

Product Portfolio



Self-stacking Freezer



Tunnel IQF



Fluidized bed IQF



Refrigeration System



Air Cooler



Cold Storage



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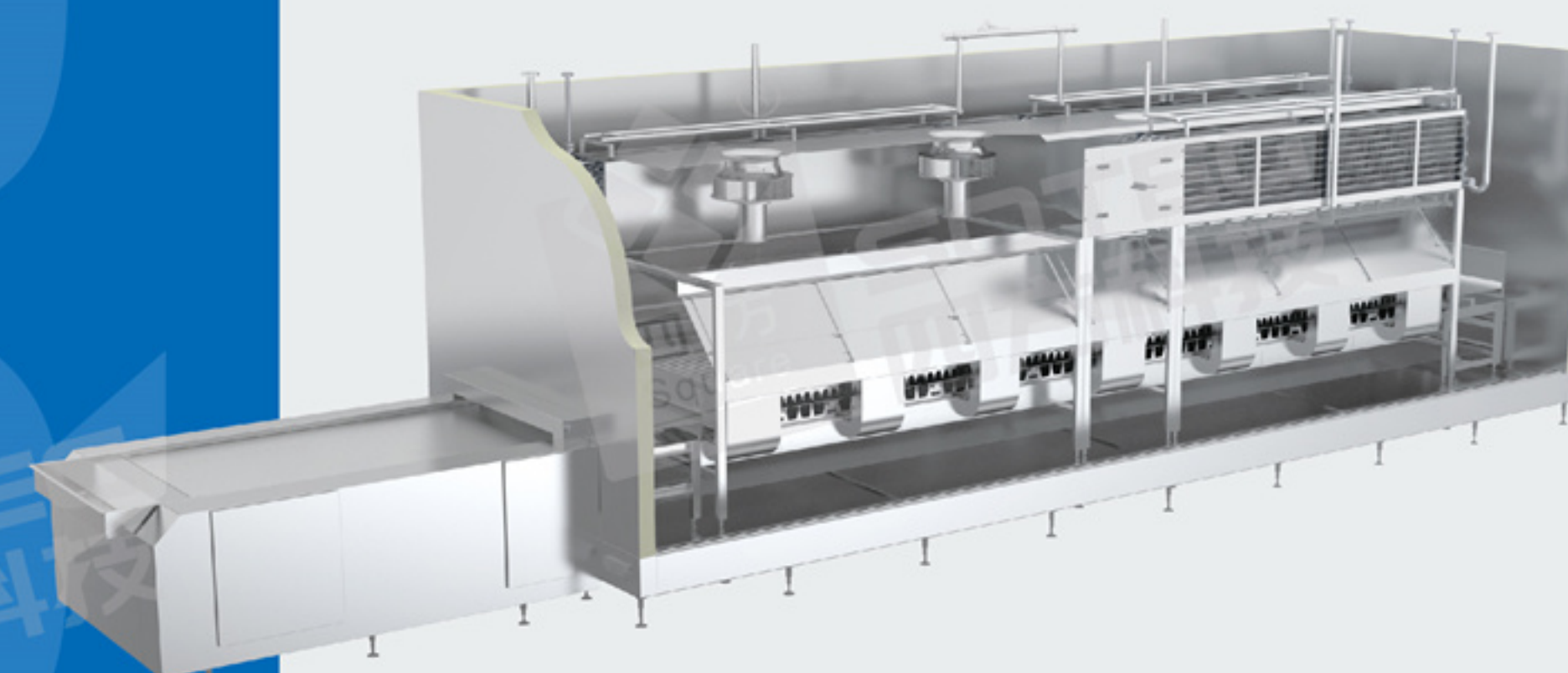
SQ-SD2022



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TUNNEL FREEZER



SQUARE TECHNOLOGY GROUP CO., LTD.

