

Food Quick Freezing Line



Allbest Creative Development Ltd. (ALLBEST)

Food Freeze-Drying Equipment (XYLG Series)

The equipment is used for freeze-drying of meat, vegetable, fruit, marine products, soymilk, beverage, soup, health products and other kinds of food processing, so enable the food processed as being nature, nutritious and convenient.

The series freeze-drying equipments are developed and manufactured by international leading technology on the basis of experiences accumulated from our technology on the combination of heat transfer, vacuum, freezing, pressure container making and automatic control technology. It adopts advanced technologies such as built-in alternatively working water - vapor trap, full liquid circulating refrigerate system, heating and water vapor trapping system designed according to acceleration sublimation theory and ice defrosting by vapor under vacuum conditions, etc. The Performance indexes of the equipments have reached international level.



Features of Freeze-Drying Food:

- Keep food original color, perfume, taste, shape, proteins and vitamin
- Being natural, no preservative, having excellent preservation ability
- Having fairly long shelf life under good packing conditions
- As preserved under normal temperatures, instead of complicated refrigeration chain
- Most part of the moisture weight of the food is removed, so easy to transport with light weight
- Quick reconstitution, convenient to eat

Application

Vegetable	edible mushroom, diced garlic, chives, onion, green beans, peas, diced cucumber, sweet corn, diced carrot, spinach, asparagus, edible wild herbs etc.
Seafood and Meat	compoy, shrimp meat, fish fillets, beef, pork, chicken, mutton cut and slice etc.
Flavored Products	garlic powder, ginger powder, onion powder, tomato, pepper powder.
Instant soluble beverage	coffee, tea, soup, soymilk, milk, etc.
Convenient Food	children's food, TV dinner/food, military camp food
Fresh Traditional Chinese Medicines	ginseng, pilose antler, Chinese wolftberry, etc

Specification of the equipment

Parameter	XYLG-0.2	XYLG-1	XYLG-1.5	XYLG-20	XYLG-50	XYLG-75	XYLG-100	XYLG-125	XYLG-200
Heating areasm ²	0.2	0.8	1.5	20	50	75	100	125	200
Rated maximum water trapping capacity	2kg/batch	8kg/batch	15kg/batch	250kg/hr	113kg/hr	170kg/hr	227kg/hr	282kg/hr	450kg/hr
Plate temperature adjust range(°C)	30-+120			+30~+120	30-+120			Cooling water temp.+10~+120	
Vacuum adjust range	≥50Pa								
Supporting refrigeration capacity(t _o =40 °C t _o =35 °C)(Pa)	With compressor unit			44	96	144	180	240	360
Consumption capacity of steam vapor 0.7MPa(kg/h)	Electric heating			75	135	200	240	616	940
Installed power(kw)	3.2	8.5	18	68	55	58	78	88	126
Operation mode	Automatic control according pre-setting								
Remark	Multi-cabinet combination for equipments over XYLG-50 are available, high output and more economic.								

