

MJN系列隧道式（网带）速冻装置

MJN Series Tunnel (Mesh Belt) Quick Freezer



Product features

■ Freezing time reduction by 30%

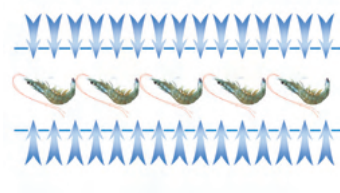
■ Floor area reduction by 40%

■ Wind field optimization

Full-balance wind field layout: the high pressure area is completely enwrapped around the conveyor belt, both the two sides of the freezer body are return air area, and the two ends are fitted with a buffering area to thoroughly eliminate freezer body cold leakage.

The unique two-way jet air supply structure causes food surface to be completely exposed to cold and has high freezing efficiency.

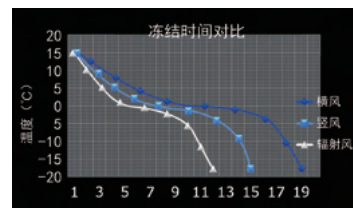
A special customized centrifugal fan is used to supply air, has high efficiency and realizes freezing at ultra-high wind speed.



■ Freezing mode optimization

High pressure cold air is injected onto food surface via the uniformly full-distributed jet holes above and below the conveyor belt at extremely high speed and then is quickly diffused, so that foods are completely bathed in cold air and quick freezing is realized.

The spacing between jet holes is small, and heat transfer speed is quick and uniform. Compared with traditional quick freezers, the equipment freezes foods more uniformly, shortens freezing time by over 30%, and reduces drying loss by 50%.



Structural features

● New surge bin structure

● Modular design

● Extremely small floor area

● Extremely easily cleaned

● High evaporation efficiency

● High transmission efficiency

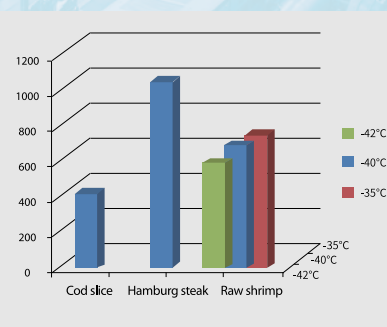
Performance Parameters

Product model	Nominal freezing capacity (kg/h)	Effective width of mesh belt (mm)	Cargo-through height (mm)	Inlet & outlet material core temperature (°C)	Freezing temperature (°C)	Cold consumption under nominal working conditions (kW)	Installed power (kW)	Net weight (t)	Operating weight (t)
MJN550	550	1750	50~90	+15/-18	-40	110	29	7.5	8.5
MJN750	750					145	40	10	11.3
MJN1000	1000					190	56	12.5	14.2
MJN420	420	1150	50~90	+15/-18	-40	90	24	6	7.3
MJN650	650					135	39	9	10.7

Freezing capacity comparison

■ The freezing capacity of the quick freezers of the same model is different when they are used to freeze different foods in different application environments. Taking MJN750 as an example, refer to the following table for the freezing capacity for different foods at different storage temperatures:

Food name	Food specification (kg/h)	Unit weight of food (g)	Freezing temperature (°C)	Freezing capacity (kg/h)
Raw shrimp	90*16*13	~15	-35	660
			-40	750
			-42	790
Cod slice	90*80*23	110~130	-40	410
Hamburg steak	Φ 100*9	60	-40	1100



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* The specifications are subject to change without notice.