● BAKERY FOODS

● FROZEN VEGETABLES

● RICE AND FLOUR PRODUCTS

● ICE CREAM

● FRIED FOODS

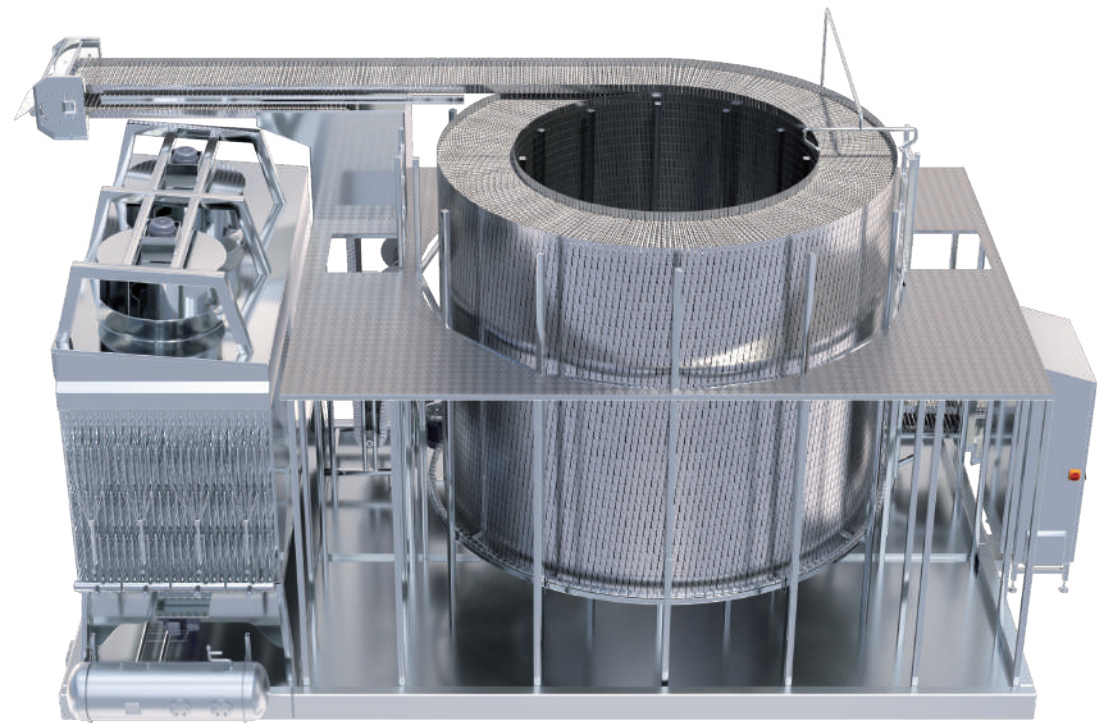
● AQUATIC PRODUCTS

● HOT POT INGREDIENTS

● PREFABRICATED PRODUCTS



SELF-STACKING SPIRAL FREEZER



Product

JET Technology high efficiency self-stacking spiral freezer is a multi-purpose,continuous industrial-ized food production equipment.Its working principle is described as follows:The product is sent into the vertical cold air flow area of the spiral freezer through the stacked spiral conveyor belt.The cold air is exchanged via evaporator to freeze product quickly and evenly,resulting in product core tempera-ture reaching requested degree finally.The complete process ensures each product frozen individually and continuous mass production as well.The product passes through the ice crystallized zone at the maximum speed to reduce freezing time,leading to achieve higher quality product and minimal dehy-dration.

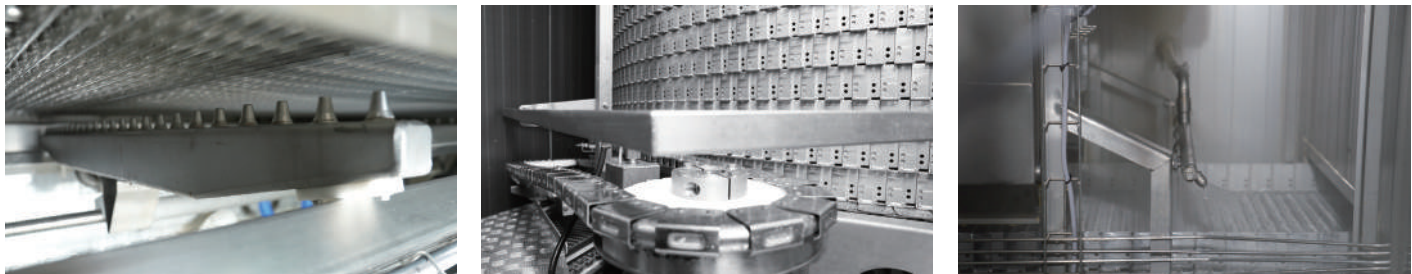
Product Application

High efficiency self-stacking spiral freezer is applicable for all kinds of common foods,such as poultry,segment-ed meat,prepared meal,ready-to-eat products,pasta products,bakery foods,aquatic products,etc. And it is especially suitable for those products with high tem-perature infeed,such as fried foods,bakery foods,cooked foods and other products with high quali-ty requirements.