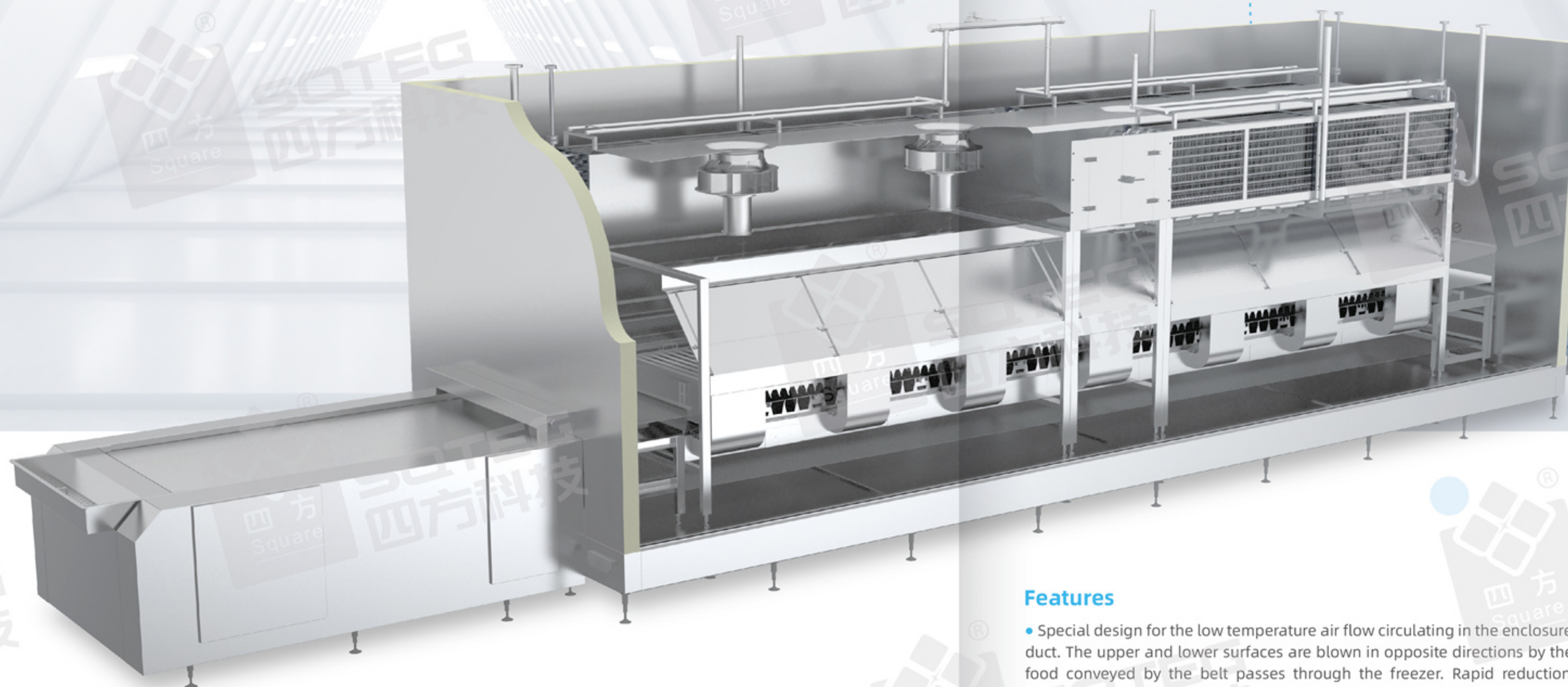


★ Quality

★ Innovation

★ Service

★ Life

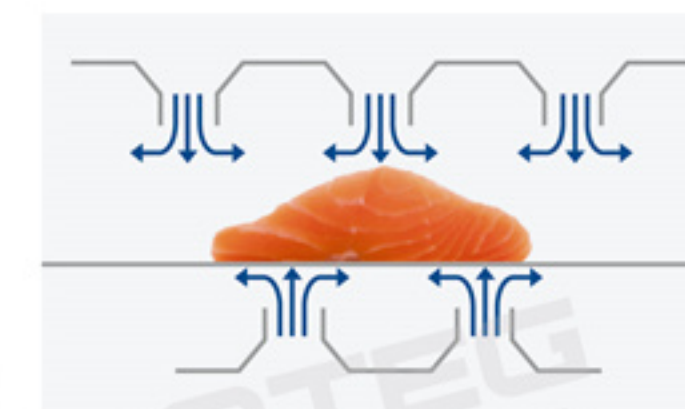


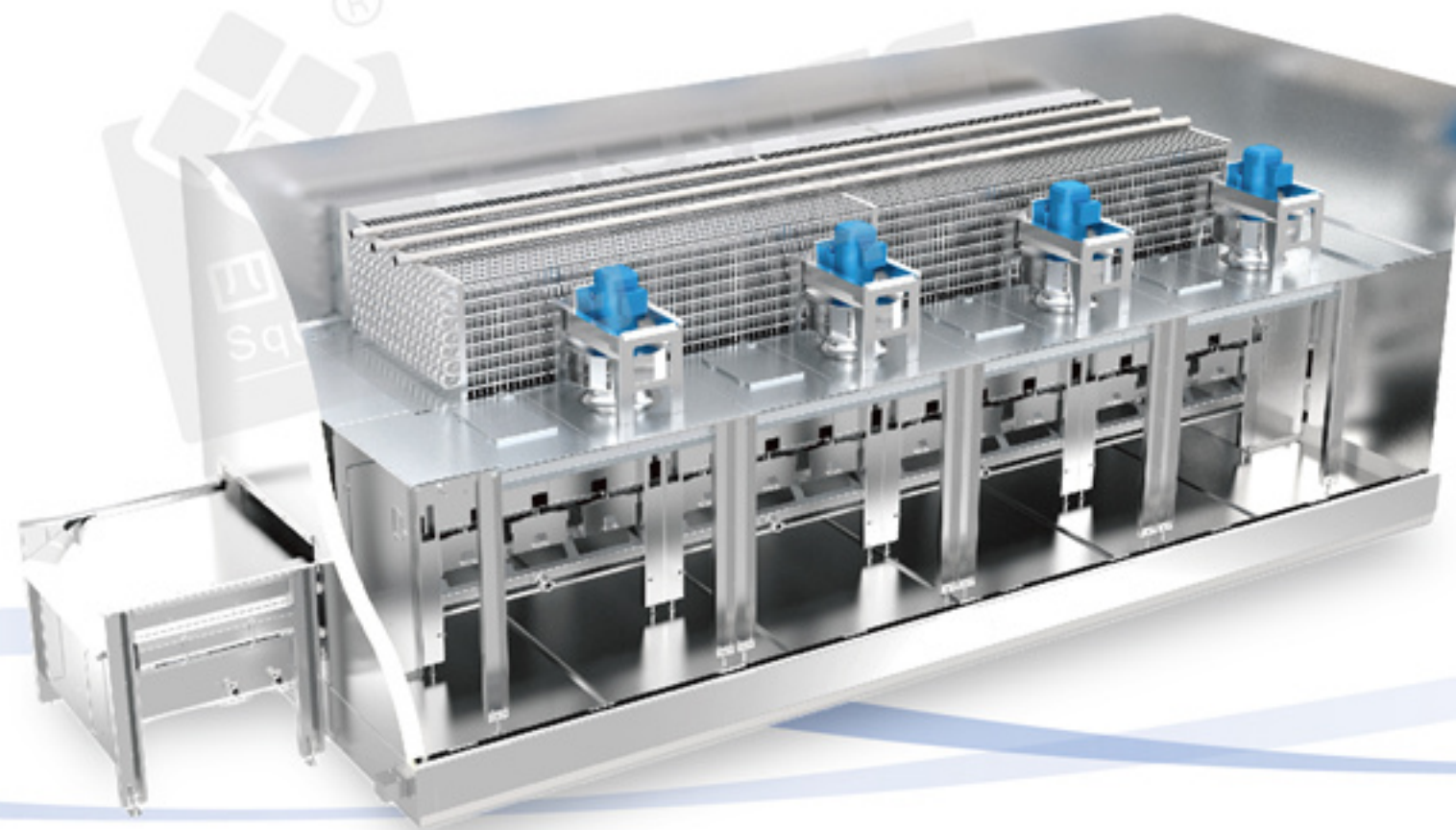
Impingement Solid Belt Tunnel Freezer

Suitable for quickly freezing granular, diced, sliced food, e.g. shrimp, fillet, patty, etc.