Freeze-Drying Line



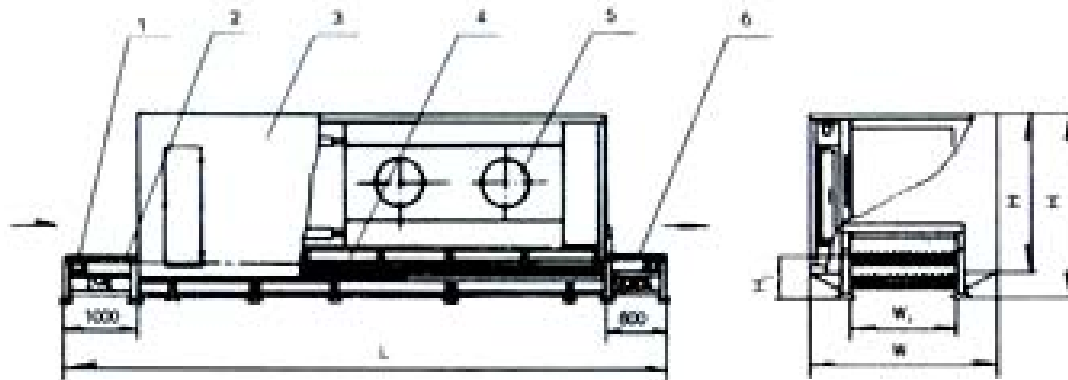
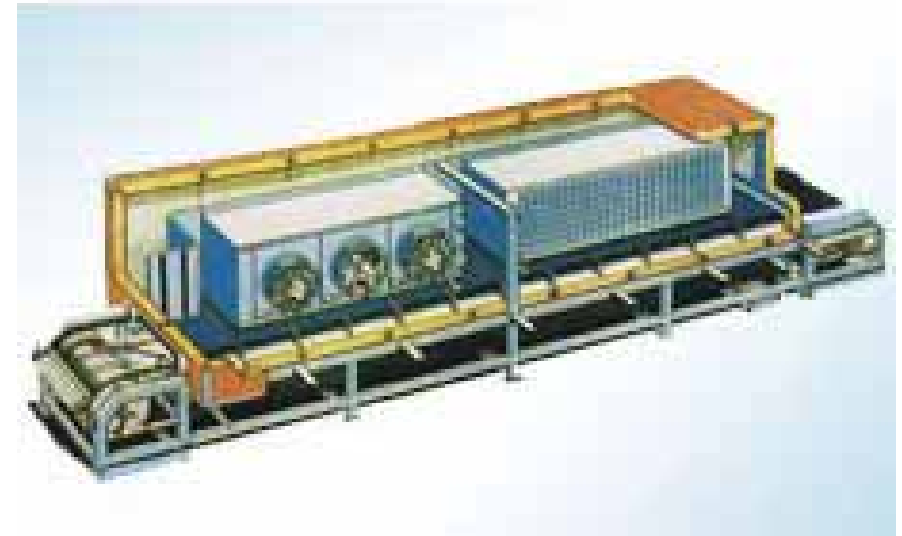
Miniature Freeze-Drying Testing Machine (XYLG)

This test machine is compatible with freeze-drying equipment for production, used for researching of process parameter control curve for various materials frozen and dried to seek optimum process scheme.



Food Quick Freezing Equipment (XYTS Series)

Stainless steel mesh belt can also be used as transmission belt, feeding materials which are to be frozen being placed on pallet, realizing quick and complete freezing through side or top blowing cold air. It is most suitable for processing of spring roll, steamed dumpling with dough gather at the top, meat ball and fish etc. The selective range for freezing time is 10-100 minutes



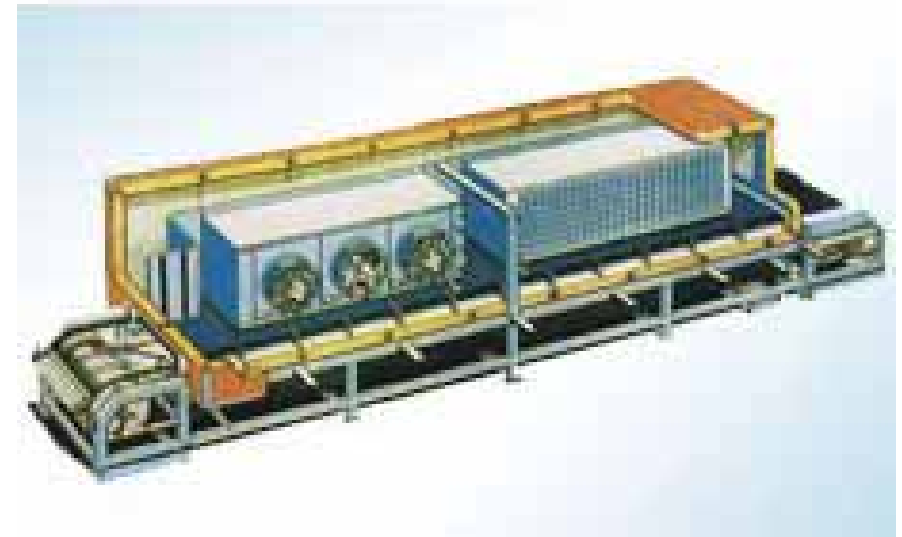
1. Front device
2. Transfer plate belt
3. Thermal insulation board
4. Pallet in the middle
5. Air cooling device
6. Rear device

