Brine Shower Freezer | 盐水淋浴系列冻结装置

冻结能力
Freezing capacity
1,000–5,000 kg/h

适用范围 Scope of application
鲭鱼和沙丁鱼或类似产品捕捞后的快速冻结
Rapid freezing of shrimp, mackerel and sardines or similar products after fishing

盐水淋浴冻结系统是一种紧凑和高性能的快速冻结系统，在渔业方面是最理想的用于虾、银鱼、小鱿鱼和沙丁鱼或类似产品捕捞后的快速冻结。这些水产品装在带孔的框内通过一段隧道接受氯化钠盐水的喷淋在7-10分钟内就可把产品冻结至-12~-14℃。随后进入-35℃的空气冷冻隧道把产品进一步冻结到-18℃以下。

Brine shower freezing system is a compact and high-performance fast freezing system. In fisheries, it is ideal for quick freezing of shrimp, whitebait, squid and sardines or similar products after fishing. These aquatic products can be frozen to-12~-14 ℃ in 7 - 10 minutes after being sprayed with sodium chloride through a tunnel in a perforated frame. Then enter the -35℃ air freezing tunnel to further freeze the product below -18℃.

网带宽度1000-1800mm，采用承载能力较大的网带形式
The width of the mesh belt is 1000-1800mm. The form of mesh belt with large load capacity is adopted.

盐水槽内沉浸式316不锈钢板式换热器，换热效率高
The immersed 316 stainless steel plate heat exchanger is used in the brine tank, and the heat exchange efficiency is high.

网带运行采用变频控制，速度连续可调
The belt operation is controlled by frequency conversion, and the speed is adjustable continuously.

高效率的盐水循环和输送系统
Efficient brine circulation and transportation system.

盐水浓度显示和控制系统
Brine concentration display and control system.

通道高度300mm
The height of the throughway is 300mm.