Product Features

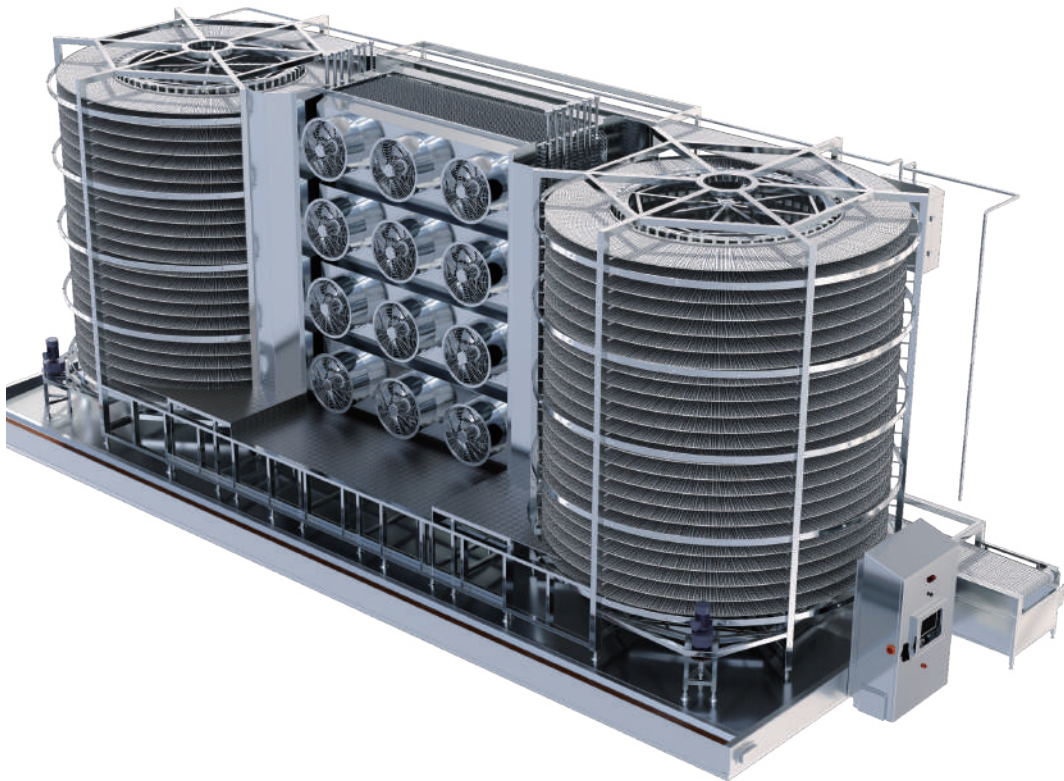
- 1.Unique stacking conveyor belt system
Closed freezing area,improves cold capacity utility and avoids product blown off;Smaller belt driving force,re-quires small power motor and saves the energy;Mesh belt tension device adjusts tension automatically to avoid belt jamming and flipping.
- 2.Efficient vertical airflow
Centrifugal fan,bigger air pressure and volume,requires less fans;Fan placed on the “dry side” of evaporator,opti-mizes the air flow speed through evaporator;Cold airflow is vertically sent into the freezing area by the centrifugal fan,short quick freezing time,low dry loss and high quality.
3. Adjustable air pressure balance device
Improves airflow balance,increases cold capacity utilization rate,and eliminates internal and external heat exchange.
4. Automatic defrosting device
Improves the heat exchange efficiency of the evaporator and extends the continuous working time.
5. The automatic cleaning system
The automatic cleaning system stable and consistent cleaning effect,no bacterial growth residue,and more hygien-ic.
6. Modular fully welded stainless steel floor board design
Prevents water accumulation,avoids cold runaway and cold bridge phenomenon,and reduces the base load.



Technical Specifications

Model	Dimensions	Base Load (kW)	Fan Quantity	Freezing Capacity (kg/h)	Belt Width(mm)	Product Height Limit(MM)
JSF6624	7510*4210*3600	24	2	1000	660	45-105
JSF6629	7510*4210*4000	24	2	1500	660	
JSF6634	7510*4210*4400	26	2	2000	660	
JSF6642	7510*4210*5100	26	2	2500	660	
JSF7630	8890*4840*4200	39	2/3	2000	760	
JSF7635	8890*4840*4600	39	2/3	2500	760	
JSF7640	8890*4840*5100	55	2/3	3000	760	
JSF9235	10900*7500*4600	66	3/4	3500	920	
JSF9240	10900*7500*5100	81	3/4	4000	920	
JSF1060	12900*8400*5100	91	3/4	6000	1060	
Referenced product		Fried chicken nugget		Infeed temperature: 50°C, Outfeed temperature: -18°C		
Variable		Infeed & Outfeed direction, Tier spacing, Fan quantity Total tiers, Rotation direction, Belt width				

NEW TYPE SPIRAL FREEZER



Product

JET Technology’s new type spiral freezer is designed and manufactured based on the nearly 30 years of experience of JET team in the quick-freezing industry and equipment manufacturing industry. It combines and introduces advanced European technology for optimization, applies JET Technology’s advanced concept of efficient spiral to traditional spiral freezer, fully integrates and combines the characteristics of the Chinese market to form a new type of spiral freezing machine. JET Technology’s new type spiral freezer is a type of efficient quick freezing device. The product is placed on a conveyor belt and rotates in a spiral manner inside the quick freezing machine, thereby achieving rapid freezing of the product.

Product Application

JET new type spiral freezer is widely applicable for hot pot products, aquatic products, pastry, meat products, poultry, dairy products, fermented dough, ice cream and etc.



Product Features

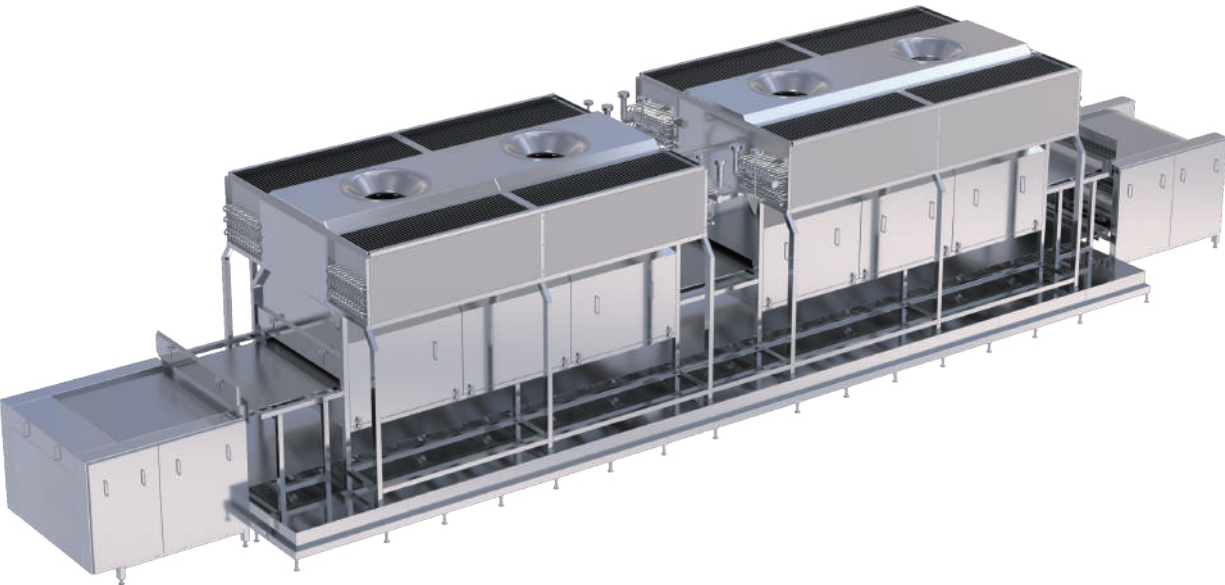
1. Reasonable design, safe and reliable operation
Originated from advanced European technology, reasonable structural design, dual mechanical and electrical protection, and reliable operation.
2. Convenient and flexible to use.
Multiple choices for infeed and outfeed directions, adapted to different food production lines to achieve assembly line production.
3. Simple operation, easy maintenance and cleaning
No special technical requirements for operators, can be employed after simple training. The floor board adopts a densely welded water tank structure with a certain slope, easy to clean and drains quickly; Big internal space, few wearing parts, and simple maintenance.
4. Double sided stainless steel insulation enclosure
Enclosure plate is made by high-quality double sided stainless steel with polyurethane inside. The enclosure door is made with double-layer sealing strip, and equipped with a heater to prevent freezing.
5. Stainless steel structure
Made of stainless steel, the columns, rails, chains, mesh belt driving bearings and bearing seats are all made of stainless steel.
6. Mesh belt is made of SUS304 stainless steel, adopting high-strength stainless steel mesh wire. Rod end adopts automated high-frequency molding technology. Runs more smoothly, longer service life.
7. Reliable transmission control
Originated from advanced European technology. Mesh belt operation adopts variable frequency control, steplessly adjusted speed. Advanced micro-tension synchronous transmission technology, and automatic tensioning mechanism for the mesh belt, adjust the mesh belt tension, to ensure that the mesh belt achieves the most reasonable tension matching under various variable conditions.



