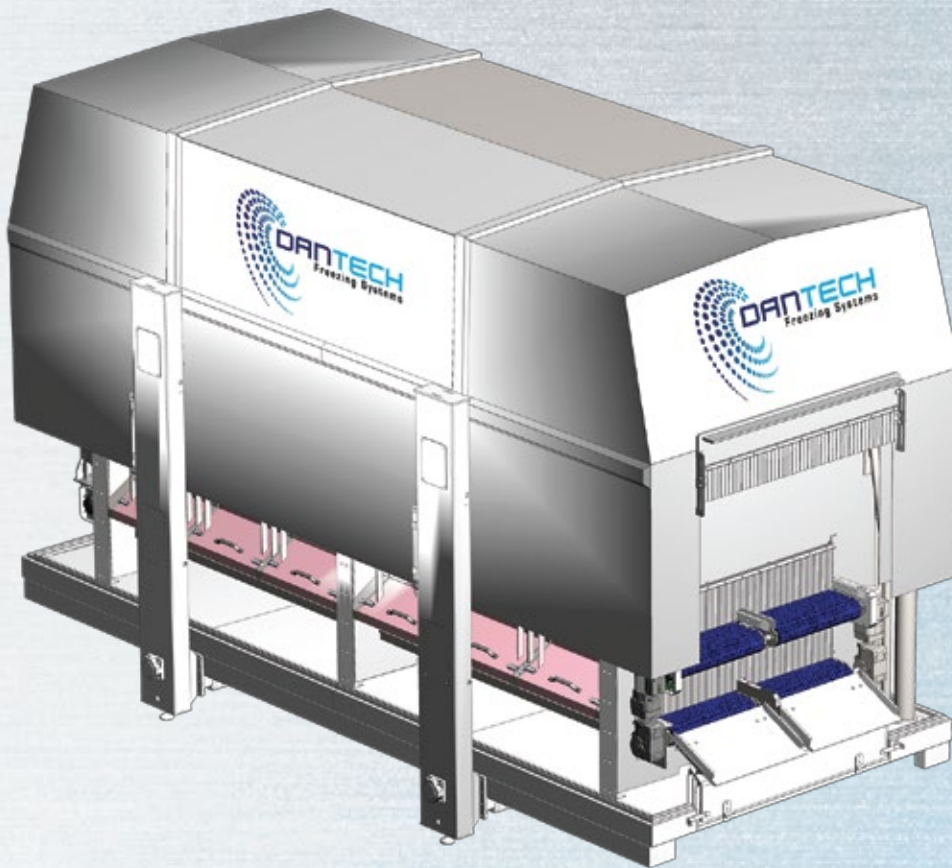


D-Freeze

Type : D-Freeze/Single &
Twin Belt - **650 - 1300** Series



- Fast Installation
- Fully Factory Assembled & Tested
- Huge Flexibility
- High Energy Efficiency
- Hygenic & Easy Clean Features
- Easy Service Access
- Stand Alone or as an Integrated Solution

D-Freeze

Type: D-Freeze/Single Belt - 650/1300 Series

The Dantech Freezing Systems type:

D-Freeze IQF Freezer is designed for both Full Freezing and Crust Freezing applications of various products such as:

Great variety of Seafood – Meat products - Poultry – Ready Meals – Convenience Foods – Others. The unit can be used for Full IQF Freezing or for Crust Freezing prior to slicing or portioning/slicing.

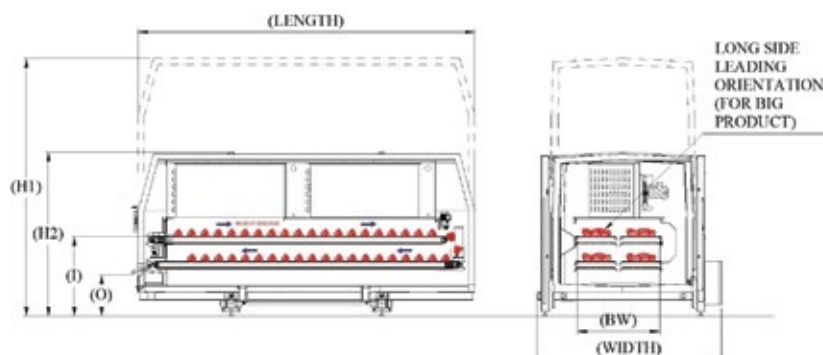
The product is on the Horizontal conveyors led past high velocity Horizontal airflow. Which rapidly remove the heat from the products in an efficient and energy saving way. The products are homogeneously rapid frozen and the best possible freezing cost and the best product quality is preserved. The air is continuously blowing through the fans and the evaporators.