Features

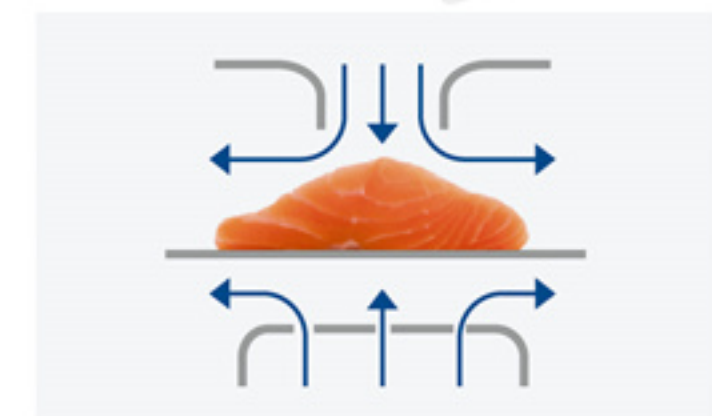
- Special design for the low temperature air flow circulating in the enclosure and the air duct. The upper and lower surfaces are blown in opposite directions by the air flow as food conveyed by the belt passes through the freezer. Rapid reduction of surface temperature, fast freezing speed, high heat exchange efficiency.
- Quick freezing without producing large ice crystals, maintaining the quality and freshness of the food.
- The surface of the food is rapidly frozen and the glaze prevents weight loss.
- The freezing effect is close to that of liquid carbon dioxide or liquid nitrogen freezing, while the processing cost is significantly lower.
- The enclosure is made of rigid polyurethane foam with good insulation. Both inside and outside skins are stainless steel, easy to clean and guarantee food hygiene.
- Imported food grade high tensile stainless steel solid belt.
- Water and hot gas defrosting ensures cleanliness of the evaporator.
- Belt speed stepless adjustable with inverter to suit the freezing of various products.





