

GLORY Mesh Belt IQF



GLORY Thermal Jet Mesh Belt Freezer is ideal for handling both individual and multi-packed products, such as shrimp, clams, fruits, or vegetables, whether they are vacuum-sealed, in cardboard boxes, or in polystyrene trays. **GLORY** warrants an unequalled level of processing excellence for products with less emphasis on the footprint. Our Mesh Belt Thermal Jet Freezer offers frozen products at minimal energy consumption rates. It is available in both Cletrac and Eyelink belt options, depending on your application or preference.

GLORY Mesh Belt IQF (M-series)

Technical specifications

DESCRIPTIONS	Thermal Jet M500	Thermal Jet M600	Thermal Jet M750	Thermal Jet M900	Thermal Jet M1000	Thermal Jet M1500T
Nominal freezing capacity (kg/h)	500	600	750	900	1000	1500
Refrigeration capacity required at Te = -40°C (kW)	95	106	135	160	170	270
Products to be frozen	All kinds of individual shrimp, Nobashi, vegetables and value-added products					
Infeed/outlet temperature (°C)	+10 / -18					
Temperature in freezing cabinet (°C)	-40 to -42					
Refrigerant	NH ₃ / CO ₂ or R22					
Belt width (mm)/Material	1500 or 1800/ SUS 304 or 316 stainless steel					
Insulation panel thickness (mm)	150					
Control panel	Made to orders (GLORY Master AutoCell or GLORY AutoCell)					
Product freezing time (minutes)	3 to 30					
Method of liquid supply	Liquid pump or gravity					
Defrost method	Hot gas or water					
Non-stop operation time between defrosts	More than 20 hrs					
Power supply	380V/3Ph/50Hz					

* Parameters of freezers would be changed without prior notice.