



# 1000kg/h Automatic Tunnel Blast Freezer For Frozen Food Processing

# **Basic Information**

- Place of Origin:
- Brand Name:
- Certification: CE
- Model Number:Minimum Order
- Quantity:
- Price:
- Packaging Details: Customized according to customers

5000

1

China

DM-SDSD

DM

- Delivery Time: 30 work day
- Payment Terms: L/C, T/T, D/P, D/A
- Supply Ability: 1000pcs/year



## **Product Specification**

Product:	Tunnel Blast Freezer
Temperature Range:	-40 To -18
• Size:	Customized
Conveyor Speed:	Customized
Function:	Individual Quick Freezing
Rapid Freezing:	-35°C
Machinery Test Report:	Provided
Rhythm:	Flow Production Line
Placement:	Directly Placed
Capacity:	1000 Kg/h
Automatic Grade:	Automatic
Key Selling Points:	High-accuracy
Relt Width	600mm



#### Quick Tunnel Freezer The Ideal Freezing Solution for Frozen Food Processing

#### **Product Description:**

The fully automatic industrial frozen potato chip production line is a high-tech machine that is designed to produce fresh and delicious potato chips or chips. This production line is highly efficient and can be used in large-scale potato chip production processes. Firstly, the potato chips are thoroughly washed and peeled. After that, they are transformed into flat or wavy potato chips or stick-shaped potato chips using different cutting tools. The cutting process ensures that the potatoes are perfectly shaped and sliced. Next, the potato chips go through a series of processes, including bleaching, drying, frying, and seasoning. During these processes, the potato chips become crispy and savory, and the taste is irresistible. Quick Freezing Tunnel

In addition to the potato chip production line, there is also a quick freezing tunnel. This tunnel is designed to transport products from the inlet to the outlet using a conveyor belt. Multiple air-cooled evaporators supply air to the product, ensuring a quick and efficient cooling process. This process achieves the effect of quick freezing, which is vital for preserving the quality of the potato chips. The quick freezing tunnel is a crucial part of the production process as it allows the potato chips to be stored for a longer period of time without affecting the taste and quality. This ensures that the potato chips remain fresh and flavorful for customers to enjoy.



#### **Applications:**

The quick freezing tunnel is an innovative method of transporting products from the inlet to the outlet using a conveyor belt. The tunnel employs multiple air-cooled evaporators as suppliers of air to the product. This accelerates the cooling process, bringing the product to a cooler state in a relatively short period of time, thus achieving the desired quick freezing effect. A conveyor belt is used to transport the product through the quick freezing tunnel from the inlet to the outlet. Multiple aircooled evaporators are installed at strategic points on the tunnel to provide a cooling effect for the product. This effectively brings the product to a cooler temperature in a very brief time period. The goal of the quick freezing tunnel is to provide a rapid cooling effect that reduces the time required for freezing compared to traditional freezer methods.

The quick freezing tunnel is a miracle of modern technology that uses a conveyor belt to transport products from the inlet to the outlet. Multiple air-cooled evaporators provide the cooling effect necessary to achieve quick freezing. The process is so efficient that it achieves the desired temperature drop within a short period of time, thus ensuring that the product retains its quality. The quick freezing tunnel is considered an indispensable tool for businesses that are looking to quickly freeze products for preservation purposes.

Belt Material	Food Grade SUS304 Stainless Steel/Modular Plastic
Condensing Type	Air cooling
Inside Temperature	40 Degree Centigrade

Cooling Method	Indirect Cooling
Condition	New
Transport Package	Wooden box
Origin	China
HS Code	8418699090

#### Customization:

DM offers product customization services for the DM-SDSD Instantaneous Tunnel Icebox, also known as Fast Tunnel Cooler or High Speed Blast Freezer, produced in China. Our customization options include conveyor speed, size, and dimension to match your specific needs. The DM-SDSD is designed for Individual Quick Freezing and features Continuous Quick-freezing Work automation. Contact us to learn more about our customization services.

### Support and Services:

The Quick Tunnel Freezer is a top-of-the-line product designed to quickly freeze products while maintaining their quality and freshness. Our team of technical support experts is available 24/7 to assist with any questions or issues that may arise. We also offer a range of services, including installation, maintenance, and repair, to ensure that your Quick Tunnel Freezer operates at peak performance. Additionally, we provide training and resources to help you get the most out of your freezer and maximize your productivity. Trust us to provide reliable and efficient support for your Quick Tunnel Freezer.

#### Packing and Shipping:

#### Product Packaging:

The Quick Tunnel Freezer will be packaged in a durable cardboard box. The product will be wrapped in protective packaging material to prevent any damage during transit. The necessary user manual and installation guide will be included in the package. Shipping: The Quick Tunnel Freezer will be shipped via a reputable courier service. Shipping will be arranged within 2 business days of receiving the order. The estimated delivery time will be provided to the customer upon shipment. The customer will be provided with a tracking number to track the shipment.

#### FAQ:

Q: What is the brand name of this freezer?

- A: The brand name of this freezer is DM.
- Q: What is the model number of this freezer?
- A: The model number of this freezer is DM-SDSD.
- Q: Where is this freezer manufactured?
- A: This freezer is manufactured in China.
- Q: What is the capacity of this freezer?

A: The capacity of this freezer varies depending on the specific model, but it typically ranges from 500kg to 2000kg.

**Q:** What is the freezing temperature range of this freezer?

A: The freezing temperature range of this freezer is typically between -35°C to -45°C.