Specification

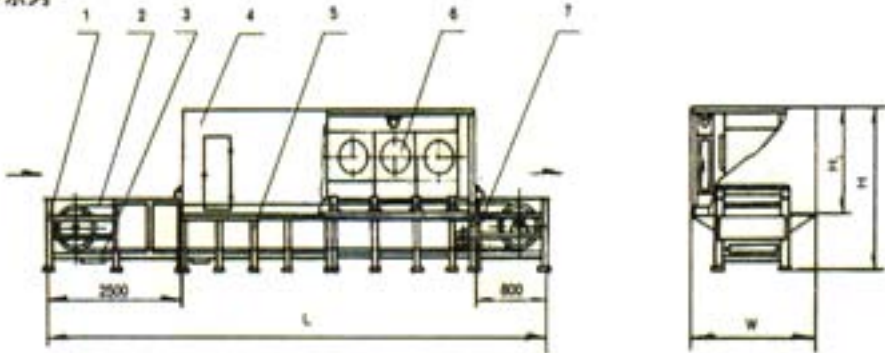
Parameter/Model	XYTS-150	XYTS-300	XYTS-500	XYTS-600	XYTS-800	XYTS-1000
Output (kg/h)	150 (dumplings、spring roll)	300 (dumplings、spring roll)	500 (dumplings、spring roll)	600 (dumplings、spring roll)	800 (dumplings、spring roll)	1000 (dumplings、spring roll)
Feeding temp.℃	20	20	20	20	20	20
Out feeding temp.(℃)	-18	-18	-18	-18	-18	-18
Circulating cold air temp. when no loading(℃)	-35±2	-35±2	-35±2	-35±2	-35±2	-35±2
Installed power(kw)	6	9	10.9	19.8	19.6	28.6
Dimension of quick freezing room (l×w×h) (m)	8.1×2.7×2.2	12.6×2.5×2	16.2×2.5×2	16.2×2.8×2	18.9×3.2×2	21.6×3.2×2
Overall length for quick freezing device (m)	9.9	14.4	18	18.2	21.9	23.6
Refrigerate capacity (at-40℃) (kW)	58	85	122	132	154	176
Features	Aluminum evaporator, stainless steel mesh belt transfer, additional thermal insulation base is unnecessary.					

Food Quick Freezing Equipment (XYJS Series)

XYJS series plate belt type quick-freezing equipment uses stainless steel plate as transfer belt, marine products such as headless shrimp, scallop etc which are to be frozen being placed on belt, having feeding materials quickly frozen in individual type through side blowing cold air. This series of equipments mainly process marine products. The selective range for freezing time is 10-100 minutes



JS 系列



- | | |
|-----------------------------|-----------------------|
| 1. Front device | 5. Air cooling device |
| 2. Transfer plate belt | 6. Evaporator |
| 3. Cleaning device | 7. Rear device |
| 4. Thermal insulation board | |



