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COMMITTED TO BEING THE WORLD MOST RELIABLE FOOD MACHINERY PARTNER

# 生产基地

## PRODUCTION BASE

我们生产基地位于江苏省南通市如东县袁庄工业园区,目前拥有10000平米加工车间,2000平米办公区域,以及10000平米二期预留车间,车间依照现代化生产工艺管理生产,采用大族激光切割机完成精加工生产,囊括全球供应链采购模式,确保产品质量,我们生产基地目前可满足年产500套高效智能食品机械设备。

Our factory is located in Rudong County, Nantong, Jiangsu Province. It currently has a 10,000 square meter processing workshop, a 2,000 square meter office area, and a 10,000 square meter second phase reserved workshop. The workshop is managed and operated in accordance with modern production technology, using Han's laser cutting machines to complete fine processing production, adopting global supply chain procurement models to ensure product quality. Our factory can currently meet the annual production of 500 sets of single freezing machines supporting equipments.

## 基地展示 Base Display



## 6S车间管理 6s Workshop Management



我们生产车间始终坚持6S管理体系,消除企业在生产过程中可能面临的各类不良现象,减少生产过程中的浪费,维持稳定的生产秩序,确保我们生产的产品品质以及合格率。

Our factory always adheres to the 6s management system in its production workshop to eliminate all kinds of undesirable phenomena that the company may face in the production process. Reduce waste in the production process. Stable production order ensures the quality and pass rate of products produced by our factory,

# 研发团队

## R&D TEAM

我们始终立足食品机械领域,多年积累发展,拥有一支经验丰富的研发团队,成熟的食品设备研发生产经验与欧洲技术完美融合,有着强大的技术研发基因与背景。我们聚焦食品设备的核心技术和前沿技术,聚集食品行业的创新,不断引进高科技人才,并与专业的科研院所进行深度合作。

We has always been based in the field of food machinery.After years of accumulation and development. We has built an experienced R&D team.Mature experience in food equipment R&D and production integrates with European technology perfectly.We possesses a strong technical R&D gene and background.We focuses on the core technology and cutting-edge technology of food equipment,gathers innovations in the food industry,continuously introduces high-tech talents,and conducts in-depth cooperation with professional scientific research institutes.

## 研发创新 R&D Innovation



## 革新实践 Innovation Practice



研发团队拥有高效的研发能力,超前的创新思维,长期数据与实践相结合的创新技术理论,已经形成了健全的技术创新体系。随着市场占有率的不断提高,应用领域不断拓展,我们研发创新团队把客户使用过程中发现的闪光点和合理化建议,陆续融进设备的创新改进与升级换代中,我们研发创新团队将永不停止探索和发展的脚步,力争让所有客户拥有更美好更完善的体验感。

The R&D team has efficient R&D capabilities,advanced innovative thinking,and innovative technology theories that combine long-term data with practice,resulting in a sound technology innovation system.with the continuous improvement of Our market occupancy rate and the continuous expansion of application fields.Our R&D and innovation team has integrated the bright spots and rationalization suggestions found by customers during use into the innovation,improvement and upgrading of equipment.Our R&D and innovation team will never stop exploring and developing,and strive to give all customers a better and more complete experience.