Technical Specifications

Model	Dimensions	Base Load (KW)	Diameter of rotating cage(mm)	Freezing Capacity (kg/h)	Belt Width(mm)	Product Height Limit(mm)	Spiral Tiers
JNS1*6112	6300*4790*3300	15	2000	500	610	50-200	12
JNS1*6512	6900*5350*3300	20	2500	750	650		12
JNS1*7118	7200*5410*4300	30	2500	1000	710		18
JNS1*8118	8500*6250*4300	40	3000	1500	810		18
JNS1*9124	9500*6350*5300	50	3000	2000	910		24
JNS2*6112	11600*4790*3300	33	2000	1000	610		12
JNS2*6512	12800*5350*3300	39	2500	1500	650		12
JNS2*7118	13600*5410*4300	45	2500	2000	710		18
JNS2*8118	15800*6250*4300	62	3000	3000	810		18
JNS2*9124	16500*6350*5300	82	3000	4000	910		24
Referenced product		Raw dumplings		Infeed temperature: 15℃, Outfeed temperature: -18℃			
Variable		Infeed & Outfeed direction, Tier spacing, Fan quantity, Total tiers, Rotation direction, Belt width (520mm---1060mm)					
Tailored design as per customer requirement							

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.

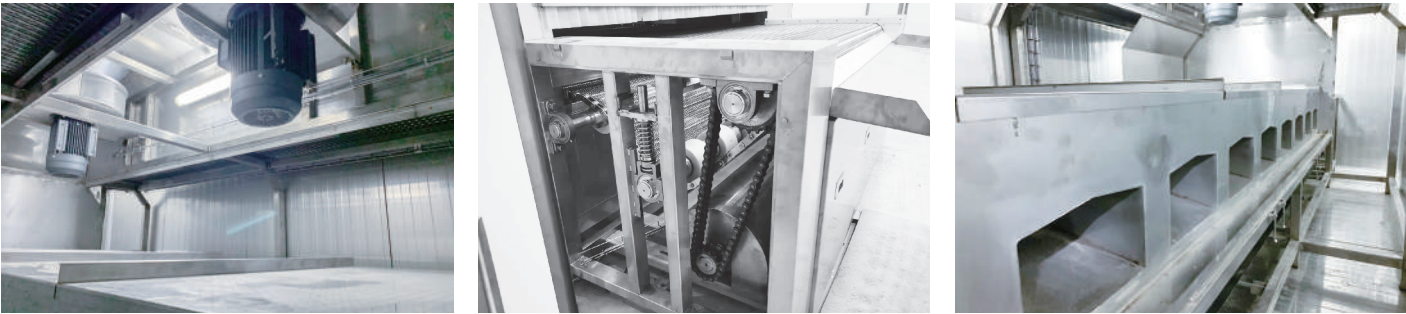
Product Application

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

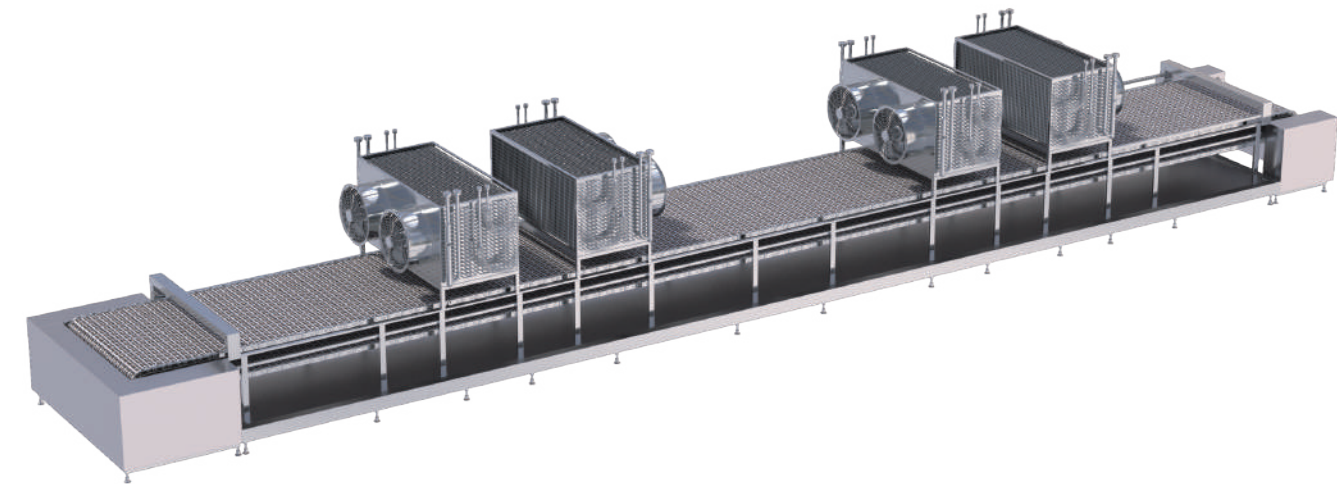
- 1.Vertical high-speed impact airflow greatly shortens the freezing time;
- 2.The surface of food hardens and crusts rapidly to lock in the internal moisture,minimizing the loss of frozen food;
- 3.Rapid freezing generates no large ice crystals,maintaining the quality of food as much as possible,and 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.						

TUNNEL FREEZER



Product

JET Technology's tunnel freezer is an individual quick freezing equipment with advanced design and good performance. It's specially featured by larger freezing area and wide range of applications. Individual freezing, block freezing, tray freezing are optional to meet different product requirements. Energy saving, hygienic, easy to clean and maintain. Multiple dimensional airflow in closed tunnel makes good freezing performance and improves freezing quality and efficiency.