Specification

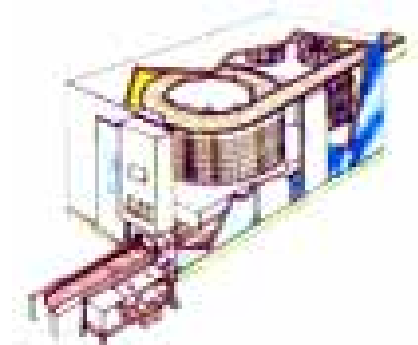
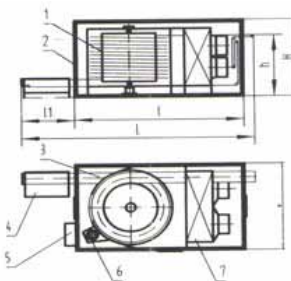
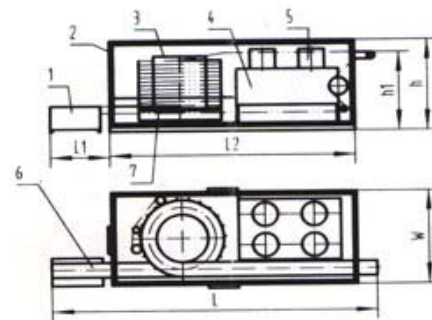
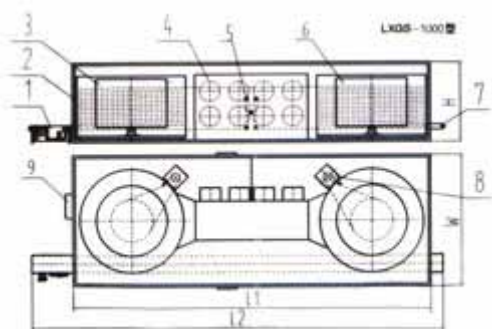
Parameter/Model	XYJS-2	XYJSG-200	XYJSG-300	XYJSG-500	
Output (kg/h)	350-450 (headless shrimp)	200-300 (headless shrimp)	300 (headless shrimp)	500-550 (headless shrimp)	
Feeding temp.(°C)	10	10	10	10	
Out feeding temp. (°C)	-18	-18	-18	-18	
Circulating cold air temp. when no loading(°C)	-35±2	-35±2	-35±2	-35±2	
installed power (kw)	13	10.1		16.2	
Dimension of quick freezing room (l×w×h) (m)	16.2×2.5×1.9	10.8×2.5×1.9	12.6×2.5×1.9	18×2.5×1.9	
Overall length for quick freezing device (m)	20.0	14.1		21.3	
Refrigerate capacity (at-40°C) (kW)	128	82		135	
Features	Aluminum evaporator, additional thermal insulation base is unnecessary.				

Specification

Parameter/Model	XYSS-500	XYSS-1000	XYSS-1500	XYSS-2000	XYSS-3000	XYSSDY-1500	XYSSDY-2000	XYSSDY-2500
Output (kg/h) (Max. 4000 kg/h)	500(green bean)	1000(green bean)	1500(green bean)	2000(green bean)	3000(green bean)	1500(green bean)	2000(green bean)	2500(green bean)
Feeding temp.(°C)	15	15	15	15	15	15	15	15
Out feeding temp. (°C)	-18	-18	-18	-18	-18	-18	-18	-18
Cycle cold air temp. when no loading(°C)	-35±2	-35±2	-35±2	-35±2	-35±2	-35±2	-35±2	-35±2
Installed power(kw)	35	43	50	66	83	45	50	58
Dimension of quick freezing room (l×w×h) (m)	6.3×4.6×3.2	9×4.6×3.2	11.7×5×3.2	15.3×5×3.2	18×5×3.2	6.3×3.9×3.6	7.8×3.9×3.6	10.5×3.9×3.6
Overall length for quick freezing device(m)						15	17	20
Refrigerate capacity (at-40°C) (kw)	100	186	256	326	453	270	360	460
Features	Aluminum evaporator The return section of conveyor in lower part with built in freezing tunnel.		Aluminum evaporator conveyor is apart in two sections	Aluminum evaporator conveyor is apart in two sections with built in freezing tunnel		With pre cooling device Aluminum evaporator aluminum evaporator		

Food Quick Freezing Equipment (XYLX Series)

The stainless steel mesh belt of XYLX series helical quick-freezing equipment runs in helical type in freezing chamber, realizing quick – freezing of feeding materials. It can be divided into two kinds: Helical Self Stacking Belt(LXDS) and Helical Track(LXGS). Except that the bottom layer has track and supporting parts, other parts of LXDS all utilize side plate of next layer mesh belt as support of upper layer mesh belt, forming a helical stacking , successively and reciprocally running; The transfer mesh belt of LXGS runs in helical track, running successively and reciprocally in helical type. They respectively adopts wind distribution of top blowing and side blowing, the selective range for freezing time is 15-60 minutes. They are suitable for quick-freezing of flavored food, small package food, meat cut apart and ice cream etc, can also apply to marine products, fruits and vegetables which can't be quickly frozen by fluidization.