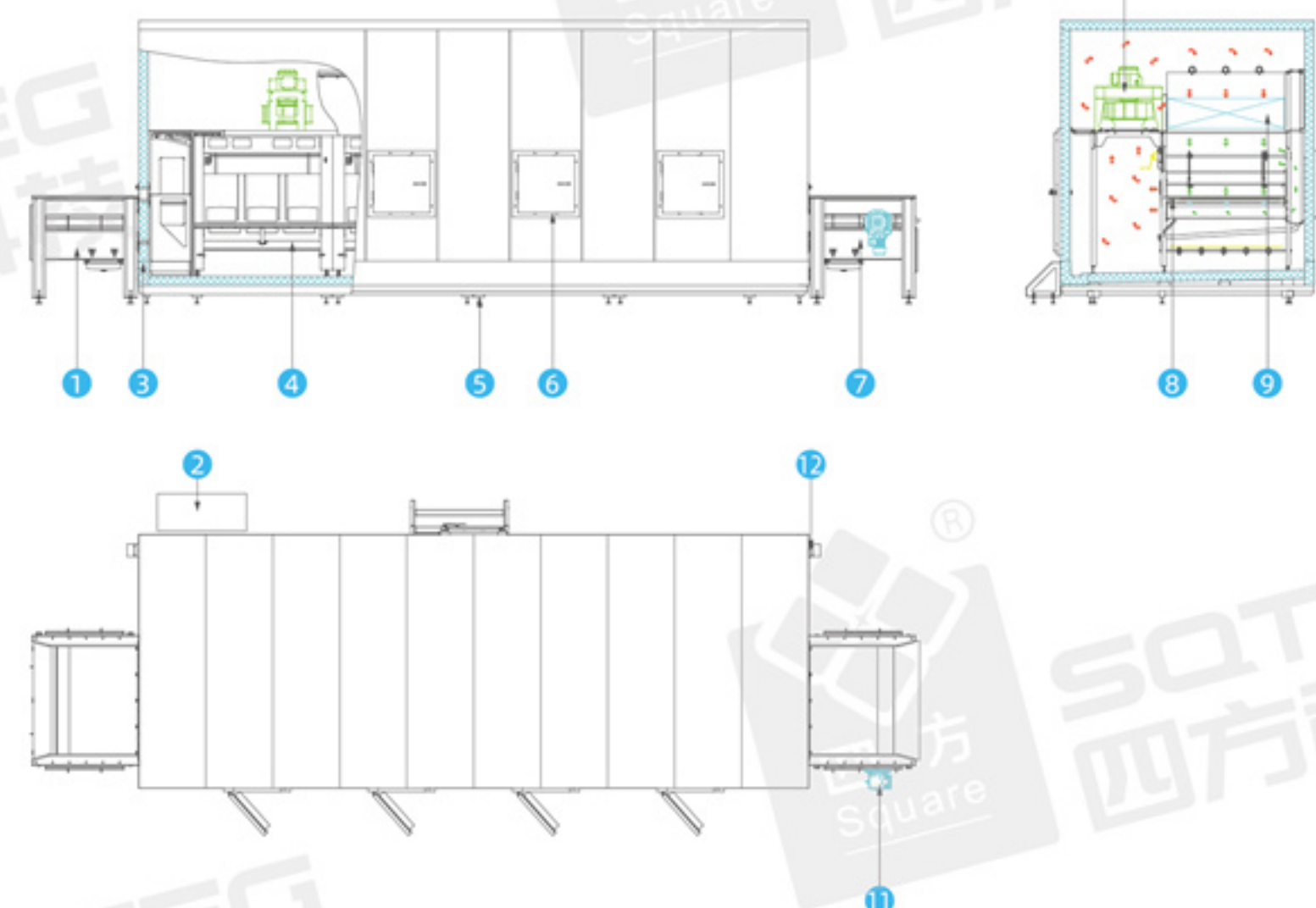
Features

- Advantageous performance of impingement tunnel freezer.
- High air velocity, the quick freezing is completed in a short time.



