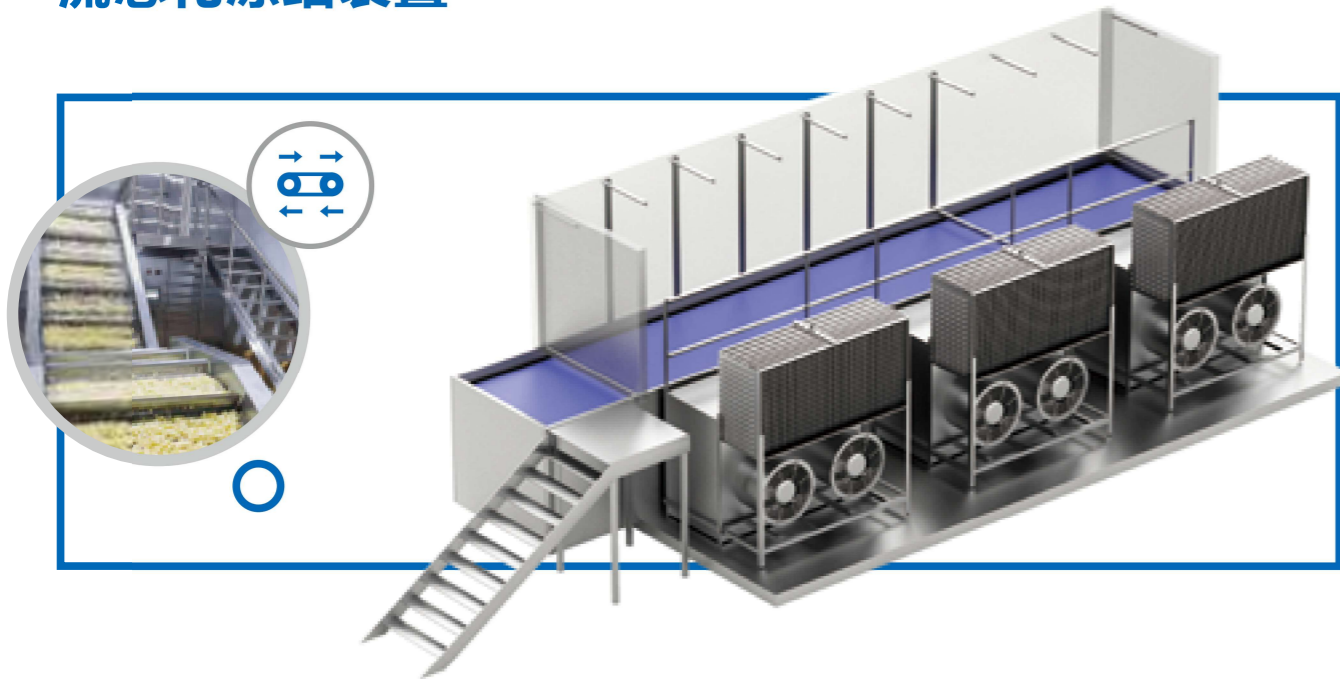


Fluidized Bed Freezer

流态化冻结装置

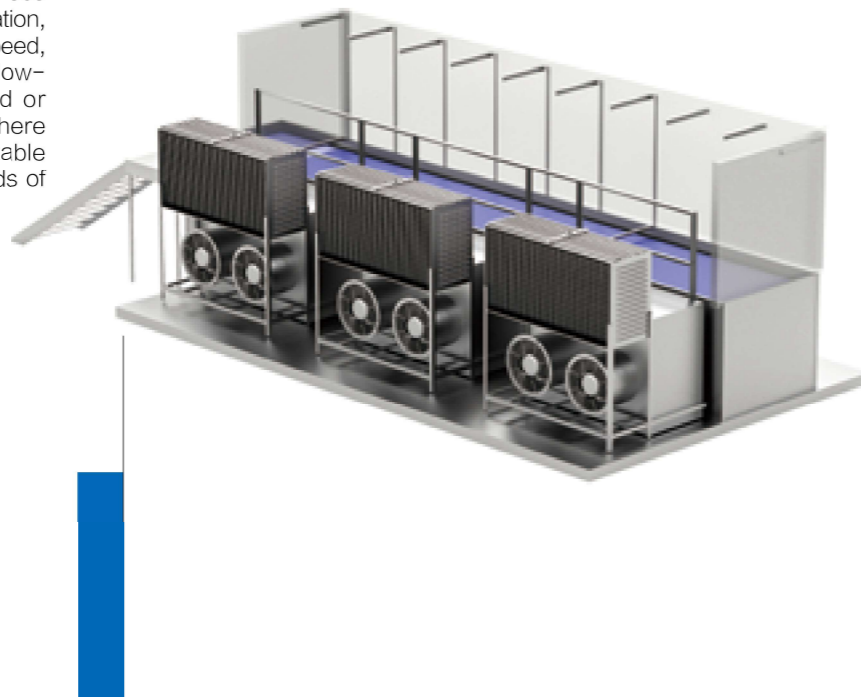


流态化速冻机选用不锈钢网带。在输送过程中，食品受到垂直向上的高速、高压的气流吹动，并在半悬浮或悬浮状态下被低温气流包围，然后被迅速冻结。网带下面设计了可调节频率的机械振动装置，保证各类产品在冻结的时避免相互粘连。

Function description: the fluidized bed freezer uses stainless steel mesh belt. During the transportation, the food is blown by a vertical upward high-speed, high-pressure air flow, and surrounded by low-temperature air flow in a semi-suspended or suspended state, and then rapidly frozen. There is a mechanical vibration device with adjustable frequency under the belt to ensure that all kinds of products avoid adhesion when freezing.

本设备采用两段式输送带：第一段将表层快速冷却到冰点温度，在机械振动装置的作用下，食品颗粒不粘结；第二段深度冻结，保证产品冻结效果。流态化速冻机是颗粒状、片状、块状等食品单体快速冻结的最佳选择。

The freezer uses two parts of conveyors. In the first part it quickly cools the food surface to freezing temperature. Under the action of the mechanical vibration device, the food particles do not stick together. In the second part the freezer deep freezes the food to guarantee the product freezing effect. The fluidized bed freezer is the best choice for freezing granular, flake, block, small piece of food and etc.



Product characteristics 产品特点

- 不锈钢轴流风机，产生高速、高压、低温气流；
Stainless steel axial flow fan to produce high speed, high pressure, low temperature airflow;
- 宽大的蒸发器迎风面和变片距设计，延长结霜时间，保证生产连续性；
Wide evaporator windward side and variable distance prolong frosting time and ensure production continuity;
- 独特的脉冲振动装置，避免食品冻结时产生粘连现象。
Unique pulse vibration device to avoid food sticking during freezing.
- 对食品表面无任何损伤，不影响产品品质；
No damage to the surface of the food and does not affect the quality of the product;
- 变频器实现无级变速，冻品冻结时间可根据需要连续调节，可适应多种冻品的加工。
The frequency converter realizes stepless speed change and freezing time can be continuously adjusted according to the need, adaptable to a variety of frozen products.

空气循环系统

