

CHOOSING UNIDEX YOU GAIN – INCLUDED IN PRICE:

- Frequency converters for 1st belt fans
- Pulsator
- External 1st belt cleaning and drying system
- Vibration feeder
- One outfeed to be chosen
- Spare parts set
- Assembly
- Start-up
- Training
- Remote access via Internet

ADDITIONAL OPTIONS:

CIP - (cleaning-in-place) - automated tunnel interior cleaning system operating in 3 modes: washing, foaming, disinfection

AGITATION- cyclical movement of the belt, which facilitates obtaining better-quality products that are difficult to freeze.

SEQUENTIAL DEFROSTING - possibility of defrosting evaporators in a sequential system - extends the working time of the tunnel up to several days without stopping

TUNNEL CAPACITY

ASSORTMENT	SERIA M (model)			SERIA A (model)			
	TZF-1000M	TZF-1500M	TZF-2000M	TZF-2A	TZF-3A	TZF-4A	TZF-5A
VEGETABLES +15°C -18°C							
Green peas	1700	2500	3400	4300	6400	8500	10600
Broccoli cut 30 mm	1200	1800	2400	3000	4500	6000	7500
Brussels sprouts	1450	2150	2900	3650	5450	7250	9000
Onion diced 10 mm	1150	1700	2300	2900	4300	5750	7150
Green bean	1300	1900	2550	3250	4800	6400	7950
Califlower florets 20-50 mm	1300	1900	2550	3250	4800	6400	7950
Sweet corn	1700	2500	3400	4300	6400	8500	10600
Carrot diced 10 mm	1450	2150	2900	3650	5450	7250	9000
FRUITS +20°C -18°C							
Gooseberry	1300	1900	2550	3250	4800	6400	8000
Blueberries	1300	1950	2650	3350	5000	6650	8300
Apple diced 13 mm	1250	1800	2450	3100	4650	6150	7650
Raspberry	1150	1700	2300	2900	4300	5750	7150
Currant	1300	1950	2600	3300	4950	6550	8150
Plums	1250	1800	2450	3100	4650	6150	7650
Strawberries	1200	1800	2400	3000	4500	6000	7500
Cherries pitted	1300	1950	2600	3300	4950	6550	8150

ABOUT US

Unidex is the largest Polish freezing tunnels producer. The company was founded in 1992 by experienced engineers with many years of experience in the food processing industry.

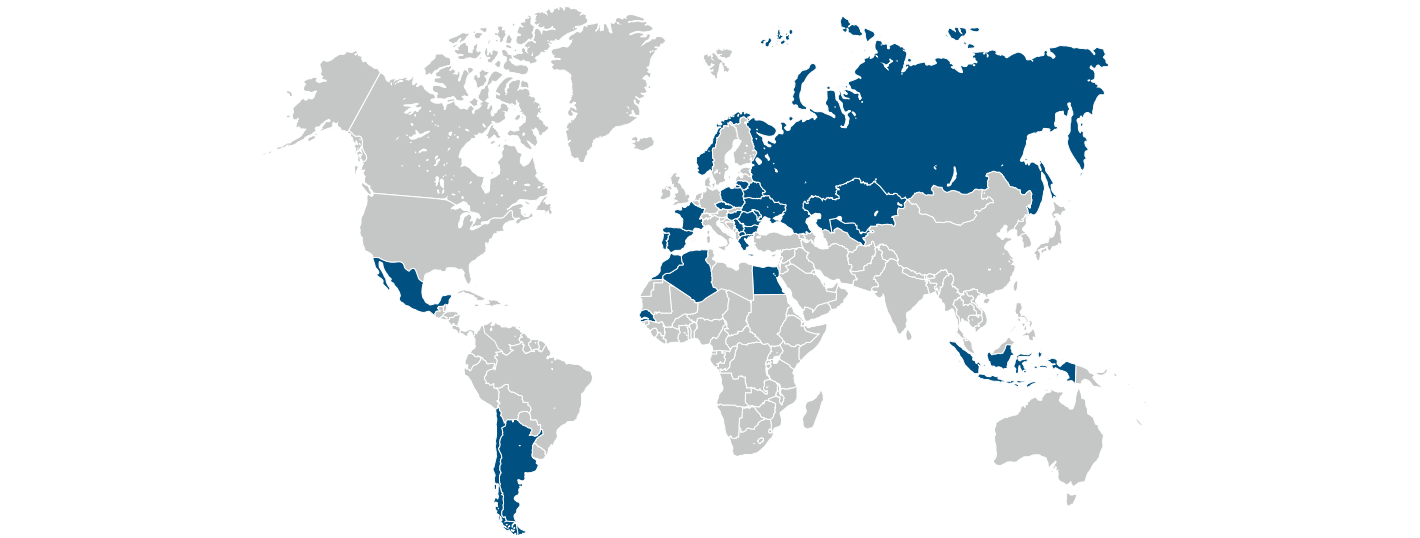
We are a family company with a long tradition and 100% Polish capital. Our knowledge, experience in the refrigeration industry dating back to 1980, as well as trust-based relationships with partners, suppliers and customers are the values that guarantee success. As a manufacturer of food freezing machines, we create more than 25 freezing tunnels annually, with an export level of around 70%. The highest quality devices we offer are created by a team of competent engineers in several departments that cooperate with each other: construction, research and development, automation and service. Tunnel subassemblies are made in our factory or supplied by reputable and trusted suppliers.

