



No.	Equipment name	Dimension	Power	Water consumption(T/h)	Steam consumption(T/h)	Cooling consumption(Kw/h)
1	Bubble washing machine	5000×1450×1250	4.45	2-3		
2	Chain blanching machine	6500×1350×1450	1.1	0.5-1	0.75	
3	Normal temperature cooler	2800×1100×1150	0.55	2-3		
4	Ice water cooler	7000×2350×1200	3.75	1-2		50
5	Vibrated dewatering machine	2300×1070×900	0.5			
6	Lifter	4000×1400×2850	0.75			
7	Vibrated distributor	1100×1100×2600	0.5			
8	Tunnel IQF machine	9100×4150×3800	39.5	Defrost water:20T/h		170

### Introduction:

1. This production line are made of SUS304 material except the motor, bearing and other standard parts, the conveyor belt adopts stainless steel mesh belt, which fully meet the requirements of exported food.
2. The chain blanching machine has automatically temperature control by solenoid valve, it can be settled from normal temperature to 99℃ and the blanching time can be adjustable in 30-300s.
3. Production capacity:1T/h.

### Tunnel IQF technical parameter:

1. Capacity: 1.0T/h±10%
2. Freezing time: 6-20min
3. Feeding temperature: below 15C°
4. Output core temperature: -18C°
5. Cold air circulated temperature: -35±2C°
6. Refrigerant: ammonia
7. Cooling consumption: 170Kw(+35/-40°)
8. Cabinet size: 8.6\*4.5\*3.8m
9. Installed power: 39.5Kw