Product Application

Stainless steel solid band and mesh belt can be chosen for different products. Stainless steel solid band tunnel freezer is suitable for freezing and processing high-moisture, soft and fluid food, such as fresh meat, aquatic products, fish fillet, shrimp, scallop, pastry and etc. Mesh belt tunnel freezer is suitable for freezing seafood, poultry, aquatic products, pastry, dairy products and etc.



Product Features

- 1. Quality IQF product, no congealed block after freezing, reaching export standards of food hygiene;
- 2. Short freezing time and good performance with air cross ventilation;
- 3. Double speed electric motor, widen the applications as well as saving the power;
- 4. Multiple dimensional air blow: up and down, right and left, product frozen perfectly;
- 5. Good quality conveying belts ensure matching hygiene standard of food processing;
- 6. Stepless speed adjustment by inverter, freezing time adjustable as per different food;
- 7. Aluminium evaporator, high heat exchange rate and improved hygiene standard.
- 8. Double-faced Stainless steel insulated enclosure filled with Pu foam for good heat insulation and clean appearance.

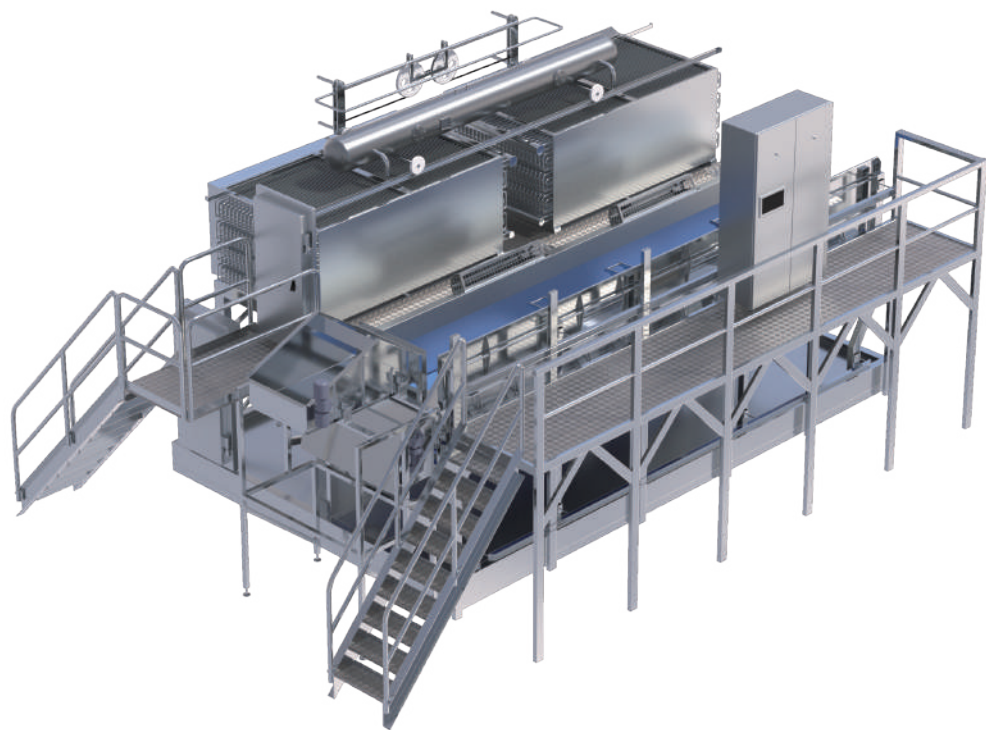


Technical Specifications

Model	Dimensions (mm)	Base Load (KW)	Fan Quantity	Freezing Capacity (kg/h)	Belt Width(mm)	Product Height Limit(mm)
JNB1212	12000*2500*2700	12	6	300	1200	50-200
JNB1218	18000*2500*2700	15	8	500	1200	
JNB1224	24000*2500*2700	21	12	750	1200	
JNB2*1218	18000*5200*2700	30	16	1000	2*1200	
JNT1212	12000*2350*2650	11	4	300	1200	
JNT1514	14000*2650*2650	20	8	500	1500	
JNT2216	16000*3450*2650	26	8	750	2200	
JNT2618	18000*3800*2650	39	12	1000	2600	
Referenced product		Aquatic products		Infeed temperature: 20℃, Outfeed temperature: -18℃		

Note: JNB series solid band tunnel freezer, JNL series mesh belt tunnel freezer, the width can be customized as per customer requirements.

FLUIDIZED BED IQF FREEZER

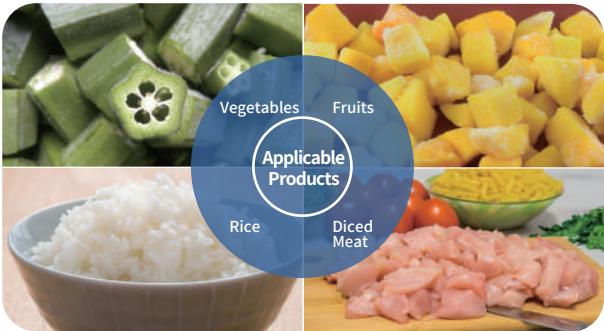


Product

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.

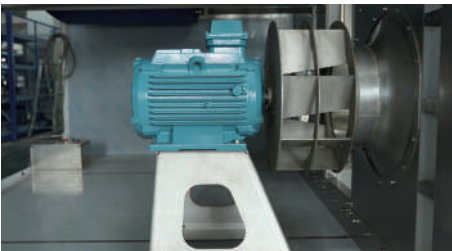
Product Application

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.

FRYING MACHINE AND TUNNEL OVEN

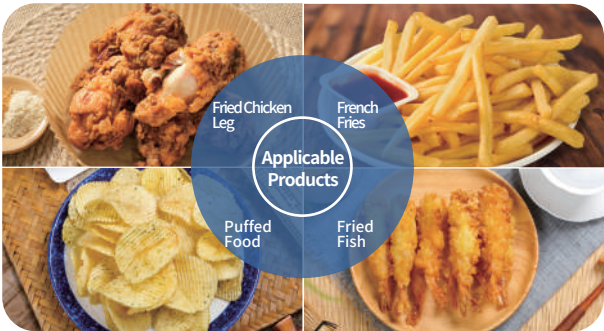


Product

JET Technology's new type frying machine is a smokeless,multipurpose,immersed food processing equipment,The working principle:heat cooking oil to a suitable temperature for frying by means of electricity,gas,heat transfer oil and etc.,and let products pass the frying area in the immersed way so as to quickly complete the process of shaping,puffing,curing and dehydration and finally ensure that the product meets the technological requirements of fried food.

