

Category: Freezing

Product Name: MJ 100 Individual Quick Freezer (IQF)

Capacity: 100 kg/hr

Temperature Range: Air Temperature: -35°C | Product Core Temperature: -18°C or below

Key Features:

- High-velocity impingement air system for rapid and uniform freezing
- Fluidized bed freezing ensures Individual Quick Freezing (IQF) without product clumping
- Stainless steel (SS) hygienic construction for food-grade applications
- Compact, modular “Plug & Play” design for easy installation and low setup cost
- Adjustable freezing bed height with manual lifting mechanism
- Energy-efficient system with optimized blower motors and insulation
- Advanced PLC/HMI-based control system for precise temperature control (optional)
- Twin-layer silicon strip curtains to minimize moisture ingress and frosting
- Easy-to-clean open design with long-life conveyor and components
- Safety interlocks and emergency stop features

Applications:

- Seafood (shrimp, fish, squid, etc.)
- Meat and poultry products
- Fruits and vegetables
- Ready-to-cook and processed foods
- Bakery and confectionery items
- Dairy products (ice cream, cheese, etc.)
- Pharmaceutical applications requiring controlled freezing

Photos:

