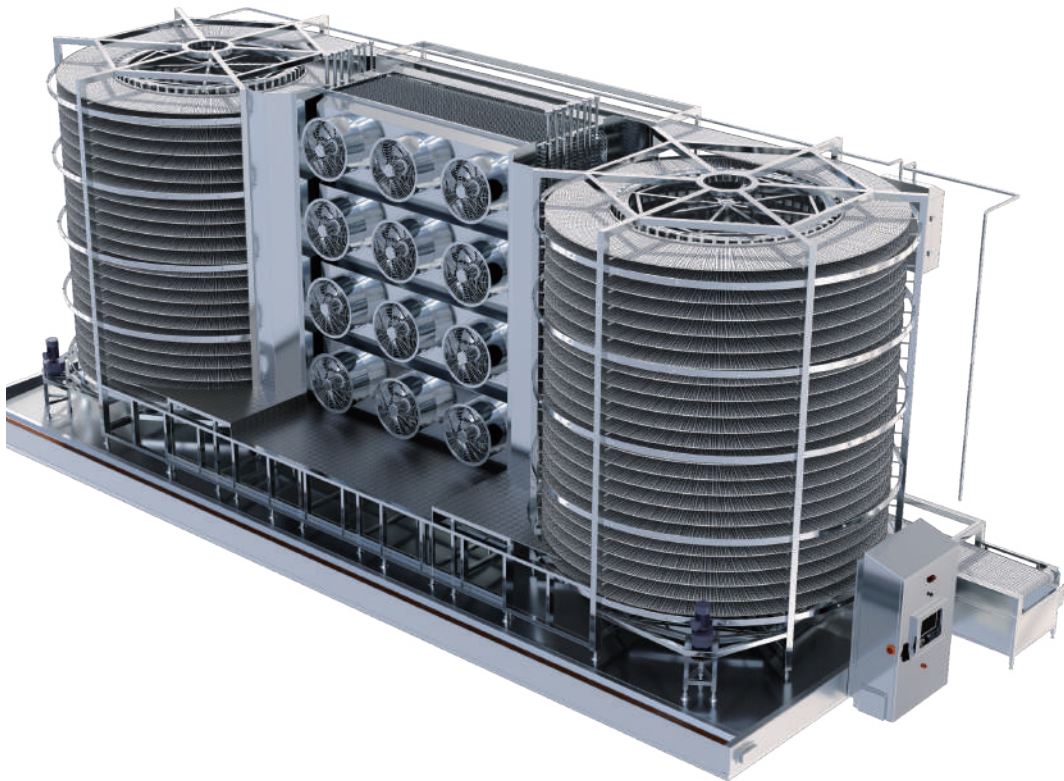


NEW TYPE SPIRAL FREEZER



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							