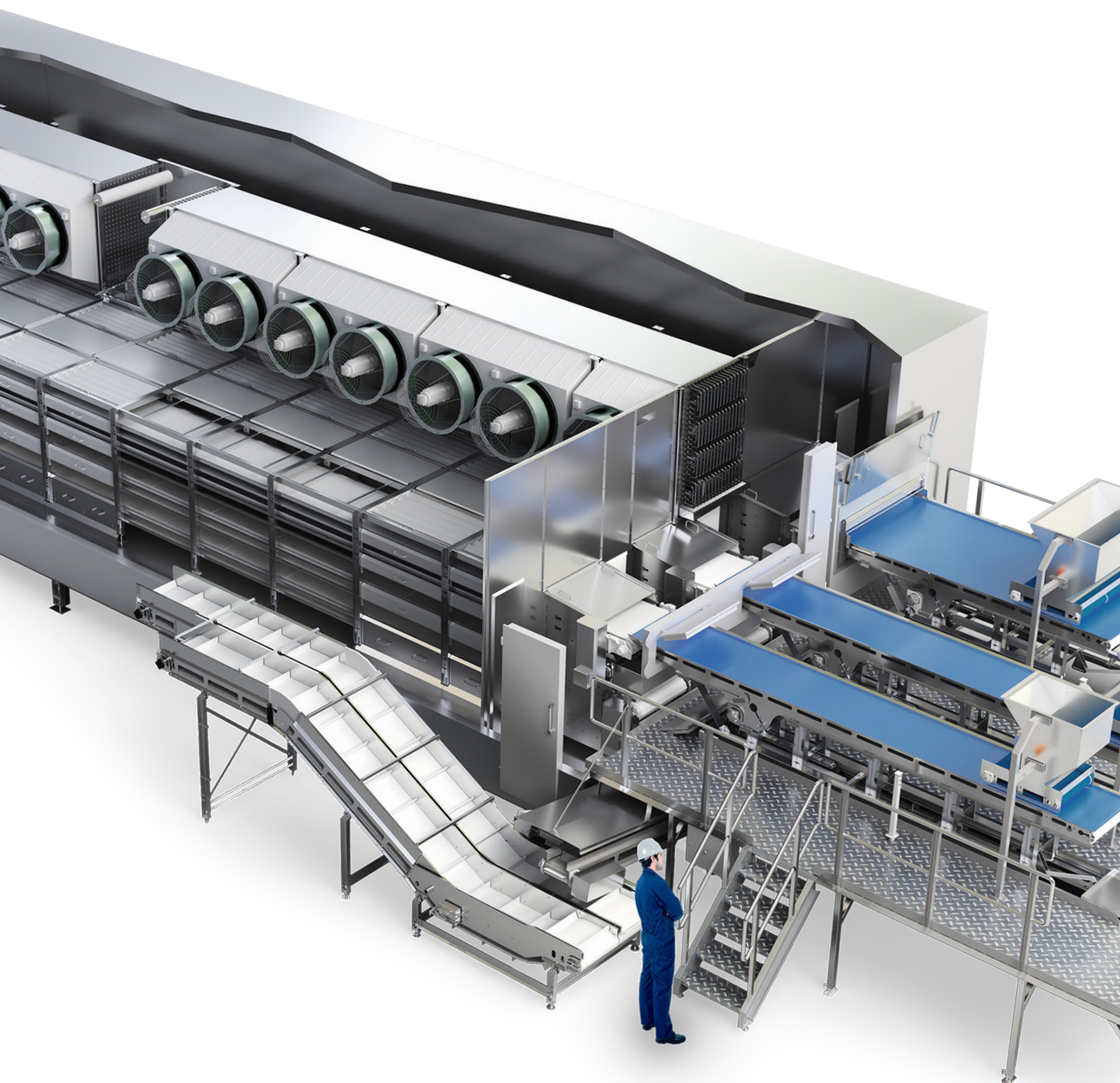


# IQF Tunnel Freezer

## The highest IQ in IQF freezing

 **SKAGINN 3X**

- Up to 40% faster crust freezing
- Flexible, ergonomic and efficient
- Cleaning only once a week possible
- Capacity 500 to 8,500 kg/hr



## FLEXIBLE, EFFICIENT IQF FREEZING FOR POULTRY

Available in various versions, our IQF Tunnel Freezers are ideal for freezing products where yield, quality and appearance are a concern.

The freezers are flexible and can handle any product directly from cut-up and deboning lines, including but not specific to: drumsticks, wings, tenders, fillets and other poultry parts. Breaded nuggets, strips and cubes as well as other value-added products can also be frozen.

## CRUST AND FULL FREEZING IN ONE UNIT

The IQF Tunnel Freezer delivers premium, high-quality product with maximum yield.

The freezer features a patented contact belt which contact-freezes the product from below while the product is crust-frozen from above with air.

The anodized, Teflon-coated, aluminum belt guarantees quick crust freezing upon contact with virtually no marks on the product. It delivers up to 40% faster freezing than conventional belts.

