



## TUNNELS CAPACITIES

Unidex freezing tunnels are manufactured in two series:

- tunnels series M (capacity from 1700 to 3400 kg/h)
- tunnels series A (capacity from 4300 to 10 600 kg/h)

Capacity table in the temperature range from +20°C to -18°C for fruits and from +15°C to -18°C for vegetables.

PRODUCTS	SERIES M (model)			SERIES A (model)			
	TZF-1000M	TZF-1500M	TZF-2000M	TZF-2A	TZF-3A	TZF-4A	TZF-5A
<b>VEGETABLES</b>							
Green peas	1700	2500	3400	4300	6400	8500	10600
Broccoli cut 30 mm	1200	1800	2400	3000	4500	6000	7500
Brussels sprouts	1350	2000	2700	3450	5100	6800	8500
Carrot diced 10 mm	1350	2000	2700	3450	5100	6800	8500
Cauliflower, florets 20-50 mm	1200	1800	2400	3000	4500	6000	7500
Green bean	1350	2000	2700	3450	5100	6800	8500
Onion diced 10 mm	1050	1500	2050	2600	3850	5100	6400
Sweet corn cut	1500	2200	3000	3900	5800	7600	9500
<b>FRUITS</b>							
Apple diced 13 mm	1200	1800	2400	3000	4500	6000	7500
Blueberries	1200	1800	2400	3000	4500	6000	7500
Cherries	1200	1800	2400	3000	4500	6000	7500
Currant	1300	1900	2550	3250	4800	6400	8000
Gooseberry	1300	1900	2550	3250	4800	6400	8000
Plums	1050	1500	2050	2600	3850	5100	6400
Raspberries	1050	1500	2050	2600	3850	5100	6400
Strawberries	1200	1800	2400	3000	4500	6000	7500

Both the freezing tunnels and the UDS system comply with regulations and standards of European Union and provisions of Office for Technical Inspection. Equipment is manufactured in accordance with the following directives:

- Pressure Equipment Directive PED (2014/68/UE)
- Machinery Directive (2006/42/WE)
- EMC Directive (2004/108/WE)
- LVD Directive (2006/95/EC)
- Hazard Analysis and Critical Control Point (HACCP)



## WHAT MAKES US STAND OUT

- comprehensive advice and support
- tailor made projects
- freezing process optimization
- continuous improvement in Company's DNA
- continuous improvement of manufactured tunnels in order to obtain the highest possible quality of frozen products and low operation costs



# UNIDEX<sup>®</sup>

## FREEZING TUNNELS



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We have only got one goal  
**CAPTURE THE REAL TASTE!**