JSK Impingement Tunnel Freezer

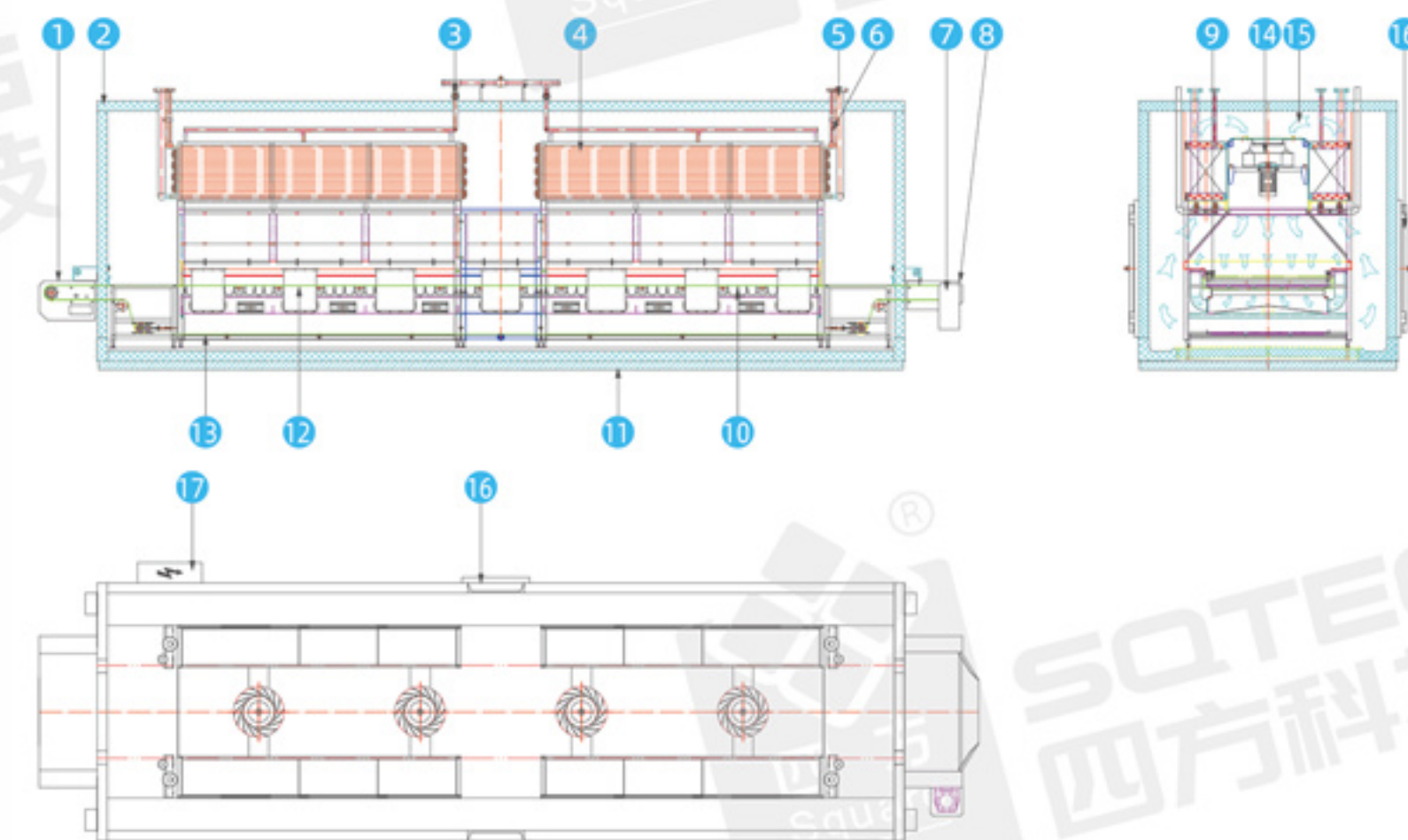
Structure Drawing



- 1 Infeed device
- 2 Control box
- 3 Insulated enclosure
- 4 Internal module
- 5 Base frame
- 6 Observation window
- 7 Outfeed
- 8 Conveyor belt
- 9 Evaporator
- 10 Centrifugal fan
- 11 Gearbox
- 12 Scupper

Impingement Mesh Belt Tunnel Freezer

Structure Drawing



- 1 Infeed device
- 2 Insulated enclosure
- 3 Defrosting water pipeline
- 4 Evaporator
- 5 Suction pipeline
- 6 Liquid supply pipeline
- 7 Driving device
- 8 Outfeed device
- 9 Downwards air blower
- 10 Upwards air blower
- 11 Bottom support frame
- 12 Mesh belt for loading
- 13 Return belt
- 14 Centrifugal fan
- 15 Airflow direction
- 16 Door