The low air temperature and the very fast airflow ensures a rapid and best possible freezing time. Ensuring the best possible economy of freezing the products.

The freezer can be used for a great variety of products. Also the machine can be used as a stand-alone machine unit, or be part of an integrated fully automated line.



Perfection And Quality In All Aspects



D-Freeze (TB650 SERIES)

Crust Freezing Application (Crust Thickness 3mm)

Long Side Leading

		Unit-1	Unit-2	Unit-3	Unit-4	Unit-5
Tunnel bone (1100Gram/pc)	(kg/hr)	1000	2200	3300	4400	5000
Tunnel bone (1700Gram/pc)	(kg/hr)	1000	1900	3000	4100	5000
Rumps - 3 cuts (1250Gram/pc)	(kg/hr)	600	1200	1800	2400	3000
Rumps - 3 cuts (2650Gram/pc)	(kg/hr)	1000	2600	3900	5200	6500
Rump hearts - 2 cuts (1000Gram/pc)	(kg/hr)	600	1200	1800	2400	3000
Rump hearts - 2 cuts (2000Gram/pc)	(kg/hr)	1000	2000	3000	4000	5000
Rump hearts - 3 cuts (2000Gram/pc)	(kg/hr)	750	1500	2300	3100	3900
Cored out knuckle - 2cuts (2300Gram/pc)	(kg/hr)	1000	2000	3100	4100	5200
Silverbed (2800Gram/pc)	(kg/hr)	650	1300	2000	2600	3300
Salmon roll (2750Gram/pc)	(kg/hr)	650	1300	1900	2600	3300
Corner top side (3000Gram/pc)	(kg/hr)	1000	2000	3000	4000	5500
Striploin (5500Gram/pc)	(kg/hr)	1000	2000	3000	4000	5000
Sirloin - 2 cuts (5500Gram/pc)	(kg/hr)	950	1900	2850	3800	4750

Full Freezing Application

Random Loading

		Unit-1	Unit-2	Unit-3	Unit-4	Unit-5
Shrimp (16/20) HLSO (Raw)	(kg/hr)	250	490	750	1000	1300
Anchovy (9 gram)	(kg/hr)	390	780	1150	1550	1950
Anchovy (16 gram)	(kg/hr)	360	730	1050	1450	1800

Technical Data

		Unit-1	Unit-2	Unit-3	Unit-4	Unit-5
Freezer Length	(LENGTH) (mm)	3270	5430	7590	9750	11910
Freezer Width	(WIDTH) (mm)	2985	2985	2985	2985	2985
Freezer Height (Operation)	(H1) (mm)	2705	2705	2705	2705	2705
Freezer Height (Cleaning)	(H2) (mm)	4155	4155	4155	4155	4155
Product Infeed Height	(I) (mm)	1290	1290	1290	1290	1290
Product Discharge Height	(O) (mm)	640	640	640	640	640
Effective Freezing Length	(mm)	4044	8364	12684	17004	21324
Belt Width (Overall)	(BW) (mm)	650	650	650	650	650
Belt Width (Effective)	(BW) (mm)	600	600	600	600	600
No. of Belt (side by side)		2	2	2	2	2
Belt Speed	(m/min)	4.6~24	4.6~24	4.6~24	4.6~24	4.6~24
Evaporator Capacity (Max.)	(KW)	23	46	69	92	115
Evaporating Temperature	(Deg C)	-40	-40	-40	-40	-40
Freezing Chamber Air Temperature	(Deg C)	-35	-35	-35	-35	-35
Refrigeration System		R717 Pump	R717 Pump	R717 Pump	R717 Pump	R717 Pump
Circulation Rate		4-5 times	4-5 times	4-5 times	4-5 times	4-5 times
Installed Fan Power	(KW)	6.6	13.2	19.8	26.4	33
Power Supply	(KW)	9.2	15.8	22.4	29	35.6
Supply (Voltage)		3x400/ 50 HZ	3x400/ 50 HZ	3x400/ 50 HZ	3x400/ 50 HZ	3x400/ 50 HZ

