



REFURBISHED  
**SKT FLOFREEZER**  
8.000 kg/hr

EFFICIENT FREEZING FOR ALL YOUR  
FOOD PRODUCTS



## REFURBISHED SKT – IQF FLOFREEZER INSTALLATION – 8.000 KG/HR

Brand: SKT  
Refrigerant: Ammonia (NH3)

Product: Blueberries  
Capacity: 8.000 kg/hr  
Infeed temperature: +10°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C

Product: Peas  
Capacity: 10.000 kg/hr  
Infeed temperature: +10°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C

Product: Cauliflower and Carrots  
Capacity: 6.300 kg/hr  
Infeed temperature: +10°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C

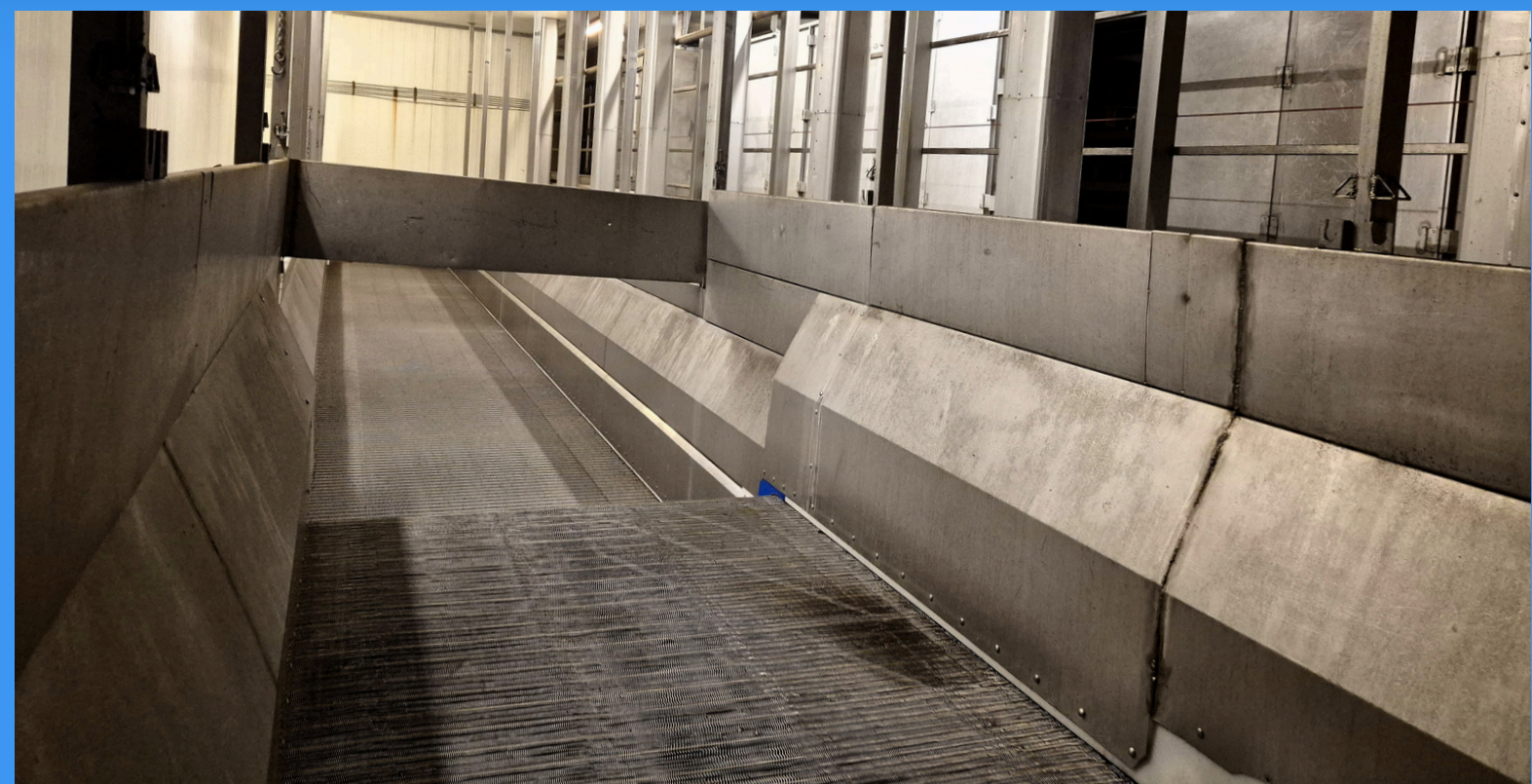
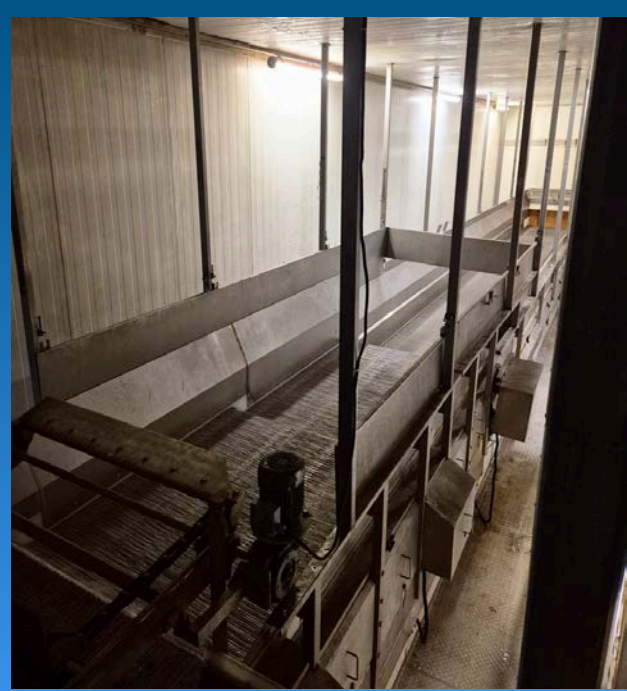
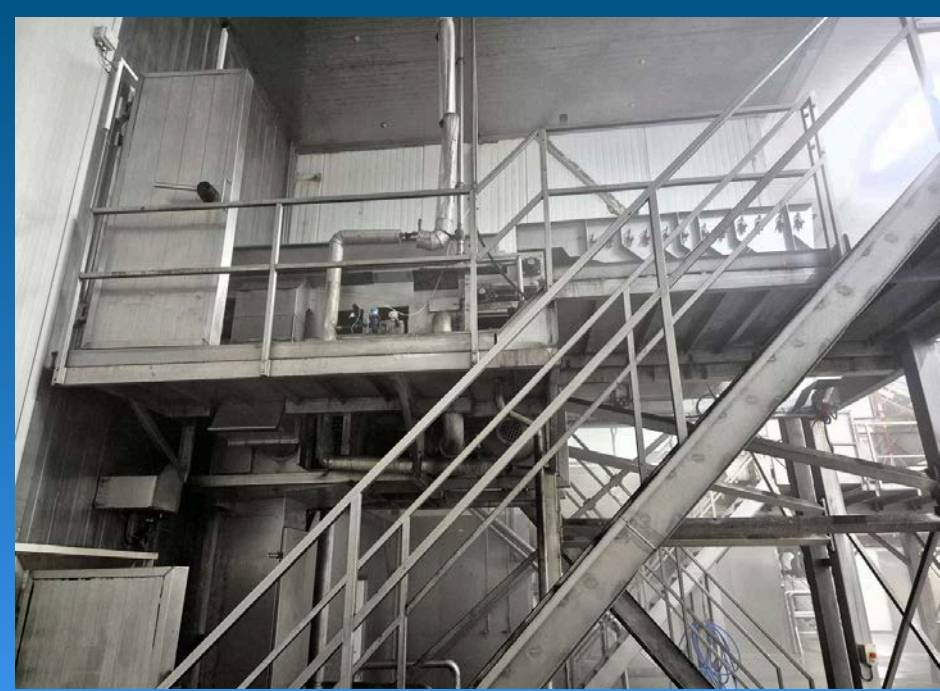
1st section: Infeed belt (2.800 mm)  
2nd section: Stepped belt (6.300 mm)  
3rd section: Freezer belt (12.500 mm)  
Belt width: 1.500 mm  
Effective belt length: 18.800 mm  
Total belt length: 21.600 mm

The belt has a total length of 21,6 meters with an effective belt length of 18,8 meters and an infeed belt of 2,8 meters.