Product Application

JET Technology's new type frying machine can be applied to all common products: nuts, puffed food,flour products,meat products,aquatic products,soy products, ready-to-eat food,quick-frozen prepared products,especially for poultry and puffed food.



Product Features

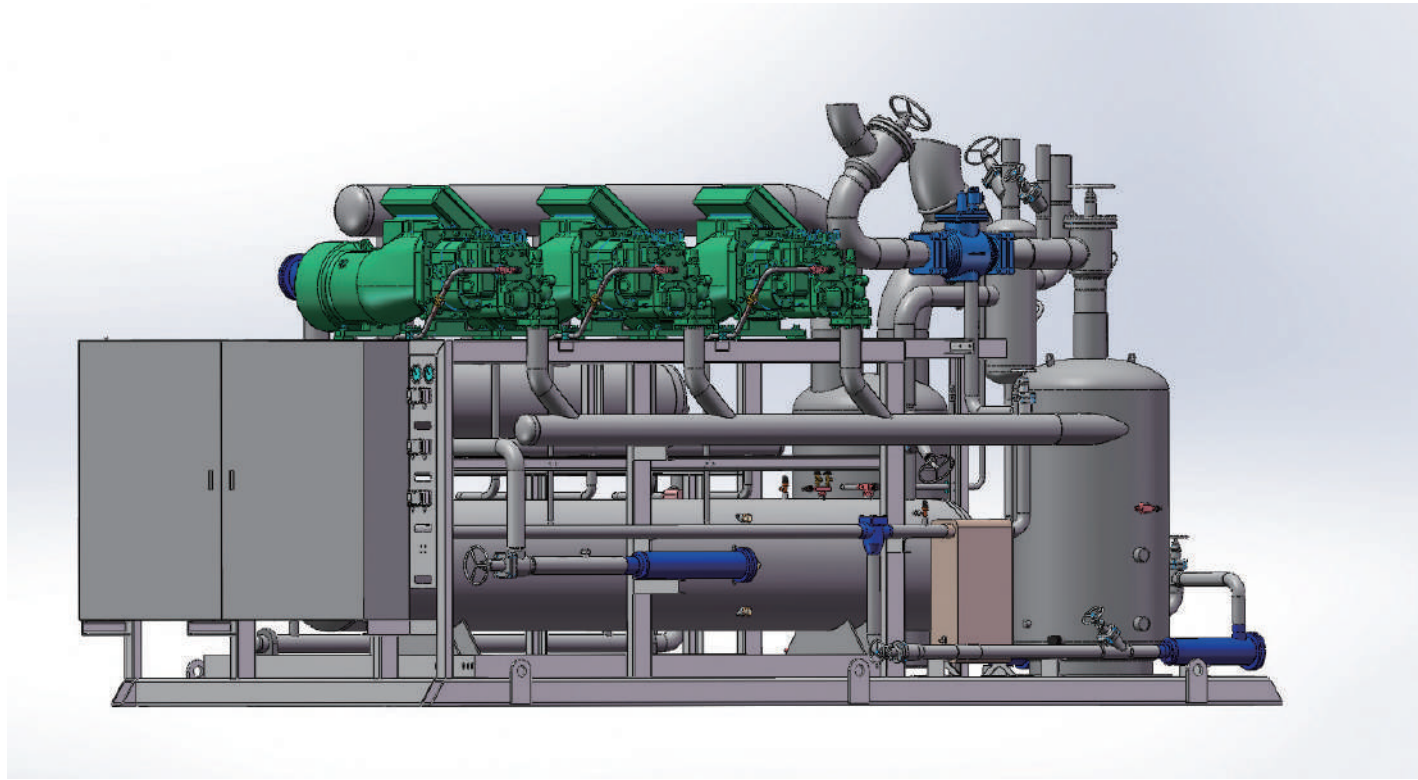
- 1.Unique oil temperature control system
Product quality is determined by many factors,the quality of the fat directly determines the quality of the product;- JET new fryer,using an unique oil temperature control system;
Control the temperature of grease and mild change,to avoid grease rancidity caused by rapid changes in temperature.
- 2.Efficient dregs removal system
JET new type deep fryer is equipped with high efficient dregs removal system,which can deal with dregs residue efficiently and quickly, and the performance of dregs removal system will directly affect the quality of the product and the stability and safety of the equipment.
- 3.Safe and hygienic convenient operation
All areas of the new fryer can be cleaned,including the lid and the smoke pipe;CIP automatic cleaning system is optional to ensure hygiene and safety.
- 4.Unique steam layer design
JET new fryer adopts sink sealing structure to reduce the contact between oil and air,sealing off all the condensate,better for the grease,safier for the product.
- 5.Simple design for easy adjustment
The distance between the optional product conveyor belt and the pressurized material mesh belt can be adjusted,so that the products can be changed quickly.At the same time to ensure that the new fryer low oil storage and quick oil change.
- 6.Optional components to meet a variety of needs
External oil filtration system,Teflon mesh belt with external adjustment,oil mist elimination device and so on.



Technical Specifications

Model	Dimensions	Net Width Of Belt A (mm)	Equipment Power (kw)		Capacity (kg)		Mesh Belt Load kg/m ²	Setting Temperature °C	Products 28g	Heating Time (25-250s)	Minimum Fuel Volume: Liters Above Teflon (25mm)
	(mm)		Lowest	Highest	Low Power	High Power					
JME60-60	6000*2050*3950	600	130	160	700	900	13.2	185	Naked Chicken Wings	90	950
JME70-90	9000*2150*3950	700	280	350	1400	1600	13.2	185	Naked Chicken Wings	90	1500
JME80-80	8000*2250*3950	800	280	350	1350	1550	13.2	185	Naked Chicken Wings	90	1500
JME80-90	9000*2250*3950	800	330	410	1600	1800	13.2	185	Naked Chicken Wings	90	1700
JME100-90	9000*2450*3950	1000	390	495	1900	2100	13.2	185	Naked Chicken Wings	90	2060
Model	Dimensions L*W*H	Net Width Of Belt A (mm)	Equipment Power (kw)		Heat Transfer Oil Flow Rate: L/min		Capacities (kg)	Setting Temperature °C	Products 21g	Heating Time (25-250s)	Minimum Fuel Volume: Liters Above Teflon (25mm)
	(mm)		Lowest	Highest	Lowest	Highest					
JMO60-60	6000*2350*3950	600	190	210	300	340	600	185	Fried Chicken	30	950
JMO70-90	9000*2450*3950	700	410	460	650	730	1300	185	Fried Chicken	30	1500
JMO80-80	8000*2550*3950	800	410	460	650	730	1250	185	Fried Chicken	30	1500
JMO80-90	9000*2550*3950	800	470	530	760	850	1500	185	Fried Chicken	30	1700
JMO100-90	9000*2750*3950	1000	580	650	920	1040	1800	185	Fried Chicken	30	2060
Variable			Infeed & Outfeed direction, Tier spacing, Fan quantity, Total tiers, Rotation direction, Belt width.								

