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REFURBISHED OCTOFROST IQF 7/2 LH TUNNEL FREEZER

EFFICIENT FREEZING FOR ALL YOUR
FOOD PRODUCTS



REFURBISHED OCTOFROST IQF FREEZER INSTALLATION – 3.600 KG/HR

Brand: OCTOFROST
Refrigerant: Ammonia (NH3)

Product: Green peas
Capacity: 3.600 kg/hr
Infeed temperature: +10°C
Outfeed temperature: -18°C
Evap. Temperature: -40°C

Product: Strawberries
Capacity: 2.520 kg/hr
Infeed temperature: +10°C
Outfeed temperature: -18°C
Evap. Temperature: -40°C

Product: Potatoes
Capacity: 1.800 kg/hr
Infeed temperature: +10°C
Outfeed temperature: -18°C
Evap. Temperature: -40°C

Total dimensions: 8100x3000x3250 mm
Belt width: 850 mm
Effective belt length: 8.100 mm

Height infeed: 1560 mm
Height outfeed: 1250 mm

Scan the to QR code
to view the complete
video



Or click here!

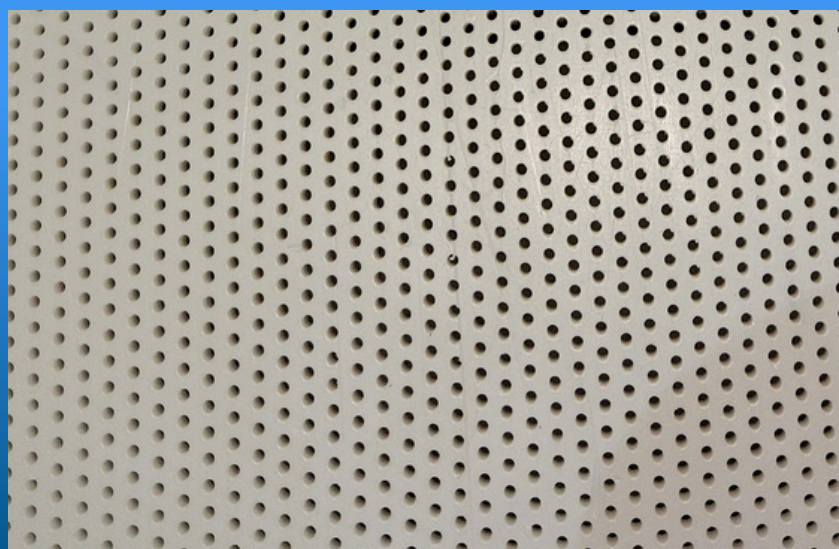




VIBRATING BELT FOR EVEN FREEZING

The OctoFrost vibrating belt is specially designed with fine perforations that allow a controlled airflow from underneath. This creates a gentle “floating effect,” where each product is slightly lifted and fluidized during freezing. Combined with the natural vibration and a carefully placed drop in the belt, products are evenly separated, excess ice is removed, and clumping is prevented.

This innovative belt design ensures that every piece is exposed to a consistent stream of cold air, resulting in uniform freezing, high product quality, and excellent preservation of natural shape, color, and texture. Even delicate products remain intact, making it the ideal solution for processors who demand both efficiency and premium end results.