## 应用领域

PRODUCT APPLICATION

● 禽肉类  
POULTY

● 红肉类  
RED MEAT

● 烘焙类  
BAKERY FOODS

● 冷冻蔬菜  
FROZEN VEGETABLES

● 米面类  
RICE AND FLOUR PRODUCTS



● 冰淇淋  
ICE CREAM

● 油炸类  
FRIED FOODS

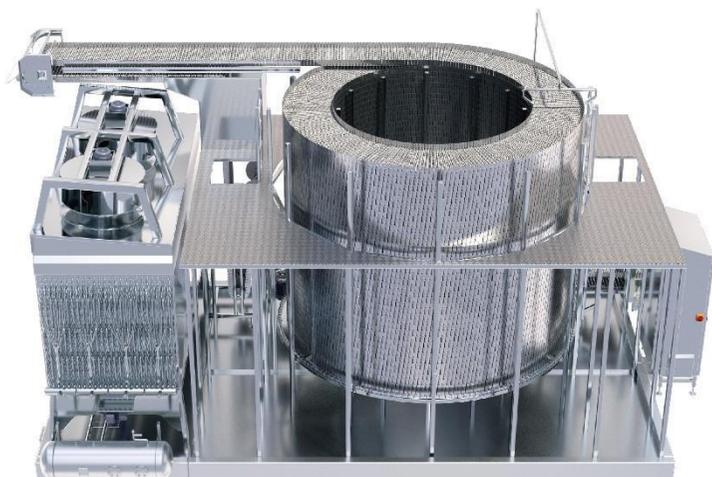
● 水产品  
AQUATIC PRODUCTS

● 火锅料  
HOT POT INGREDIENTS

● 预制类  
PREFABRICATED PRODUCTS

# 高效螺旋速冻机(堆积式)

## SELF-STACKING SPIRAL FREEZER



### 产品介绍 Product

高效螺旋速冻机(堆积式)是一种多用途、连续式食品工业化生产设备。其工作原理是:产品通过堆积式螺旋输送带送入螺旋速冻机垂直冷气流区域,经蒸发器交换,使产品均匀、快速冻结,最终使产品中心温度达到工艺所规定的要求,既保证了每个产品个别冻结,又保证了连续性大产量。产品以最大速度通过冰晶生成区,尽可能缩短速冻时间以保证产品美味、多汁。

High-efficiency self-stacking spiral freezer is a multi-purpose, continuous industrialized food production equipment. Its working principle is: The product is sent into the spiral conveyor belt of the spiral freezer through the vertical cold air flow area, exchanged by the evaporator, making the product uniform and frozen quickly. Finally, the core temperature of the product reaches the required degree. The complete process ensures each product frozen individually and continuous mass production as well. The product passes through the ice crystallized zone at the maximum speed to reduce freezing time, leading to achieve higher quality product and minimal dehydration.

### 产品用途 Product Application

高效堆积式螺旋速冻机可适用于所有常见的产品:禽肉类,分割肉,调理品,即食产品,面食类,烘焙产品,水产品等;尤其适用于油炸类,烘烤类,蒸煮类等高温进料的及对品质要求高的产品。

High efficiency self-stacking spiral freezer is applicable for all kinds of common foods, such as poultry, segmented meat, prepared meal, ready-to-eat products, pasta products, baker foods, aquatic products, etc. And it is especially suitable for those products with high temperature infeed, such as fried foods, bakery foods, cooked foods and other products with high quality requirements.



### 产品特点 Product Features

- 1.独特的堆积式传送带系统**  
封闭产品冻结区域,提高了冷量使用率,产品不会被吹落;网带驱动力小,只需较小功率的电机,节能明显;网带张紧装置,自动调整张力,杜绝卡带翻带现象。
- 2.高效的垂直气流**  
离心式风机,风压和风量,需要的风机更少;风机安置在蒸发器的“干燥侧”,优化了通过蒸发器的气流速度;冷气流由离心风机垂直送入冻结区域,速冻时间短、干耗小、品质高。

- 1.Unique stacking conveyor belt system**  
Closed freezing area, improves cold capacity utility and avoids product blown off; Smaller belt driving force, requires small power motor and saves the energy; Mesh belt tension device adjusts tension automatically to avoid belt jamming and flipping.
- 2.Efficient vertical airflow**  
Centrifugal fan, bigger air pressure and volume, requires less fans; Fan placed on the "dry side" of evaporator, optimizes the air flow speed through evaporator; Cold airflow is vertically sent into the freezing area by the centrifugal fan, short quick freezing time, low dry loss and high quality.

- 3.可调气压平衡装置**  
改善气流平衡,提高冷量使用率,杜绝内外热交换。
- 4.自动除霜装置**  
提高蒸发器热交换效率,延长连续工作运行时间。
- 5.自动清洗系统**  
自动清洗系统稳定和一致的清洗效果,没有细菌滋生残留,更加卫生。
- 6.模块化全焊接不锈钢底板设计**  
防止积水,避免跑冷及冷桥现象,降低了基础载荷。

- 3. Adjustable air pressure balance device**  
Improves airflow balance, increases cold capacity utilization rate, and eliminates internal and external heat exchange.
- 4. Automatic defrosting device**  
Improves the heat exchange efficiency of the evaporator and extends the continuous working time.
- 5. The automatic cleaning system**  
The automatic cleaning system stable and consistent cleaning effect, no bacterial growth residue, and more hygienic.
- 6. Modular fully welded stainless steel floor board design**  
Prevents water accumulation, avoids cold runaway and cold bridge phenomenon, and reduces the basic load.



