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A strong partner. We assure value to our customers through consistency, accuracy, and product integrity. Our passion is developing the best customer-aligned innovative food processing machinery, using time-honored manufacturing principles. We take great pride in going beyond the spec to understand the application, so we can ensure that the product we provide is the right one for the job. Custom designed around your product, process and facility, our food processing cookers, and freezers provide a more uniform precision process that is repeatable, day after day.

Please note: Some of the information in this brochure may be incorrect due to changes in product specifications that may have occurred since printing. Some of the equipment described or shown may now only be available at extra cost. Before ordering, please ask your CTi Sales Representative for the latest information. The manufacturer reserves the right to make changes at any time and without notice to prices, colors, materials, specifications and models.



CTi Process ApS
Product Data Sheet

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IQF Tunnel Freezer

The CTi Tunnel Freezer represents our most simplistic, low-investment and cost-effective method of IQF cooling and freezing for food production.

Vertical Airflow

Ensures unobstructed cold air distribution



IQF Tunnel Freezer

The CTi Tunnel Freezer represents our most simplistic, low-investment and cost-effective method of IQF cooling and freezing for food production. CTi's IQF tunnel freezers are easy to operate, easy to clean, and suitable for a wide range of applications.

In Danish, Simplicity does not mean standard, it means Refined. At CTi, we utilise a Vertical Airflow freezing method, as we believe that it secures an even airflow distribution, producing a more uniform crust and freeze. Food product is loaded on the conveyor belt and travels into the freezing zone, where high-speed Axial Fans blast air through an evaporator vertically over the top of product surface. Upon exiting the tunnel sections the frozen product releases off the belt smoothly.

Our Vertical Airflow Tunnel Freezers can be built in many configurations. Tunnel widths and lengths are fully customisable. Conveyor belt mesh types are also customisable. For applications with limited floorspace, we offer a multi-level tunnel solution, or a spiral solution.

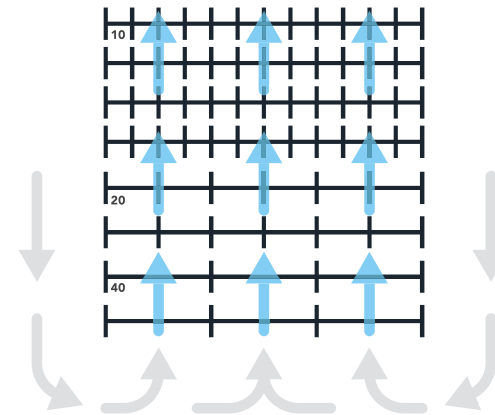
Designed for Sanitation

The combination of our IQF technologies with our standards in hygienic design ensures you have a tunnel freezer at the highest food safety standard.

We have designed our modular IQF tunnel freezer for easy accessibility. With our spacious enclosure cabinet and minimum two access doors, inspection and cleaning are an ease. We mount our fans independent of the evaporator, making it easy to clean each element from both sides. Internal floors are fully welded stainless steel, sloped and elevated to eliminate standing water. We believe our equipment must be approachable and easy to use; that every detail we design is accessible and cleanable, with minimal operating costs.

Construction

Our conveyor systems are made of 304 stainless steel and food approved plastics. Our Cabinets are constructed using 125 mm PUR insulation or PIR, and can be internally and/or externally surfaced using either Plastisol plating or Stainless Steel plating. (Optional: Stainless Steel cabinet)

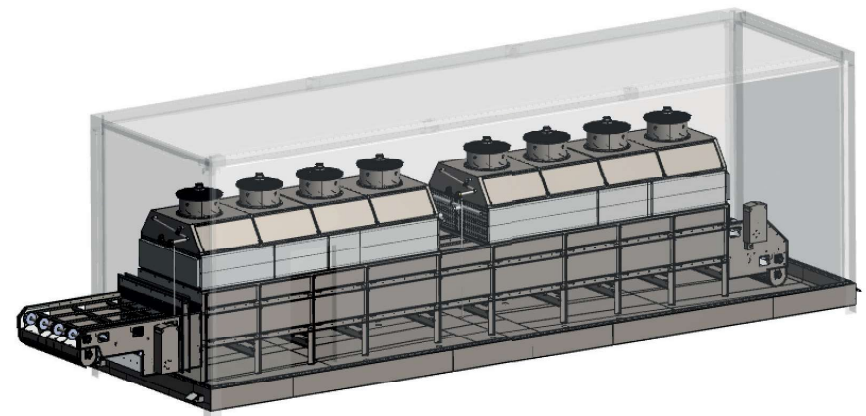


40/20/10 Evaporator

We know that wider fin spacing prevents frosting and blocking of the evaporator and gives maximum efficiency, this is why we choose to install a 40/20/10 model.

KEY FEATURES.

- High-efficiency freezing with top down airflow.
- Simple and continuous processing for various food products.
- Engineered for both Chilling and Freezing.
- Minimum maintenance and operating costs.
- Designed for easy sanitation and hygiene.
- Low running cost, fast and effective freezing.
- Modular design for easy customisation.



Freeze meat, poultry, seafood, vegetables, baked products and ready-made meals precisely to your specifications.



Technical Specifications

Cabinet: White PVC-coated polyurethane panels with access doors. (Optional: Full stainless steel)
Floor: Fully welded sloped stainless steel floor with drain for cleaning.
Conveyor: Stainless steel frame. Stainless steel or plastic mesh belt.
Evaporator: Stainless steel pipes with pressed ALU fins.
Coolant media: Pump system, R717, R22, CO2 or other (please consult CTi Process).
Defrosting: Hot Gas.
Airflow: Vertical blowing.
Belt cleaning: Belt washing system (Optional).
Control panel: PLC and touchscreen for easy operation.