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Trolley-type blast freezing chamber EUROS ED 720 (ALASKA)

EUROS / ALASKA (Italy) · capacity 1000 kg/h

Application

Trolley (tunnel) type blast freezing chamber for freezing fresh pelmeni, crêpes and other semi-finished products on trays. Freezing from +20 °C to −18 °C in one hour. Operating temperature −40 °C, hot gas defrost. The optimal solution for plants that work with product on trays and trolleys.

Design and equipment

High-density foamed polyurethane insulation (pressure injected), 100 mm thick; stainless steel interior finish, non-toxic galvanised sheet with a plastic coating outside; insulated floor with a strip barrier and a fixed external stainless steel drip tray; two through doors (front and rear) with an inspection window, 1020×1980 mm; refrigeration unit sited remotely up to 15 m away (connecting pipe kit included). Options: AISI 430 stainless steel trolleys for 800×800 mm trays with 20 levels, perforated aluminium trays 800×800 mm.

Technical data

Parameter	Value
Capacity	1000 kg/h (fresh pelmeni)
Freezing cycle	from +20 °C to −18 °C in 1 hour
Operating temperature	−40 °C
Loading capacity	6 trolleys for 800×800 mm trays (20 levels each)
External dimensions	1880 × 5600 × 2300 mm
Internal dimensions	980 × 5400 × 1980 mm
Insulation	high-density polyurethane, 100 mm
Compressor unit	70 hp, remote siting up to 15 m
Defrost	hot gas
Power supply	400 V / 3 ph / 50 Hz

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ALASKA blast freezing chamber — photo from the manufacturer’s materials

Supply: delivery to the customer’s warehouse, installation and commissioning, staff training, warranty and post-warranty service. Lead time about 70 working days. The number of chambers, trolleys and trays is configured to the customer’s production volumes.