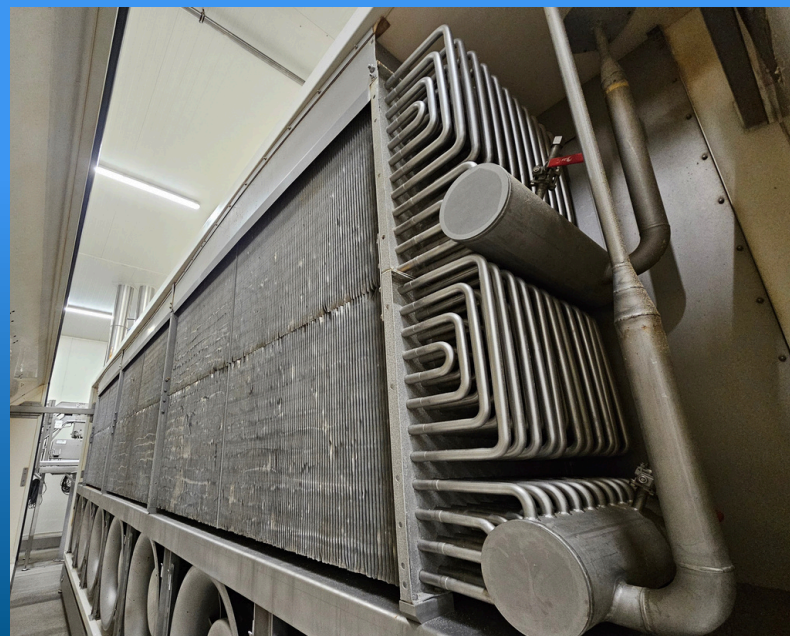


AMMONIA EVAPORATOR SYSTEM

The OctoFrost IQF tunnel freezer is equipped with two NH₃ evaporators that provide the consistent cooling power required to reach a precise core temperature of -18°C. This fast and efficient freezing process preserves the natural quality, texture, and appearance of the product.

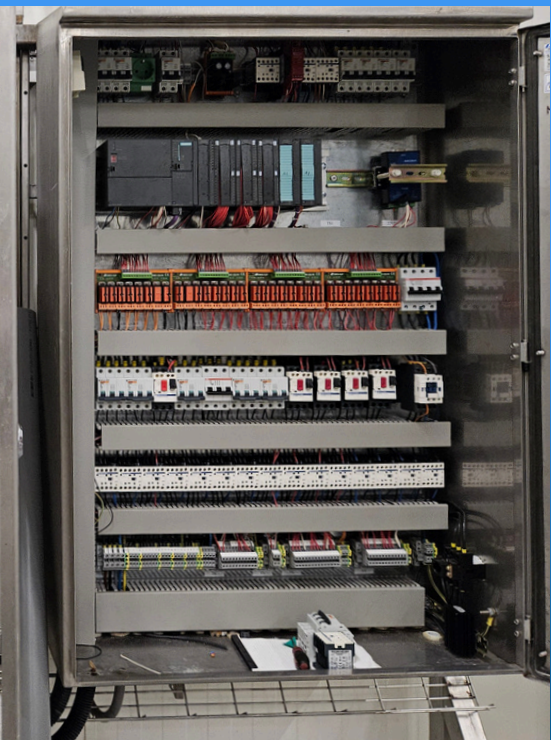
Air circulation is ensured by seven centrifugal fans, each directly driven by an ABB 11 kW motor (1450 RPM, Ø630 mm). These fans push cold air upwards through the perforated vibrating belt, preventing the product from sticking and ensuring uniform freezing across every piece.

For operators, maintenance is made simple with extendable side panels, allowing quick access to the evaporators and fans for inspection or cleaning. This smart design promotes hygienic operation, minimizes downtime, and secures reliable long-term performance.



CONTROL CABINET

In addition, the Octofrost also comes with the associated control cabinet, which contains 7 ABB frequency drives for the conveyor belts, 3 Key Technology MFS 268 XL frequency drives for the belt vibration and a Siemens panel to control the freezer.



VERSATILE

The OCTOFROST IQF Freezer is suitable for a wide variety of fresh fruits and vegetables, from delicate berries to hearty cruciferous vegetables, crisp beans, peas, and fish or shrimp. Whether it's soft produce or firmer, structured items, the OCTOFROST IQF Freezer ensures they retain their quality and freshness.



BERRIES

CRUCIFEROUS VEGETABLES



BEANS & PEAS

SHRIMP





CONTACT US

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