

# GLORY Re-freezer

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To lock in the glazing layer and reach the right core temperature before storage, **GLORY Re-freezer** is a key part of your freezing line. After the initial freeze and glazing, our Thermal Jet Re-Freezers use impingement freezing to quickly harden your products. They're designed for high efficiency, low energy use, easy cleaning, and continuous operation for over 20 hours.

# GLORY Re-freezer (R-series)

## Technical specifications

DESCRIPTIONS	Thermal Jet R600	Thermal Jet R750	Thermal Jet R900	Thermal Jet R1100	Thermal Jet R1200
Nominal re-freezing capacity (kg/h)	600	750	900	1100	1200
Refrigeration capacity required at Te = -45°C (kW)	28	31	35	43	48
Products to be re-frozen	All kinds of individual fish, shrimp, vegetables, fruits and value-added products after freezing				
Infeed/outlet temperature (°C)	-8 / -18				
Temperature in re-freezing cabinet (°C)	-40 to -42				
Refrigerant	NH <sub>3</sub> / CO <sub>2</sub> or R22				
Belt width (mm)/Material	1500 or 1800/ SUS 304 or 316 stainless steel				
Insulation panel thickness (mm)	125				
Control panel	Made to orders (GLORY Master AutoCell or GLORY AutoCell)				
Product re-freezing time (minutes)	1.5 to 15				
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 re-freezers would be changed without prior notice.