We value the experience of our clients very much and we approach each project individually, while being flexible to proposed solutions.

OTHER UNIDEX PRODUCTS



UNIDEX WORLDWIDE



Capture the real taste!



- Universality
- Reliability
- Performace
- Safety

Fluidised IQF Freezing Tunnel



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FLUIDISED IQF FREEZING TUNNEL

The fluidised freezing tunnel (IQF) is the most popular quick-freezing device. Using the **fluidisation** technology, the processed product behaves like a boiling liquid: air driven by fans, flows through the evaporator, and then through the perforated belt, causing the product to move, preventing it from sticking to each other. The effect of the tunnel operation is a **fully frozen, loose, separated product that retains its true taste, ready for packaging!**



IDEAL FOR FREEZING



fruits



vegetables



mushrooms



herbs



fish and sea food



meat elements

IQF TUNNEL CONSTRUCTION

INSPECTION WINDOW

Allows to control the fluidisation process and the operation of the tunnel components without going inside the freezer.



VIBRATION FEEDER

Ensures equable product supply and partial shaking of water from the product surface. Controlled by a touch-panel with 9-step vibration frequency adjustment.



EXTERNAL 1ST BELT CLEANING AND DRYING SYSTEM

Installed on the structure in front of the tunnel, it allows periodic washing and drying of the 1st belt during the freezing process, without stopping the tunnel. It can work in manual or automatic mode (in 15 minutes intervals).

TOUCH-PANEL

Installed on the cabinet door control. It allows you to control the operation of all tunnel components without the need to enter its interior.



PULSATOR

Pulsator is an automatic air by-pass working under the 1st belt. By closing and opening the air flow, it causes a change in pressure under the 1st belt, which prevents the product from sticking and clumping. Regulation of the rotational speed of the pulsator by an inverter - control panel.



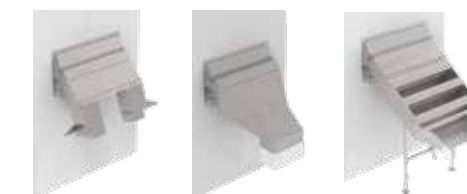
BELT

Modular, perforated Intralox belt, dedicated to IQF tunnels. Made of blue acetal.



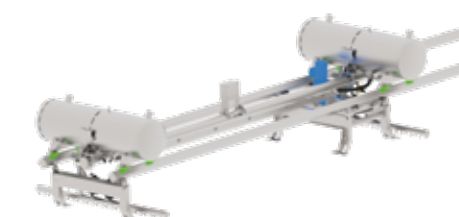
OUTFEEDS

Tunnel outfeeds tailored to the product specification and Client's requirements.



UDS

A device for removing frost from evaporators with the use of blasts of compressed air. Extends the working time of the tunnel between defrosts up to 22 hours.



EVAPORATORS

Galvanized, supplied by ammonia or freon – produced by Unidex. Possibility to use CO2-supplied or stainless-steel evaporators