Product Orientation

D-FREEZE (SB1300 SERIES)

Crust Freezing Application (Crust Thickness 3mm)

Long Side Leading

		Unit-1	Unit-2	Unit-3	Unit-4	Unit-5
Tunnel bone (1100Gram/pc)	(kg/hr)	1000	2200	3300	4600	5800
Tunnel bone (1700Gram/pc)	(kg/hr)	1000	2200	3300	4600	5800
Rumps - 3 cuts (1250Gram/pc)	(kg/hr)	750	1500	2250	3000	3750
Rumps - 3 cuts (2650Gram/pc)	(kg/hr)	1000	2600	3900	5200	6500
Rump hearts - 2 cuts (1000Gram/pc)	(kg/hr)	600	1200	1800	2400	3000
Rump hearts - 2 cuts (2000Gram/pc)	(kg/hr)	1000	2000	3000	4000	5000
Rump hearts - 3 cuts (2000Gram/pc)	(kg/hr)	1100	2200	3300	4400	5500
Cored out knuckle - 2cuts (2300Gram/pc)	(kg/hr)	1100	2200	3300	4400	5500
Silverbed (2800Gram/pc)	(kg/hr)	1000	2000	3000	4000	5000
Salmon roll (2750Gram/pc)	(kg/hr)	950	1900	2850	3800	4750
Corner top side (3000Gram/pc)	(kg/hr)	1000	2000	3000	4000	5500
Striploin (5500Gram/pc)	(kg/hr)	1000	2000	3000	4000	5000
Sirloin - 2 cuts (5500Gram/pc)	(kg/hr)	950	1900	2850	3800	4750

Full Freezing Application

Random Loading

		Unit-1	Unit-2	Unit-3	Unit-4	Unit-5
Shrimp (16/20) HLSO (Raw)	(kg/hr)	250	500	800	1000	1300
Anchovy (9 gram)	(kg/hr)	400	800	1200	1600	2000
Anchovy (16 gram)	(kg/hr)	380	750	1100	1500	1900

Technical Data

			Unit-1	Unit-2	Unit-3	Unit-4	Unit-5
Freezer Length	(LENGTH)	(mm)	3270	5430	7590	9750	11910
Freezer Width	(WIDTH)	(mm)	2985	2985	2985	2985	2985
Freezer Height (Operation)	(H1)	(mm)	2705	2705	2705	2705	2705
Freezer Height (Cleaning)	(H2)	(mm)	4155	4155	4155	4155	4155
Product Infeed Height	(I)	(mm)	1290	1290	1290	1290	1290
Product Discharge Height	(O)	(mm)	640	640	640	640	640
Effective Freezing Length		(mm)	4044	8364	12684	17004	21324
Belt Width (Overall)	(BW)	(mm)	1300	1300	1300	1300	1300
Belt Width (Effective)	(BW)	(mm)	1250	1250	1250	1250	1250
No. of Belt (side by side)			1	1	1	1	1
Belt Speed		(m/min)	4.6~24	4.6~24	4.6~24	4.6~24	4.6~24
Evaporator Capacity (Max.)		(KW)	23	46	69	92	115
Evaporating Temperature		(Deg C)	-40	-40	-40	-40	-40
Freezing Chamber Air Temperature		(Deg C)	-35	-35	-35	-35	-35
Refrigeration System			R717 Pump	R717 Pump	R717 Pump	R717 Pump	R717 Pump
Circulation Rate			4-5 times	4-5 times	4-5 times	4-5 times	4-5 times
Installed Fan Power		(KW)	6.6	13.2	19.8	26.4	33
Power Supply		(KW)	8.65	15.25	21.85	28.45	35.05
Supply (Voltage)			3x400/ 50 HZ	3x400/ 50 HZ	3x400/ 50 HZ	3x400/ 50 HZ	3x400/ 50 HZ

Global Sales & Service contacts:



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