**Scan the to QR code  
to view the complete  
video**



**[Or click here!](#)**

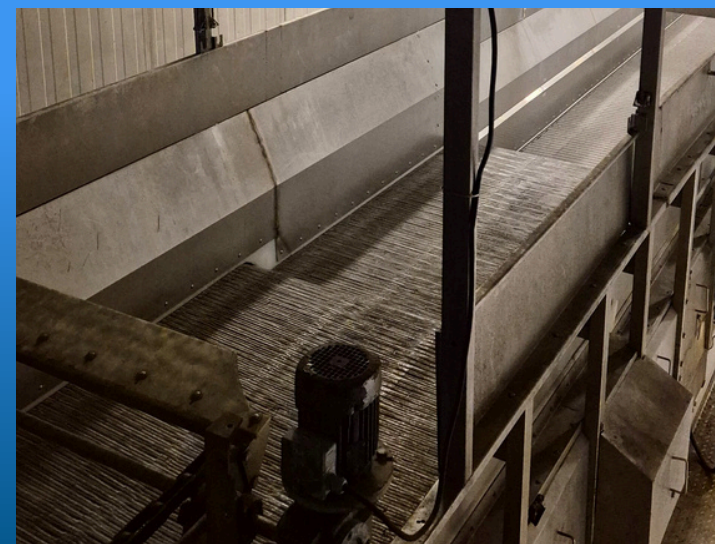


# STEPPED CONVEYOR BELT

The stepped conveyor belt in the SKT IQF FloFreezer ensures controlled and efficient product movement through the freezer. The belt consists of three levels, allowing products to transition smoothly without dropping. This design prevents damage to delicate items such as cauliflower and minimizes block formation during freezing.

To ensure optimal performance, the belt is equipped with glide strips for support, a glycol heating system to prevent ice buildup, and an automatic washing system for hygienic operation.

Additionally, a drying system with air knives operates after the washing process to remove excess water before product reloading. A continuous-running fan directs high-speed airflow onto the belt, preventing ice formation and ensuring smooth operation. This advanced system maintains freezing efficiency while preserving product quality.





# GOEDHART EVAPORATOR SYSTEM

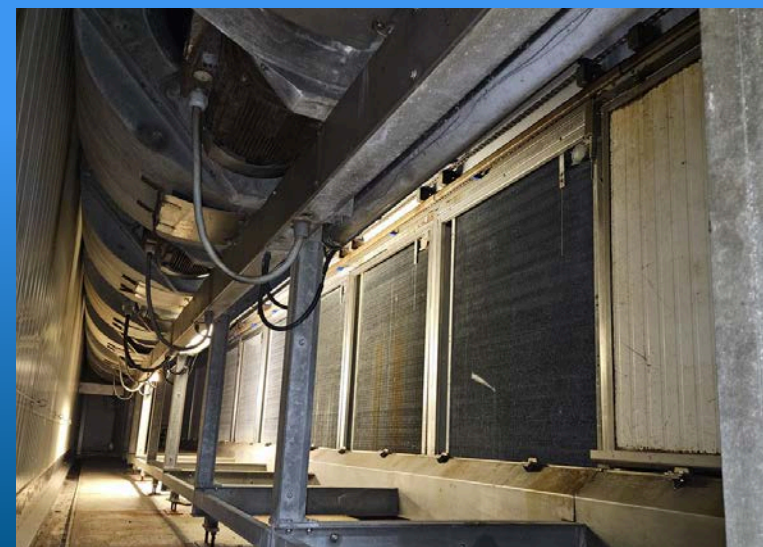
The Goedhart evaporator system ensures efficient and consistent freezing with 10 freezing coils and 10 centrifugal fans, using NH<sub>3</sub> (ammonia) refrigerant.

The fans operate in a staggered power configuration, starting with 37 kW at the beginning of the airflow path and gradually decreasing to 15 kW in steps. This design ensures balanced airflow distribution and energy-efficient operation.

To prevent products from freezing onto the belt, airflow is directed from below, keeping the product in motion while maintaining an even freezing process.

Additionally, the system features an automatic defrost mechanism, consisting of two sliding doors—one on each side of the evaporator. These doors operate on a timed cycle, allowing one block to defrost at a time, ensuring continuous operation without downtime.

The advanced design of the evaporator system enhances product quality, maintains energy efficiency, and ensures reliable freezing performance for a wide range of food products.