Specification

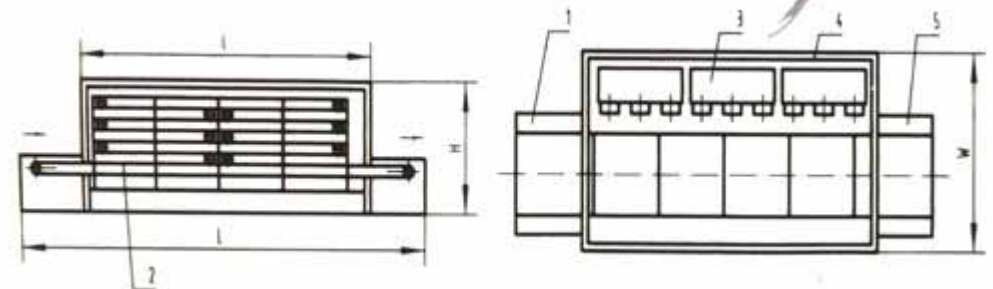
Parameter/Model	XYLXDS-500	XYLXGS-500	XYLXGS-1000
Output kg/h	500 (boiled dumplings)	500 (glutinous corn)	1000 (chicken string)
Feeding temp.(°C)	15	15	≤50
Out feeding temp.(°C)	-18	-18	-18
Circulating cold air temp. While no loading (°C)	-35±2	-35±2	-35±2
Dimension of quick-freezing chamber (m)	6.6×2.7×2.55	6.3×3.7×3.2	14.6×5.4×3.4
Overall length of quick- freezing equipment (m)	9.4	8.85	16.8
Refrigerate capacity required (kw)	105	116	216
Installed power (kw)	15	20	28
Features	self stacking mesh helical	single turret track helical	double turret track helical

Food Quick Freezing Equipment (XYWS Series_Reciprocal)

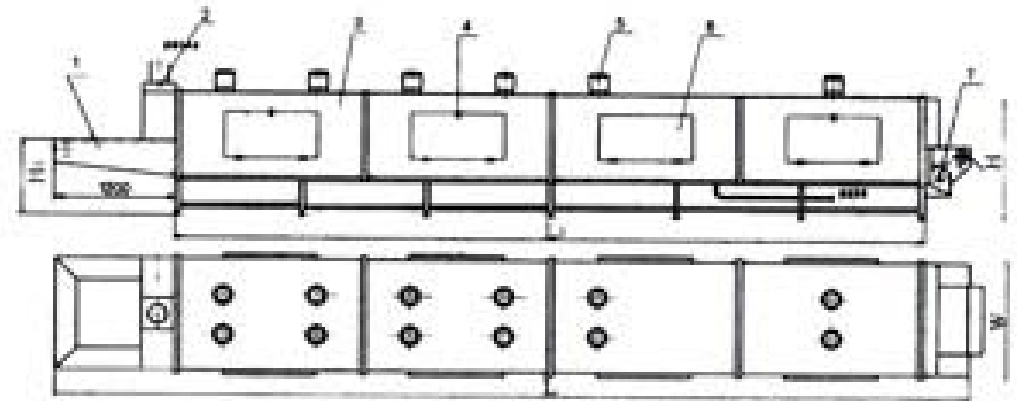
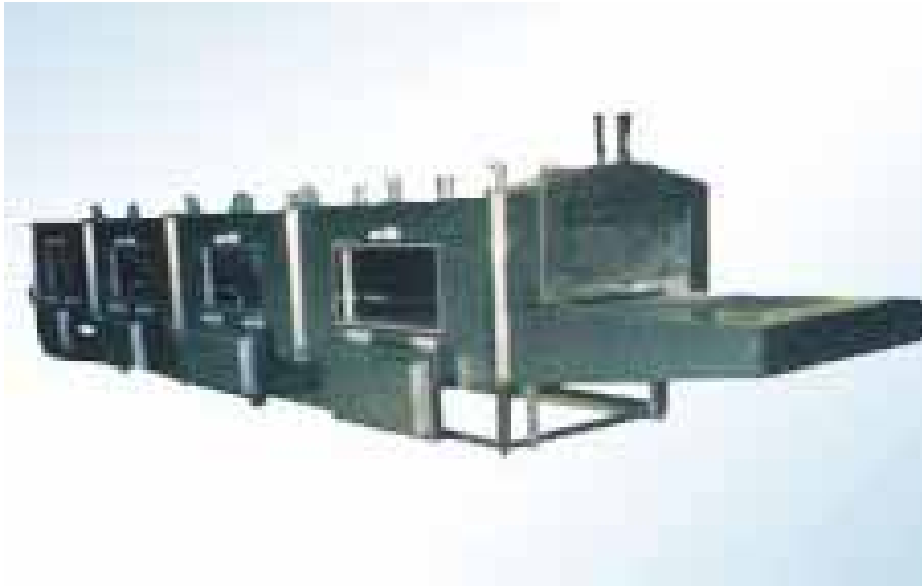
XYWS series reciprocal quick-freezing equipment makes feeding materials quickly freeze during reciprocal movement through chains drawing many layers of pallets supported by track and loaded With feeding materials. During movement, the pallets carrying feeding materials are always in horizontal state to prevent feedings from dropping. When adopting side blowing, the Optional range for freezing time is 15-100 minutes, Suitable for ice- cream, boiled dumplings, single fish, chicken cut apart and small package food etc



