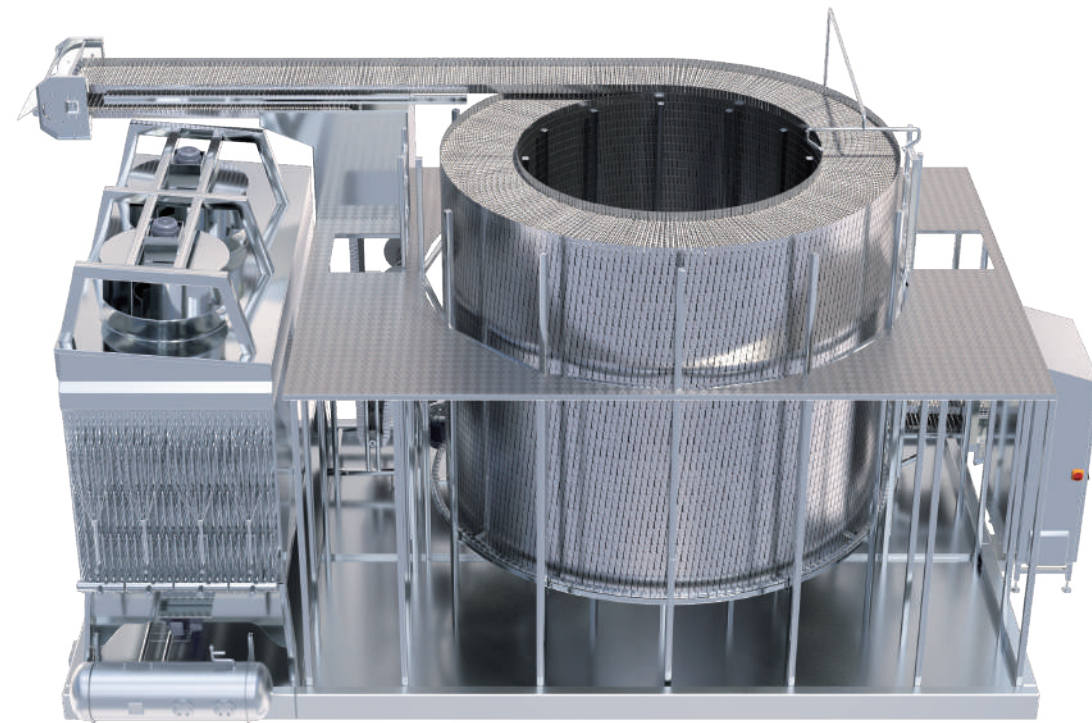


SELF-STACKING SPIRAL FREEZER



Product

JET Technology high efficiency self-stacking spiral freezer is a multi-purpose,continuous industrialized 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 temperature 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 dehydration.

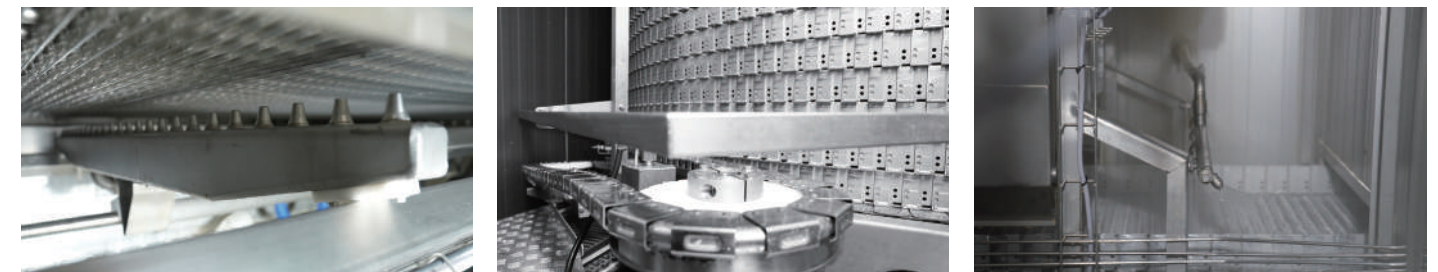
Product Application

High efficiency self-stacking spiral freezer is applicable for all kinds of common foods,such as poultry,segmented meat,prepared meal,ready-to-eat products,pasta products,bakery foods,aquatic products,etc. And it is especially suitable for those products with high temperature infeed,such as fried foods,bakery foods,cooked foods and other products with high quality 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,requires 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,optimizes 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 hygienic.
- 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℃, Outfeed temperature: -18℃		
Variable		Infeed & Outfeed direction, Tier spacing, Fan quantity Total tiers, Rotation direction, Belt width				