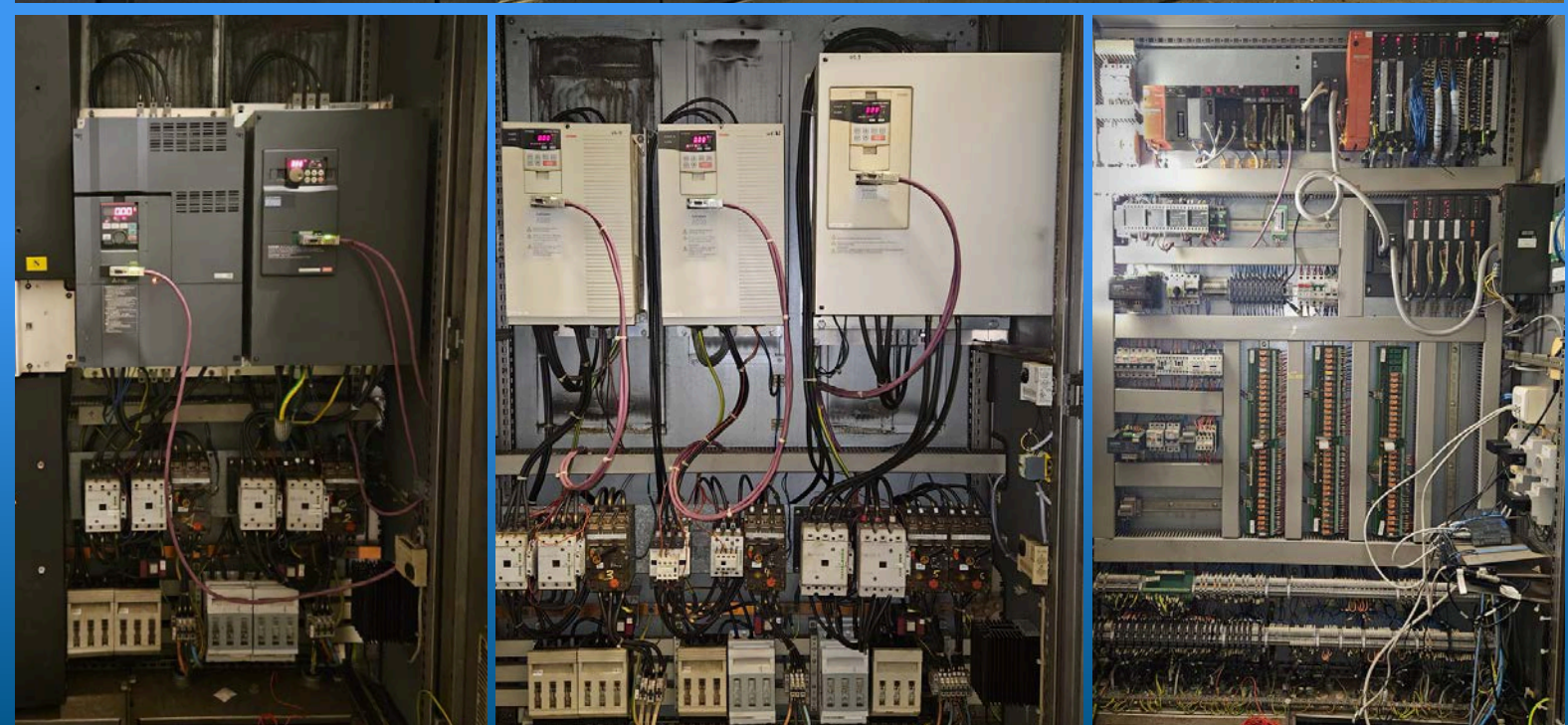


# CONTROL CABINET

The control cabinet is the central hub for managing the SKT FloFreezer. It houses the main control systems, including the PLC, which ensures seamless operation of all machine components. The cabinet also contains the control interface for the fans, conveyor system, and other essential functions.

To optimize performance and energy efficiency, each fan or pair of fans is equipped with a dedicated frequency inverter. These inverters allow for precise speed control, ensuring optimal airflow and reducing energy consumption. The system is fitted with high-quality Mitsubishi frequency inverters, including:

- A800 & F700 – 37 kW
- A500 (various models) – 22 kW to 30 kW
- A500 (dual setup) – 4x 15 kW to 2x 18,5 kW



# VERSATILE

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



## BERRIES

## CRUCIFEROUS VEGETABLES



## BEANS & PEAS

## ARTICHOKES





## CONTACT US

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