- 17 Control box



Stainless Steel Mesh Belt

Chain-driven stainless steel mesh belt. 304 food grade stainless steel wire weaved mesh. High strength, easy to clean, and long service life.

The mesh belt's open structure allows the impingement air flow to penetrate through the mesh with low resistance to the air.





SBD Series Solid Belt Tunnel Freezer

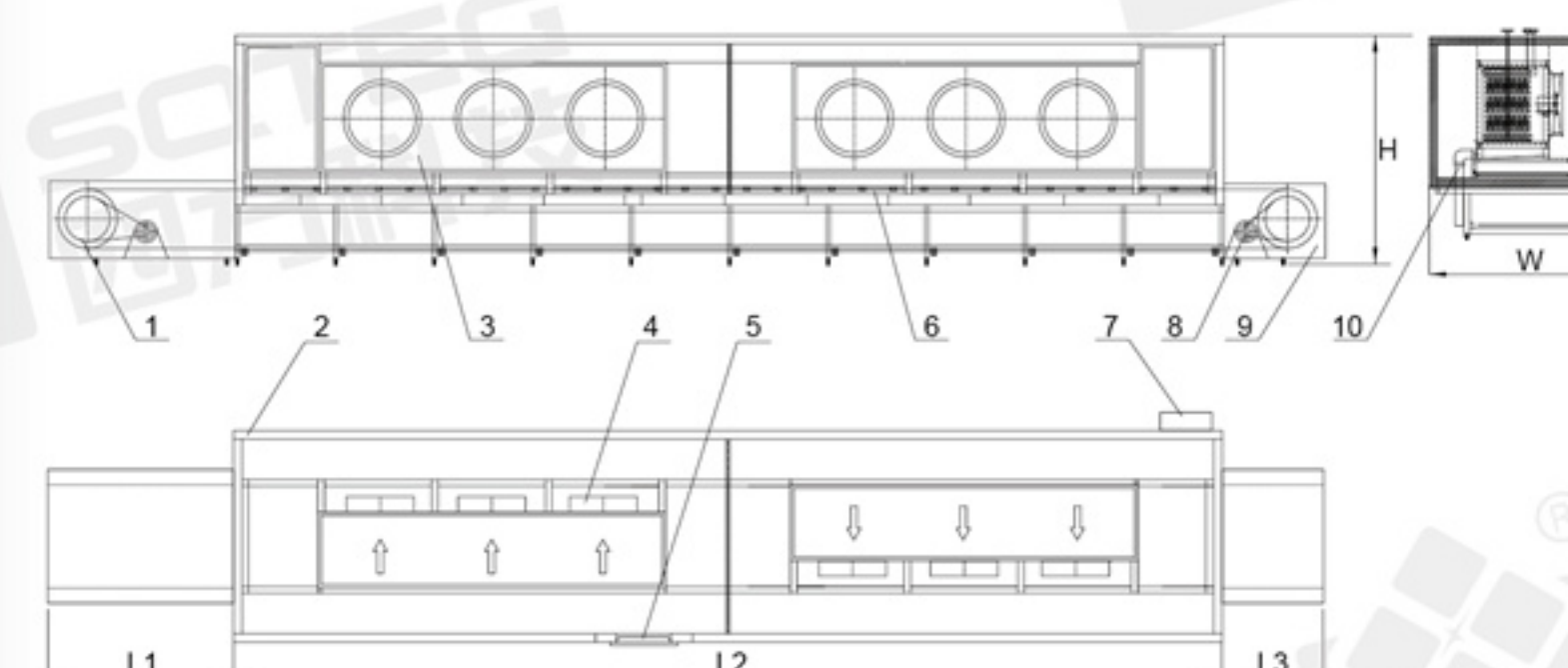
Use stainless steel solid belt as conveyor belt. Leave no belt mark on the product. Ideal for tender products like fish fillet, shelled shrimps, raw meat, chicken breast, etc. Optimal air flow design and powerful fans to provide quick and efficient freezing, and maintain the products texture, moisture, and flavor.

