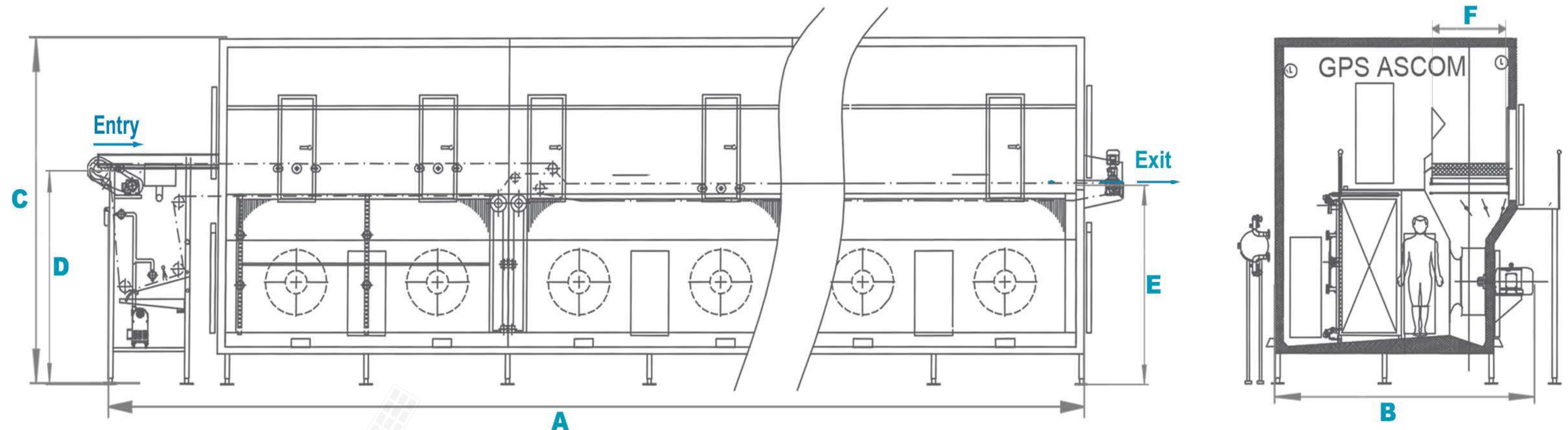


IQF TUNNEL FREEZER

GTFI

8



7



FEATURES AND BENEFITS

- 1- Higher yield from less damage on product: Product loading directly on the belt outside the freezer.
- 2- Less free water on the product: Excellent water management due to dewatering system. Reduces crumbles and frost build-up in the tunnel.
- 3- Product loaded on a clean and dried belt: Possibility of continuous belt cleaning in operation.
- 4- Superior IQF treatment: High product yield and quality with Long Wave Fluidization™.
- 5- Easy to shift from one product to another: Frequency inverters on all fans for adjustable fluidization.
- 6- Lower product dehydration: Evaporators and airflow designed for shorter freezing time.
- 7- Food safety: Hygienically engineered design. Fully welded stainless steel floor, enclosure

MODEL	(mm) DIMENSIONS						CAPCITY t/h	MOTOR	TEMPERATURE FREEZER ROOM
	A	B	C	D	E	F			
GTFI 4000	12200	4000	4800	3360	2600	1000	4TON	150KW	-30 / -40 °C
GTFI 6000	16800	4000	4800	3360	2600	1000	6TON	300KW	-30 / -40 °C
GTFI 8000	21000	4000	4800	3360	2600	1000	8TON	450KW	-30 / -40 °C