REFRIGERATION SYSTEM



Product

JET Technology supplies full line food cold chain equipment. As per customer request, refrigeration system can be with ammonia, Freon and CO2. Different type and model of compressors and auxiliary equipments can be optional for customer.

Ammonia Refrigeration System

Ammonia, pure natural refrigerant, no damage to the environment; Low price, low operation and maintenance costs. According to the different refrigerant cycle principles, it can be divided into ammonia pump liquid supply refrigeration system and ammonia direct expansion liquid supply refrigeration system.

Fluorine Refrigeration Systems

Small size, high degree of automation, reliable running, low operation cost, safe and energy saving. There are a variety of single-stage and two-stage parallel units and screw refrigeration units to choose from.

CO2 Cascade System

Consist of two parts: high temperature and low temperature part. Each part is a complete refrigeration circle, making full use of the performance advantages of carbon dioxide and high-temperature refrigerants in their respective temperature ranges to make the system more efficient, energy-saving, safe and reliable.

JET Technology Refrigeration Engineering Showcase



Parallel Unit Systems

According to the different working conditions and cooling requirements of users, the most suitable two-stage compression system can be matched. It can carry medium-high temperature and low temperature loads at the same time. According to the characteristics of the system load, the model and quantity of the system intermediate pressure and high and low pressure compressors can be flexibly and freely selected to achieve the purpose of improving the energy efficiency of the system. In some large-load applications, parallel units can be used, and they can be paralleled with unequal matching, so that users can accurately match and adjust the cooling capacity. The parallel unit also has the advantages of high reliability and the compressors can serve as backup for each other.

ACCESSORY PRODUCTS



Flake Ice Machines

Flake ice machine is a kind of ice maker,which can be divided into fresh water flake ice machine and sea water flake ice machine according to water source,and also can be divided into industrial flake ice machine and commercial flake ice machine according to application field.Application can be supermarkets,hotpot shops,restaurants,food catering,food processing,seafood preservation, food quick freezing,aquatic products processing,deep processing of poultry and seafood,chemical dyes,medicine,poultry slaughtering,concrete cooling and mixing,fishing boat ocean transportation,preservation of seafood and vegetables and other fields.



Vacuum Packaging Machine

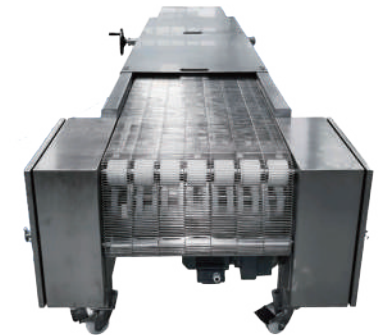
The machine ranges of JET Technology are mainly divided into three major series:JDK-850,JDK-950 and JDK-1060.The main parts are imported from Germany and Taiwan,and assembled domestically.The machines are quite reliable and durable,We have provided lots of high-quality machines for meat and poultry products industry,aquatic products industry,agricultural and sideline products industry,pharmaceutical industry,electronics industry and etc.Our products and service have received unanimous praise from the users.We sincerely hope to let our machines serve your production with the most advanced technology,the complete after-sales service and at the competitive price.



Plate Freezer



Anti-deformation Heating Conveyor



Advantages of Automatic Shrimp Shelling Machine

- 1.Compared with the traditional processing methods, it saves a lot of manpower,greatly improves the production efficiency,and is suitable for the processing of large quantities of shrimps;
- 2.The system is novel in design, compact in design,reasonable in structure, and obtains large processing output with a small equipment area,which improves the utilization efficiency of the plant;
- 3.Made of stainless steel,all components or materials meet HACCP hygiene requirements;
- 4.The system has a high degree of automation,open structure design,easy cleaning,easy operation and maintenance,and is an ideal processing equipment for modern large and medium-sized shrimp food processing enterprises.



Air Cooler

JET Technology's cold air fan production process is exquisite,focusing on quality and technology.The product is widely used in the refrigeration and air conditioning fields such as food and medicine,and is suitable for refrigerants such as carbon dioxide,ammonia,and freon.



Turnkey Service

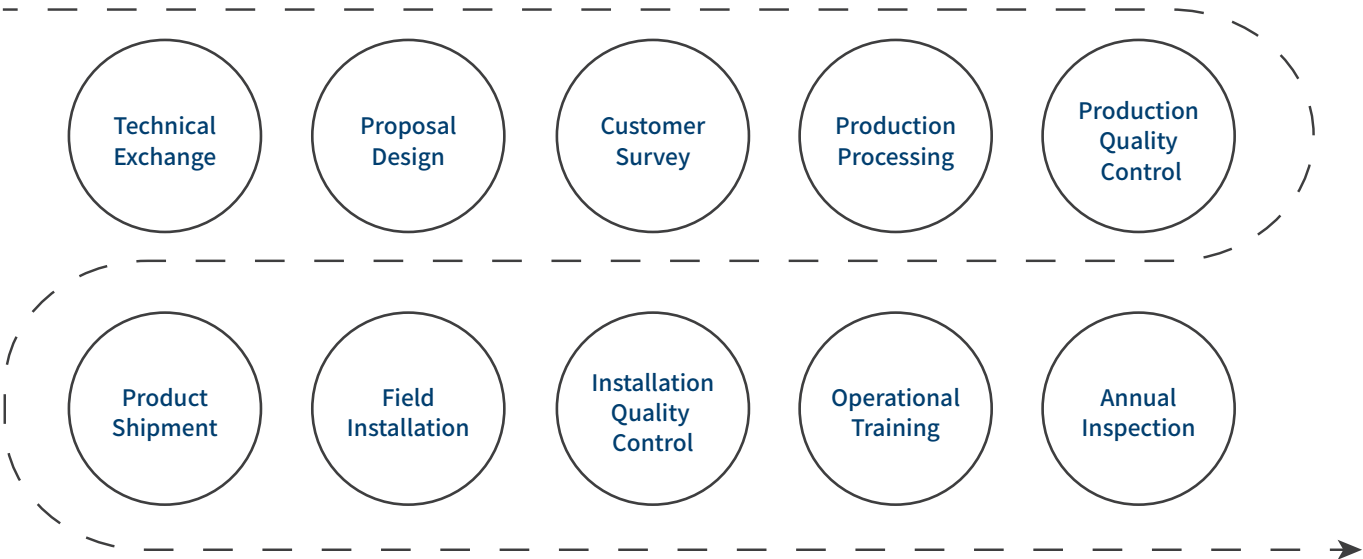


JET Technology has established an engineering,assembly and spare parts base in Nantong,one of Chinese freezers center.Quality assurance and after-sales service system are strictly as per the international standard.With professional technical service team,JET is dedicated to serve all the customers in frozen food industry.JET is always available when you need us.