Features

- Horizontal air flow, reversed air flow above and below the solid belt, short air circulation distance, quick freezing, low product moisture loss.
- Aluminum evaporator, high heat exchange rate.
- The evaporator is located along the solid belt. Large face area, low frost build-up, long defrosting interval.
- Water and hot gas defrosting ensures cleanliness of the evaporator.
- The door provides the access inside the enclosure. The walkway along the belt allows access for cleaning.
- The enclosure is made of rigid polyurethane foam with good insulation. Stainless steel enclosure skin at both sides, stainless steel enclosure frame.
- Imported food grade high tensile stainless steel solid belt
- Belt speed stepless adjustable with inverter to suit the freezing of various products.
- Dual belt drive at both infeed and outfeed side to prevent the belt from slipping or deflecting.
- Belt washer is provided to maintain the cleanliness of belt.

**High Efficiency,
Excellent Freezing Quality,
Long Running Time**

Structure Drawing



- 1 Infeed device
- 2 Insulation frame
- 3 Evaporator
- 4 Axial fan
- 5 Maintenance door
- 6 Stainless steel solid belt
- 7 Control box
- 8 Driving Device
- 9 Outfeed device
- 10 Drain pipeline

SWD Series Mesh Belt Tunnel Freezer

SWD mesh belt tunnel freezer features vertical air flow and gives fast freezing speed. It is suitable for fast freezing of seafoods, fruits, vegetables, protein, ready meals, etc.

The device is designed and made in compliance with HACCP requirements to ensure food hygiene and safety.

