

GLORY Thermal Jet - Steel Belt IQF

GLORY Thermal Jet Steel Belt Freezer helps you guarantee absolute freshness and delivers the most visually appealing product. It facilitates rapid processing of individual products like squid, fish fillet, and various types of value-added products, all without a conveyor footprint. With our Steel Belt Thermal Jet Freezer, you can offer your clients nothing but the best, in the most appealing way.



GLORY Steel Belt IQF (S-series)

Technical specifications

DESCRIPTIONS	Thermal Jet S250	Thermal Jet S500	Thermal Jet S750	Thermal Jet S1000	Thermal Jet S1200T	Thermal Jet S1500T
Nominal freezing capacity (kg/h)	250	500	750	1000	1200	1500
Refrigeration capacity required at Te = -40°C (kW)	65	100	135	170	200	270
Products to be frozen	Fish fillets, squid, clam and other value-added products etc.					
Infeed/outlet temperature (°C)	+10 / -18					
Temperature in freezing cabinet (°C)	-40 to -42					
Refrigerant	NH ₃ / CO ₂ or R22					
Belt width (mm)/Material	1200 or 1500/ Special stainless steel used for freezers					
Insulation panel thickness (mm)	150					
Control panel	Made to orders (GLORY Master AutoCell or GLORY AutoCell)					
Product freezing time (minutes)	6 to 30					
Method of liquid supply	Liquid pump or gravity					
Defrost method	Hot gas or water					
Non-stop operation time between defrosts	More than 20 hrs					
Power supply	380V/3Ph/50Hz					

* Parameters of freezers would be changed without prior notice.