JET Technology has an independent after-sales service team,which adopts preventive after-sales service,i.e., the combination of regular inspection and prevention,annual monitoring service and emergency rescue,which is completely different from the traditional fault response service.

Establish a complete equipment file data,through the screening and analysis of the file data,do a good job in the expected maintenance reminder,regular remote guidance,work avoidance time and other arrangements.

Free training on equipment use and maintenance,12 to 24-hour after-sales response service,rush to the site at the first time to meet the maintenance needs of the customer,and strive to ensure the normal production of the customer.



Be one step ahead and always available any time is service guideline of JET.With support from JET experienced engineering team,JET will provide professional,high efficient and prompt after-sales service;

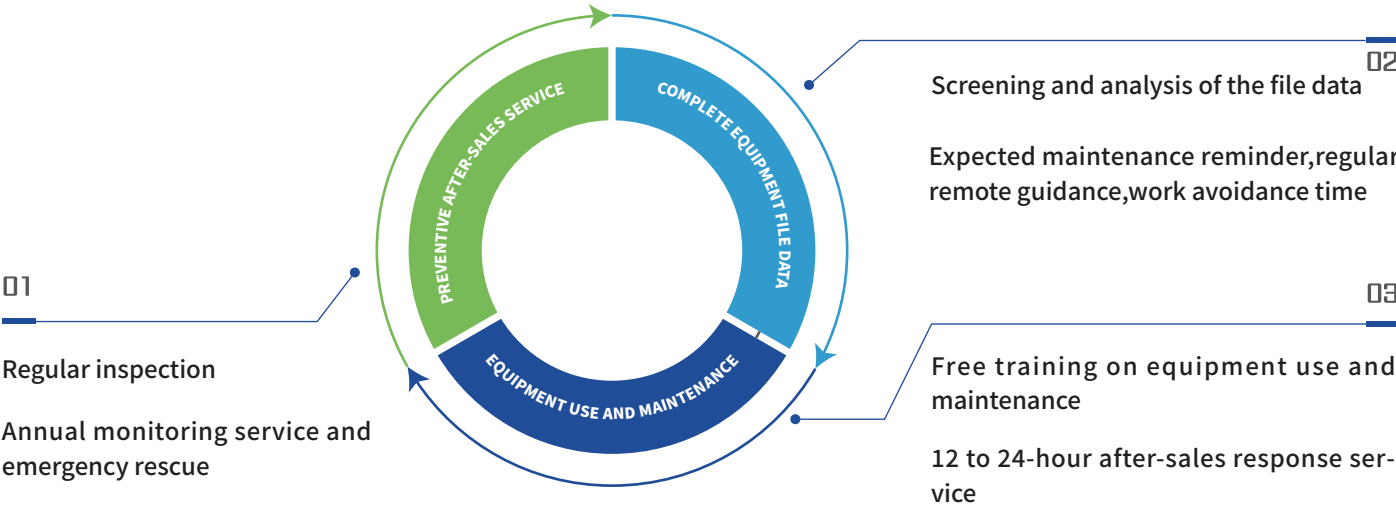
Relocation and re-installation of the entire quick freezing equipment;

Quick response to parts urgent request of freezing equipment;

Technical services,consultation and training for quick freezing system;

Preventive maintenance,periodic inspections,calibration,spare part planning,etc.for quick freezing equipment;

System upgrading and improvement of freezing equipment,like control system,defrost system,drive system,insulation system,evaporator,belt and etc.



CLASSIC CASES



SEAHISUN

Shandong SEAHISUN Co., Ltd. is a national agricultural industrialization key leading enterprise integrating broiler breeding, slaughtering and processing, cooked food products processing, processing 220,000 tons of broiler products and more than 100,000 tons of cooked food and seasoned food products annually.

SEAHISUN got acquainted with JET Technology at the beginning of JET Technology's establishment, and became the first customer of JET Technology's high-efficiency stacked spiral freezer. By the end of 2023, SEAHISUN has purchased a total of 16 sets of high-efficiency spiral freezers from JET Technology and 2 sets of double-screw freezers, and the equipment production line covers the whole field of slaughtering, cooked food and prepared food.



Yikai Kerry

Yikai Kerry Golden Dragon Fish Cereals, Oils and Foodstuffs Co., Ltd. is an important agricultural products and food processing enterprise in China, with more than 70 operational production bases and more than 100 production-oriented enterprises in China, and Yikai Kerry's parent company, Fengyi International, is a Fortune 500 company. Yikai Kerry entered the prepared vegetable industry in 2022. With high quality products and good market reputation, JET Technology has passed Yikai Kerry's strict audit and finally entered Yikai Kerry's supplier list. At present, the new double-screw freezer produced by JET Technology has been in stable production and operation in Yikai Kerry factory.



Holiland

Holiland Food is a famous brand in China, the national "key protection brand", the national baking technology competition won the "moon cake technology gold medal". Holiland Foods has more than 1,000 chain stores in China, and has been honored with the title of "Famous Brand Mooncake" and "Top Ten National Cakes" in China Mooncake Festival.

Holiland Food has strict requirements for suppliers, has always been adhering to the spirit of strict discipline, strict requirements for the production process, to ensure product quality, after layers of screening, JET Technology is honored to become a supplier of Holiland, at present, JET Technology quick-freezing machine has been in the stable operation of the Holiland factory.



Fusong Foods

Fusong Food has two production factories in Shanghai and Chuzhou Food, and Fusong Food is the bakery and dessert supplier of world famous listed restaurant chains (Pizza Hut, Starbucks, Ice Queen).

In 2018, JET Technology provided Fusong Food with new double spiral freezer for frozen dough production line freezing. 6 years of test, JET Technology's new spiral freezer fully meets Fusong Food's production needs.

Through the evaluation of Starbucks, Pizza Hut and many other famous chain enterprises, Fusong Chuzhou factory chose to cooperate with JET again, and JET provided several sets of new spiral freezers for Fusong Foods again.



Wallace Group

Wallace was founded in January 2001, the first fast food restaurant was established, Wallace currently has a variety of sizes Wallace fast food franchise more than 1,000, Wallace is the largest fried chicken burger class fast food brand in Fujian Province, but also China's well-known fast food category. One of the largest local western fast food companies in China.

