



BERITECH

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BE-2310 | IQF Freezing Tunnel

- Stainless steel motors.
- Customizable solutions.
- Lifting device for blower motors.
- DNV approved evaporators.
- Hygienic insulation panel.

BE-2310

IQF Freezing Tunnel

The BE-2310 offers a sophisticated solution for the Individual Quick Freezing (IQF) of both raw and cooked cold-water shrimp, ensuring each piece is rapidly frozen to maintain its quality, texture, and flavor.

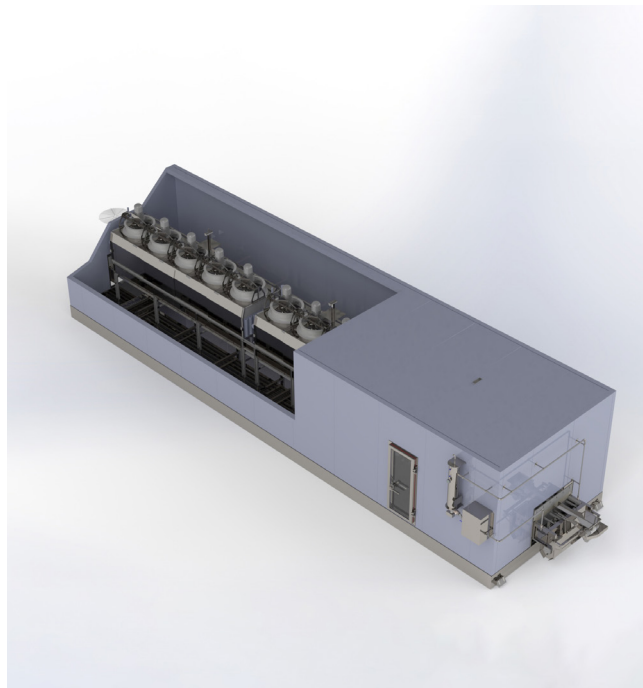
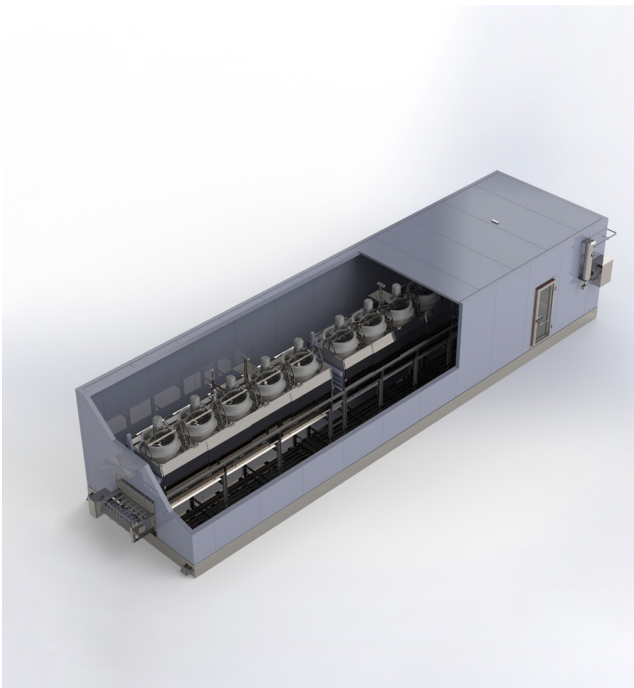
This state-of-the-art tunnel integrates a distribution swing loader, distributing the product evenly across the freezing conveyor for optimal freezing efficiency. Inside, it features a combination of evaporators, fans,

and a perforated conveyor, all designed to enhance the freezing process.

Tailored to individual needs, the IQF tunnel boasts a customizable design, allowing adjustments to increase capacity and make the most of available space.

It comes fully equipped with an insulated cabinet and stainless steel motors, complemented by a convenient lifting device for the easy maintenance of blower motors. Dedicated service doors provide seamless access to motors when needed.

Machine



Model	BE-2310.20	BE-2310.30	BE-2310.40	BE-2310.50
Dimensions LxWxH	10500 x 3500 x 2800 mm	8000 x 3500 x 2800 mm	10500 x 3500 x 2800 mm	13000 x 3500 x 2800 mm
Belt Width	500 mm	1000 mm	1000 mm	1000 mm
Capacities	10 Ton/22 Hours	15 Ton/22 Hours	20 Ton/22 Hours	25 Ton/22 Hours
Cooling Media	Ammonia / NH3	Ammonia / NH3	Ammonia / NH3	Ammonia / NH3
Power 3x440V, 60 c/s	11 kW	16 kW	22 kW	30 kW
Weight Approx.	800 kg	1200 kg	1600 kg	2000 kg