

## 瑛立雪-40度速冻柜（5盘，10盘，12盘，15盘，24盘，速冻柜）

产品名称	瑛立雪-40度速冻柜（5盘，10盘，12盘，15盘，24盘，速冻柜）
公司名称	佛山市瑛雪制冷设备有限公司
价格	180000.00/台
规格参数	品牌:瑛立雪 型号:SDG 产地:佛山
公司地址	佛山市南海区丹灶镇罗行村罗下西路之二
联系电话	18578387967

### 产品详情

不锈钢速冻柜，机械食品冷冻机

产品详情：

面板：

原产地：

中国佛山

品牌名称：

瑛立雪

认证：

ce

型号：

不锈钢速冻柜

尺寸：

6/8/12/20/24托盘

不锈钢盒

压缩机：泰康

付款和装运条件：

小订购数量：

1个

价格：

美元

包装细节：

木质包装

交货时间：

30%定金后10~15天

付款条件：

电汇

供应能力：

每月500台

产品详细说明

温度：

-45 /-80

功率：

110V/220v/380v , 50hz/60hz

根据设计定制

压缩机：

特库姆塞

使用：

快餐，尤其是鲜鱼、肉类四大类产品，快速冷藏至-45 ，一般60分钟左右；主要用于速冻速冻食品、慕斯、糕点及速冻水饺、水饺、饺子、馒头等，保证营养不流失，口感鲜嫩，塑化效果快。

高光：

海鲜、榴莲、宝典、冰淇淋、冰淇淋、慕斯、饺子、冻肉、药品等

可根据设计定做，适用于餐厅设备、蛋糕房设备、咖啡厅设备、烘焙设备、酒类店设备、西餐店设备、中餐店设备、调味品加工厂设备、酿酒厂设备、果蔬加工厂设备、冷冻食品厂设备、，肉类加工设备，

速冻机产品描述1.定义“速冻机是一种冷冻机。是存放各种冷冻食品的储存工具。

主要用于商业上快速冷藏食品，以保持食品的营养和鲜味。

制冷系统由四个基本部分组成：压缩机、冷凝器、节流部分和蒸发器。一般来说，从25 到-25 只需20分钟左右。食物的温度可以在20分钟内降到-6 到-10 。3.原理“液体转化为蒸汽是吸热；液化（把蒸汽变成水）是热释放。不管是速冻机、冰箱还是空调，都是一样的。其工作原理如下

（低温低压）制冷剂（气体） 压缩机 （液化）液体制冷剂（高温高压）

散热器（冰箱表面释放热量） 液体制冷剂（低温高压） 毛细管

蒸发器在冰箱内（铜管围绕箱体内壁）气化，即吸热 冰箱里的温度会下降

（汽化）制冷剂（低温低压） 压缩机由此循环利用环把箱内的热量作为制冷剂排出“4.产品使用”快速冷却食品，特别是新鲜鱼肉，至-45 约60分钟；主要用于速冻食品、慕斯、蛋糕及速冻水饺、水饺、馒头等。保证达到营养不流失、口感新鲜、可塑性快的效果。

“5.适用对象海鲜、榴莲、宝典、冰淇淋、雪糕、慕斯、饺子、冻肉、药品等6.产品特点”1) 80mm加厚泡沫层，201不锈钢加厚材料（304不锈钢加1500元）

2) 纯铜管制冷系统，进口法国泰康压缩机，下位机。

3) 增风机，数字温控系统，自动控制。

4) 重力弹脚，厚层框架

5) 智能化除霜系统，自动排水蒸发系统，自动回弹门。

6) 本公司可承接定做304板，进口压缩机，尺寸，温度定做

Product Details:

Panel:

Place of Origin:

FOSHAN China

Brand Name:

cankay

Certification:

CE ROHS

Model Number:

Stainless steel quick freezing cabinet

Size:

6/8/12/20/24trays

Panel :

Stainless steel box

compressor:

TECUMSEH

Payment & Shipping Terms:

Minimum Order Quantity:

1pc

Price:

USD

Packaging Details:

Wooden package

Delivery Time:

10~15days after get 30% posit payment

Payment Terms:

T/T

Supply Ability:

500 sets per month

Detailed Product Description

Temperature:

Power:

size:

Customized According To Design

Compressor:

USING:

Fast food, especially fresh fish, meat, four products, quickly refrigerate to  $-45^{\circ}\text{C}$ , generally about 60 minutes; It is mainly used for fast deep cold and quick freezing of food, mousse, cake and quick frozen dumplings, dumplings, dumplings, steamed bun, etc. Ensure that nutrition does not lose, taste fresh and fast plastic effect.

High Light:

Seafood, durian, Baodian, ice cream, ice cream, mousse, dumplings, frozen meat, medicine, etc

Customized According To Design , For restaurant equipment, cake room equipment, coffee shop equipment, bakery equipment, liquor stores equipment, western food shop equipment, Chinese food shop equipment, equipment, condiment processing plant equipment brewery, fruit and vegetable processing plant equipment, frozen foods factory equipment, a meat processing equipment,

Product description of quick freezer 1. Definition " Quick freezer is a kind of freezer. It is a professional storage tool for storing all kinds of frozen food.

It is mainly used in business to refrigerate food quickly, so as to keep food nutrition and fresh taste.

The refrigeration system consists of four basic parts: compressor, condenser, throttling part and evaporator " 2. Effect The effect of quick freezer is fast, deep freezing. Generally, it can reach - 25 from 25 in about 20 minutes. The food temperature can be reduced to - 6 to - 10 in 20 minutes. 3. Principle " The transformation of liquid into vapor is heat absorption; Liquefying (turning steam into water) is heat release. No matter it's a quick freezer, refrigerator or air conditioner, it's the same. The working principle is as follows

(low temperature and low pressure) refrigerant (gas) compressor (liquefying) liquid refrigerant (high temperature and high pressure) radiator (the surface of the refrigerator releases heat) liquid refrigerant (low temperature and high pressure) capillary tube evaporator in the refrigerator (copper tube around the inner wall of the box) gasification, that is, heat absorption the temperature in the refrigerator will drop (vaporizing) refrigerant (low temperature and low pressure) compressor is thus recycled The ring takes the heat in the box as the refrigerant to move out " 4. Product use " Quickly cool food, especially fresh fish and meat, to - 45 for about 60 minutes; It is mainly used for quick freezing of food, mousse, cake and frozen dumplings, dumplings, steamed buns and so on. Ensure to achieve the effect of no loss of nutrition, fresh taste and fast plasticity.

" 5. Applicable objects Seafood, durian, Baodian, ice cream, ice cream, mousse, dumplings, frozen meat, medicine, etc 6. Product features " 1) 80mm thickened foam layer, 201 stainless steel thickened material (304 stainless steel plus 1500 yuan)

- 2) Pure copper tube refrigeration system, imported from France Taikang compressor, lower unit.
  
- 3) Increase fan, digital temperature control system, automatic control.
  
- 4) Gravity bullet foot, thick layer frame
  
- 5) Intelligent defrosting system, automatic drainage and evaporation system, automatic rebound door.
  
- 6) The company can undertake customized 304 plate, imported compressor, size, temperature customization, price to be discussed “