

# SKT IQF FloFreezer - 8.000 kg/hr

## Specifications

Marka	SKT
Typ	IQF FloFreezer - 8.000 kg/hr
Pojemność	1500 kW
Czynnik chłodzący	NH 3 (ammonia)
Capacity per hour examples:	Peas: 10.000 kg/hr Blueberries: 8.000 kg/hr Carrots: 6.000 kg/hr Cauliflower: 6.300 kg/hr
Evaporator specifications	10x NH3 evaporators with a capacity of 150 kW each
Condition	Good
Total effective belt length	18,8 meter (21,6 meter total)
Effective belt width	1,5 meter
Stock	1



## Description

### Used SKT IQF FloFreezer - 8.000 kg/hr

This freezer has now been set up in our warehouse and you are welcome to come and view it by appointment. Please feel free to reach out to us by phone or email to schedule an appointment.

Used SKT IQF FloFreezer on NH3. The belt of the tunnel freezer consists of 3 sections:

First section: Infeed belt (2.800 mm)  
This section is for laying the product on the belt to get into the tunnel freezer.  
Second section: Stepped belt (6.300 mm)  
Third section: Freezer belt (12.500 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. The freezer comes with 10 centrifugal fans that are driven by an electric motor with an output between 37 kW and 15 kW. These fans push the air through the belt from under, which makes this freezer so efficient and makes sure the product doesn't freeze on the belt.

To make sure that the tunnel freezer stays efficient and keeps its capacity, there is an automatic defrosting system. The defrosting system consists of two freezing doors, one at the air entrance of the evaporator (coil) and one at the air exit of the evaporator.

During the freezing process, the two doors slide over the evaporator so no cold air can pass through, then the hot gas opens (automatically), and all the melting snow /water flows through a drain system to the outside of the tunnel. Defrosting time is adjustable through the PLC.

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

The tunnel freezer has the following capacities:

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 or carrots  
Capacity: 6.300 kg/hr  
Infeed temperature: +10°C  
Outfeed temperature: -18°C  
Evap. Temperature: -40°C

\*Why choose for HOSBV? We are not only the largest used refrigeration specialist in Europe, but also, we deliver all equipment including an extensive test, warranty and industrial cleaning. \*Optional we can also perform a new paint job and arrange the logistics.



