- 1.Feeding device
- 2.Reciprocal transfer device
- 3.Evaporator
- 4.Thermal insulation board
- 5.Outfeeding device

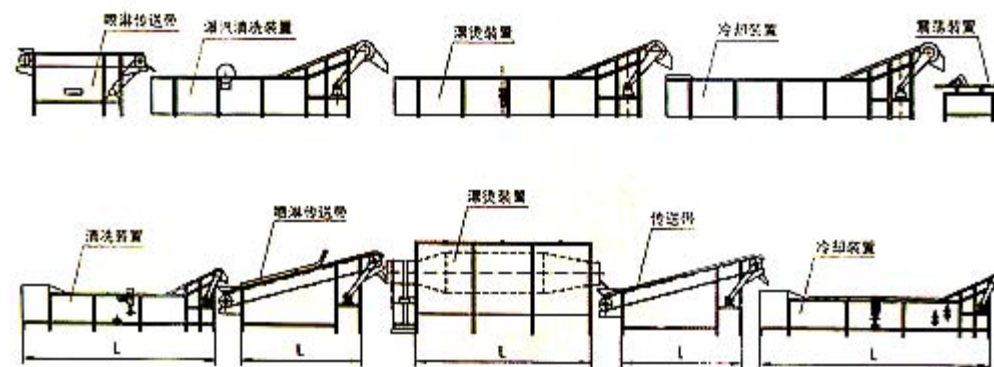


Food Quick Freezing Equipment (XYYDS Series)



Use liquid nitrogen for quick freezing

Pre-quick freezing processing product line (XYDYL, XYGYL Series)



Fruit & Vegetable Processing Pretreatment Production Line (XYYL)

The line is including three parts: cleaning, branching, and cooling. Used for pretreatment before quickly freezing of vegetable and fruit, vacuum cooling processing, etc. Each part can work independently, users can select according to their needs.





Vegetable and Fruit Vacuum Cooling Equipment (XYZL)

Suitable for precooling treatment of vegetable, fruits, flowers from their being picked to storage, marketing, keeping required freshness.

Fruit & Vegetable Vacuum Frying Equipment (XYZDY)

Be used for vacuum frying of apple, potato, carrot as brittle chip and peanut, soybean etc. As frying, dehydration and deoiling are undertaken under low temperature and vacuum conditions, damage of nutrition, color etc are reduced to the minimum. It is an ideal equipment for processing of various children food and leisure food

Services

- **Advanced and reliable technology & engineering**
- **Procurement, manufacture, and delivery of the goods**
- **Project management**
- **Construction, installation, and commissioning**
- **Technical service**
- **Training program**
- **Service after completion of the project**
- **Other services and functions upon request**

CREATE THE FUTURE



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