## UP TO 40% FASTER CRUST FREEZING

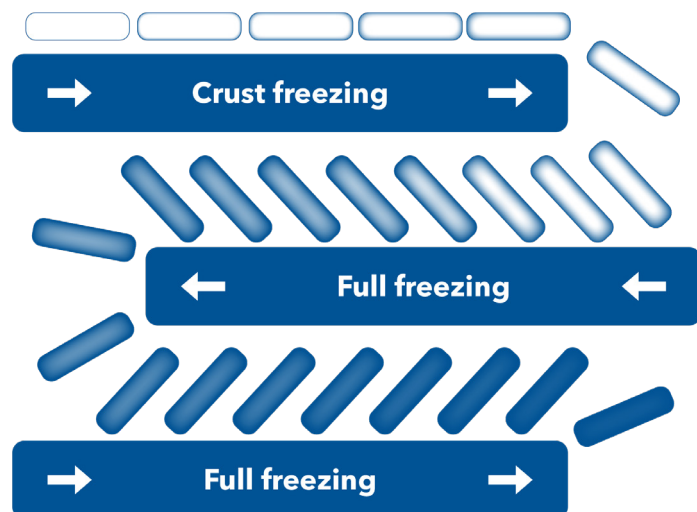


## MAXIMIZED YIELD

The freezer is designed to maximize product quality and has extremely low yield loss; as low as 0.2% depending on product type.

Multiple levels of conveyors are separated into crust freezing and full freezing. This layering increases the product's exposure time inside the freezer and ensures that it is fully frozen to the core when it exits.

AS LOW AS  
**0.2% YIELD LOSS**



The application prevents drip loss, improves yield and maintains product quality. Shape, flavor, texture and quality are locked in by our innovative freezing method. Traditional conveyor belts are also available.

## SMALL FOOTPRINT

The small footprint as well as the possibility of placing the main body of the freezer outside, are a great advantage for processors with limited floor space.

There is no need for a specially heated foundation outside as the freezer is installed with its own foundations.





## HIGH QUALITY FROZEN END PRODUCTS

The IQF Tunnel Freezer delivers a product with a smooth top and virtually no belt marks on the bottom. The final product is fully frozen with a very cold surface temperature that is ideal for glazing.



**Crust freezing**



**Full freezing**



**Full freezing**

## HYGIENIC, ERGONOMIC AND EASY TO CLEAN

Designed with hygiene, easy cleaning and good ergonomics in mind, the IQF Tunnel Freezer can run throughout the week without complete defrosting. Equipment outside the freezer's enclosure can be cleaned every day without interfering with the freezer's operation. After working hours, the freezer can be set to overnight storing mode full of product. This minimizes overtime and enables full capacity within minutes from start-up.

## IQF TUNNEL FREEZER VERSIONS

Our IQF Tunnel Freezers are designed for a range of product types, throughput specifications and freezing times. You can choose the option of one or

two crust freezing belts for both the efficient single lane freezer and the powerful multi-lane version.

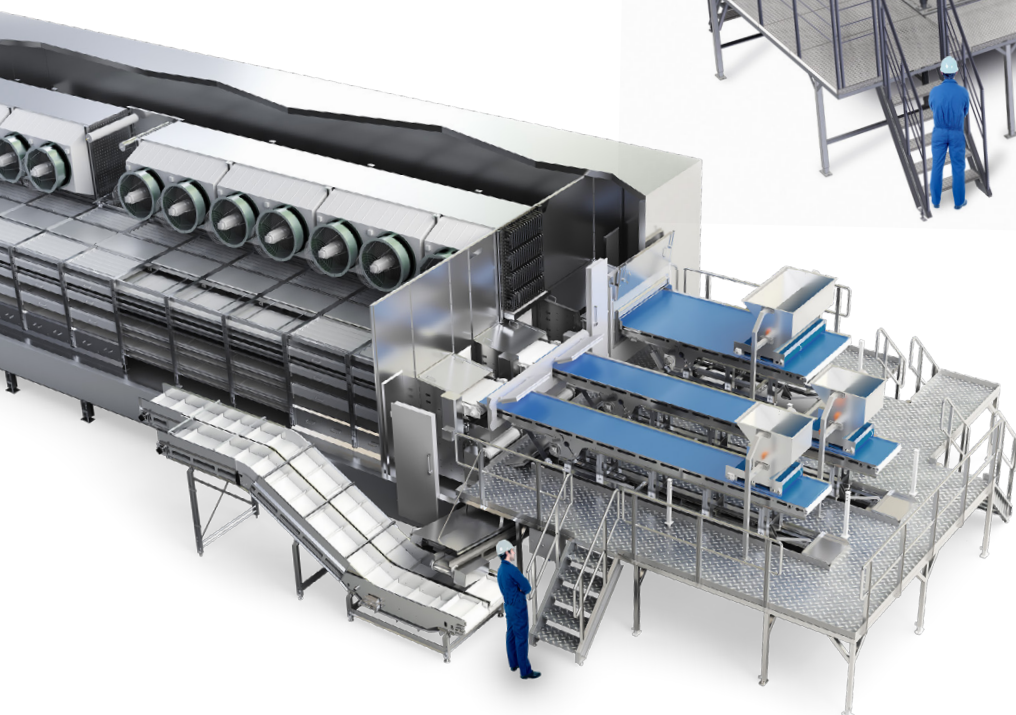
### SINGLE LANE

Ideal for uniform products with the same freezing time.



### MULTI-LANE

Ideal for multiple products with different freezing times.



## TECHNICAL SPECIFICATIONS

### Capacity

Standard IQF freezers for poultry are available at a capacity of up to 8,500 kg/hr depending on product type and freezer size.

### Breasts

From 500 kg/hr up to 5,000 kg/hr

### Drumsticks

From 1,500 kg/hr up to 8,500 kg/hr

### Dimensions

L = 8.0 m

W = 2.7 to 4.0 m

L = 10.0 m

W = 3.5 to 4.0 m

L = 15.0 m

W = 3.5 to 4.0 m

L = 17.5 m

W = 3.5 to 4.0 m