Patent Number: ZL01244857.5

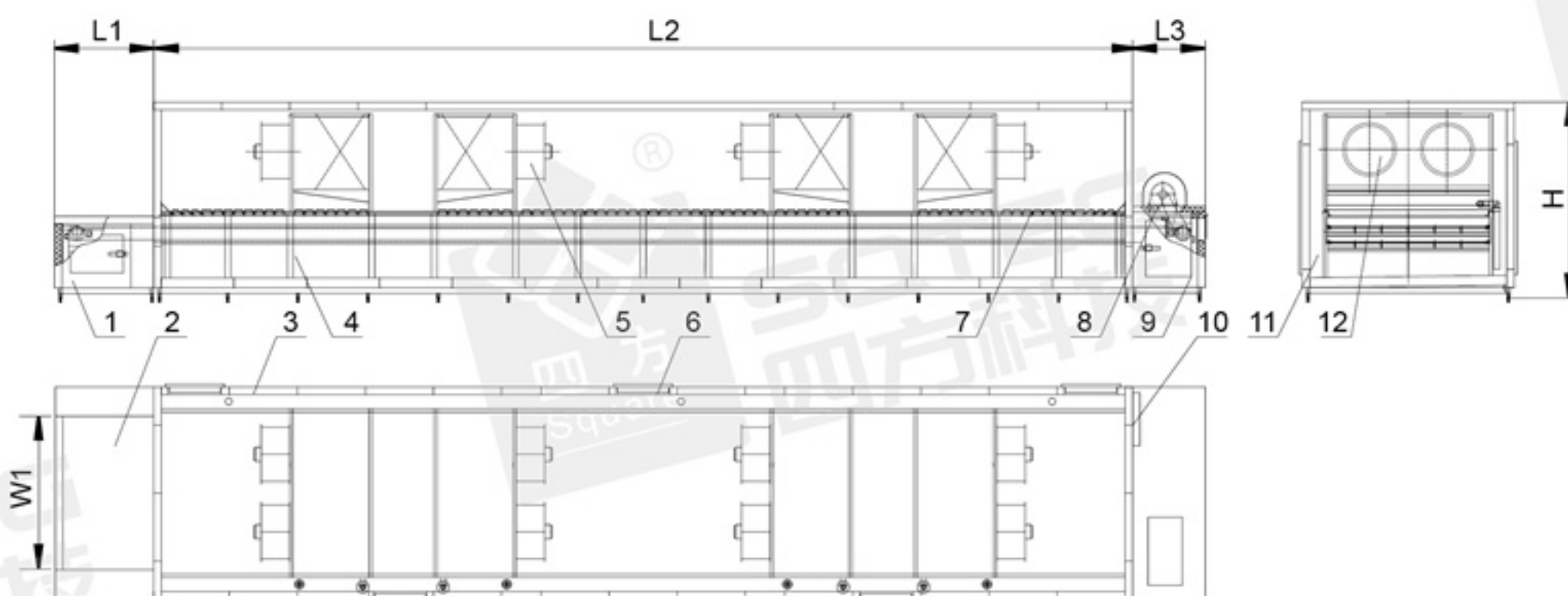


Features

- Features vertical air baffle, efficient axle flow fan, intermittent air impingement technology, 20~30% efficiency increase than traditional air flow.
- The evaporator uses large fins, which provide efficient heat exchange.
- Water and/or hot gas defrosting ensures cleanness of the evaporator.
- PU insulated enclosure, excellent insulation performance. Stainless steel enclosure skin at both sides.
- The mesh belt is driven by sprocket; high strength chains and sprockets, which ensures long service life.
- Efficient belt washer is provided to ensure the cleanliness of the stainless steel mesh belt.
- Belt speed stepless adjustable with inverter suitable for various products freezing.

**Fast Freezing
Wide Applications**

Structure Drawing



- | | | |
|-----------------------|--------------|----------------------|
| ① Infeed device | ⑤ Axial fan | ⑨ Outfeed device |
| ② Conveyor belt | ⑥ Door | ⑩ Electrical control |
| ③ Insulated enclosure | ⑦ Baffle | ⑪ Walkway |
| ④ Base frame | ⑧ Main drive | ⑫ Evaporator |





Fans

- High efficiency centrifugal fan, which meets the needs of large air volume and high air speed.
- The fans structure is easy to clean and maintain.
- The fully-sealed motor runs smoothly and last long.

Highly Efficient Evaporator

(Patent Number ZI200610097776.5)

- The design was simulated with European professional heat exchanger software.
- All tubes are expanded hydraulically rather than mechanically. More uniform expansion and tighter fit between tube and fins. Improved heat exchanging performance.
- Variable fin pitch used to delay the frost formation on the fins surface. Longer frosting interval.
- Easy access and cleaning.
- Fin material: Aluminum, aluminum-magnesium alloy.



Hygiene Design

Hygiene design, all stainless steel structural parts, fully welded, fully compliant with food processing hygiene practices.



Air Defrosting System

(Patent Number ZI201620108920.x)

Remove frost from the evaporator fin surface in time during operation of the freezer. Ensure long and continuous operation of the freezer, reduce evaporator frosting and improve productivity.

 **Optional configuration**

Applications



**Quick Freezing
Makes Your Life Better**