In 2022, JET Technology has made cooperation with Wallace and become a qualified supplier of Wallace. At present, JET Technology's new spiral freezer has been running stably in Wallace's factory, which brings benefits to the enterprise continuously.



Ecolovo

Ecolovo is listed on the Shenzhen Stock Exchange. Based on the poultry industry, the company has become a large-scale poultry food leading enterprise in China with meat and poultry food processing as the core, seasoned products, cooked food processing and commercial chain as a whole. It has won the reputation of China's excellent food ingredients supplier, China's good food ingredients for group meals, top ten brand suppliers, top ten national banquet dishes and so on.

JET Technology has won the bidding of Ecolovo projects for many times, and has cooperated with Ecolovo so far, completing the delivery of quick-freezing machine with quality and quantity, which has been praised by the leaders at all levels of Ecolovo.



D • NUO

Wenzhou D • NUO Food Co., Ltd. is a collection of farming, processing and sales in one of the leading agricultural enterprises, the main products for the family Western-style steak, beef tenderloin, cold beef and other beef food, national high-tech enterprises, Zhejiang provincial backbone of agricultural leading enterprises and Wenzhou City, the top ten enterprises of prepared dishes.

JET Technology cooperated with D • NUO Food in 2020, and provided three new double-screw freezers for D • NUO Food for the production of steak, jam, etc. At present, the machines are running well, and have been in use for many years, and JET Technology maintains regular inspection and maintenance, and the leadership at all levels of D • NUO Food has given a high evaluation to the quality of JET Technology's equipments and services.



Dacheng Foods

Dacheng Food is listed on the Hong Kong Stock Exchange, with nearly 30 factories, and is a national high-tech enterprise. Dacheng Food's chicken and processed food is the licensed supplier of chicken for the 2008 Beijing Olympic Games, and has been awarded the "National Key Leading Enterprise in Agricultural Industrialization", and is the designated supplier for chain stores such as Dex, Wallace, and SUBWAY, as well as the designated supplier for Ito-Yokado and 7-Eleven convenience store chains in Japan.

JET Technology has provided Dacheng Group with many high-efficiency stacked spiral freezers and new double-screw freezers. With years of cooperation and sincere treatment, JET Technology has become a high-quality supplier of freezers for Dacheng Group.



Dezhou Steak

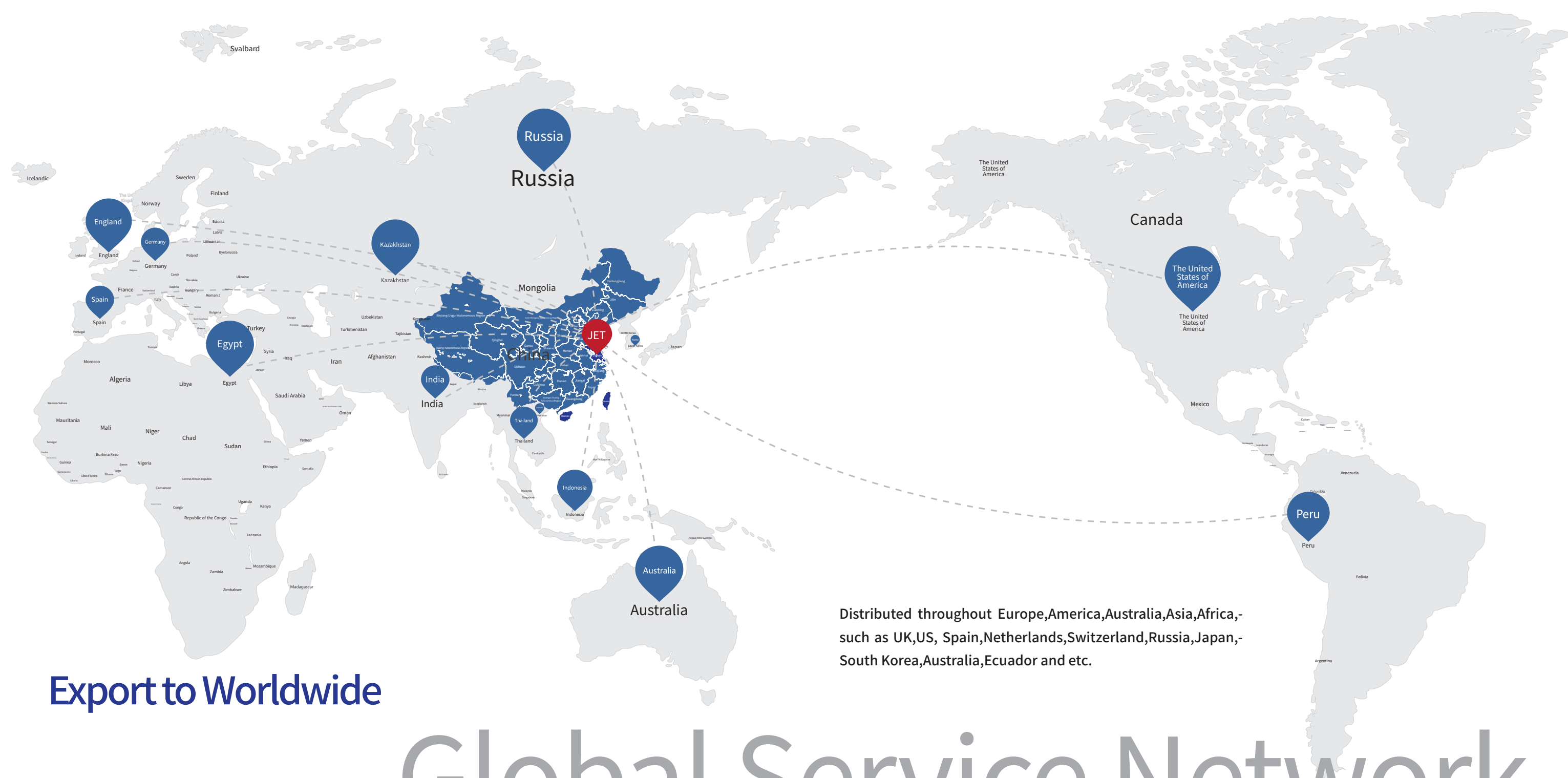
Shandong Dezhou Grilled Chicken Co., Ltd. as a Chinese long-established enterprise, has a reputation, Dezhou Grilled Chicken into the frozen food industry, the supplier assessment is strict. They have arrived at JET Technology several times for site visits, and combined with the actual needs of Texas Grilled Chicken, JET Technology provides the optimal program for Texas Grilled Chicken, contracting the whole set of quick-freezing system engineering.

The high-efficiency stacked spiral freezer of JET Technology has been running in Texas Grilled Chicken for many years, and has been praised by the leaders of the company.



Due to limited space, the sequence is not in any particular order





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