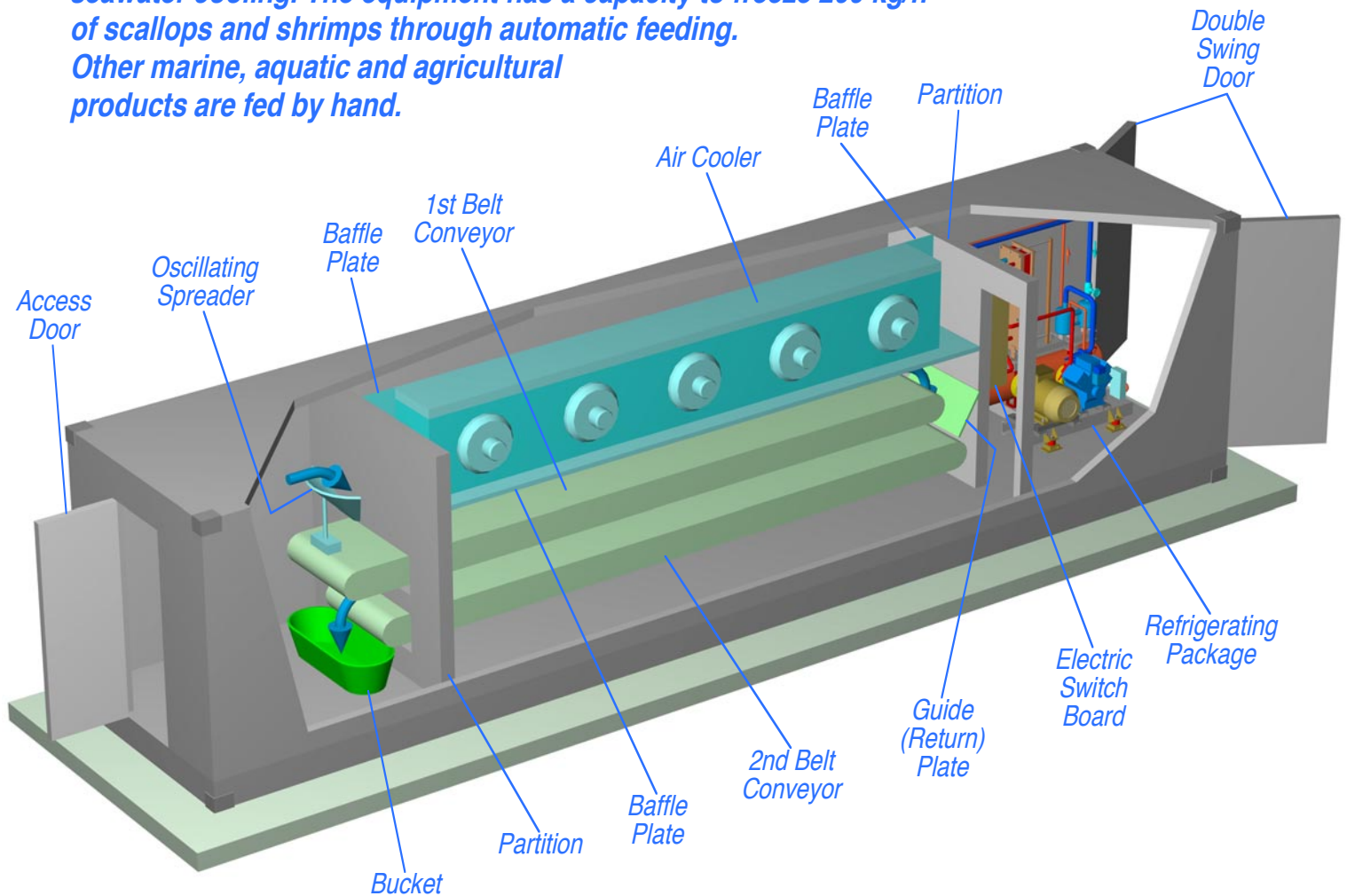


IQF Freezer Model TR-200-in Self-Contained and Transportable

The equipment is installed in a 40 foot hi-cube insulated ISO container. The container must be placed in a level position on a firm substrata and connected to adequate electric power and cooling water sources. Heat is rejected through a plate heat exchanger and to the atmosphere through a remote cooling tower, which can be supplied on request, or through seawater cooling. The equipment has a capacity to freeze 200 kg/h of scallops and shrimps through automatic feeding. Other marine, aquatic and agricultural products are fed by hand.



A picture on the right shows the feeding and outlet area. The upper conveyor is equipped with an oscillating spreader, thus ensuring that the product is evenly distributed on the belt. The product travels to the rear end of the freezer and drops by gravity onto the lower conveyor. It then returns to the inlet area where it drops into a bucket or onto a conveyor (isometric cut-away above).





Picture on the left shows the Six-Fan Assembly and the Evaporator (cooling coil). The fans draw refrigerated air from the evaporator (from right to left in picture) and force it through the Conveyor Assembly below (see cut-away isometric, front page). Then the air recirculates back to the other side of the evaporator. All equipment is easily accessible for cleaning and maintenance.

The Refrigerating Package (picture right) consists the Compressor-Motor Unit (front-left in picture), the Condenser (plate heat exchanger, blue, behind in picture) and the Refrigerant Receiver (off-white, below the condenser). The Oil Separator (behind the condenser) and the Twin Liquid Separator rest on a support on top of the receiver, together with the condenser.



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Ishroengl ehf - IceBits ehf

Glosalir 7, Suite 704

IS-201 Kopavogur - Iceland

Desk: 00354 5622524 - Pocket: 00354 8961892 - Fax: 00354 5621592

eMail: ingvar@ingvar.is - The Web: www.ingvar.is