### 技术参数表 Technical Specifications

型号 Model	外形尺寸 Dimension (mm)	基础载荷 Base Load	风机数量 Fans Quantity	参考产能 Freezing Capacity (kg/h)	网带宽度 Belt Width(mm)	产品通道 Product Height Limit
JSF6624	7510*4210*3600	24KW	2	1000	660	45-105MM
JSF6629	7510*4210*4000	24KW	2	1500	660	
JSF6634	7510*4210*4400	26KW	2	2000	660	
JSF6642	7510*4210*5100	26KW	2	2500	660	
JSF7630	8890*4840*4200	39KW	2/3	2000	760	
JSF7635	8890*4840*4600	39KW	2/3	2500	760	
JSF7640	8890*4840*5100	55KW	2/3	3000	760	
JSF9235	10900*7500*4600	66KW	3/4	3500	920	
JSF9240	10900*7500*5100	81KW	3/4	4000	920	
JSF1060	12900*8400*5100	91KW	3/4	6000	1060	
参考产品 Referenced product	油炸鸡块 Fried chicken nugget	进料温度50°C, 出料温度-18°C Infeed temperature: 50°C, Outfeed temperature: -18°C				
可变选项 Variable	进料口方向、层间距、风机数量、网带总层数、旋转方向、网带宽度 Infeed & Outfeed direction, Tier spacing, Fan quantity Total tiers, Rotation direction, Belt width					

# 新型螺旋速冻机

## NEW TYPE SPIRAL FREEZER



### 产品介绍 Product

新型螺旋速冻机是基于我们团队在速冻行业与设备制造业近30年的经验而设计制造的,结合并引进欧洲先进技术进行优化,把高效螺旋的先进理念运用到传统螺旋速冻机中,进行充分的融合并结合中国市场的特点,从而形成的新型螺旋速冻机。新型螺旋式速冻机是一种高效率的速冻装置,产品置于传送网带上在速冻机内做螺旋式转动,从而实现产品的快速冻结。

New type spiral freezer is designed and manufactured based on the nearly 30 years of experience of our team in the quick-freezing industry and equipment manufacturing industry. It combines and introduces advanced European technology for optimization, applies our advanced concept of efficient spiral to traditional spiral freezer, fully integrates and combines the characteristics of the Chinese market to form a new type of spiral freezing machine. New type spiral freezer is a type of efficient quick freezing device. The product is placed on a conveyor belt and rotates in a spiral manner inside the quick freezing machine, thereby achieving rapid freezing of the product.

### 产品用途 Product Application

新型螺旋速冻机应用领域广泛:各类火锅料产品、水产食品、面食类、肉类制品、禽肉产品、乳制品、发酵面团类、冰激凌等食品的单体速冻。

New type spiral freezer is widely applicable for hot pot products, aquatic food, pastry, meat products, poultry, dairy products, fermented dough, ice cream and etc.



### 产品特点 Product Features

- 1. 设计合理,运行安全可靠**  
借鉴欧洲先进技术,速冻机结构设计合理,由机械、电气双重保护,运行可靠。
- 2. 使用方便灵活**  
进口、出口方向可有多种选择,适合与不同的食品生产线配套,实现流水线生产。
- 3. 操作简单,易于维修和清洗**  
对操作人员无特殊技术要求,经简单培训即可上岗。库体底面采用密焊型水槽结构,并且有一定的坡度,清洗容易、排水快。内部空间大,易换件少,维护简单。
- 4. 双面不锈钢隔热库体**  
隔热库体采用双面不锈钢聚氨酯库板,库门为双层密封条并配有加热线,有效防止冻结。

1. Reasonable design, safe and reliable operation  
Originated from advanced European technology, reasonable structural design, dual mechanical and electrical protection, and reliable operation.

2. Convenient and flexible to use  
Multiple choices for infeed and outfeed directions, adapted to different food production lines to achieve assembly line production.

3. Simple operation, easy maintenance and cleaning  
No special technical requirements for operators, can be employed after simple training. The floor board adopts a densely welded water tank structure with a certain slope, easy to clean and drains quickly. Big internal space, few wearing parts, and simple maintenance.

4. Double sided stainless steel insulation enclosure  
Enclosure plate is made by high-quality double sized stainless steel with polyurethane inside. The enclosure door is made with double-layer sealing strip, and equipped with heater to prevent freezing.



- 5. 不锈钢结构**  
结构件为不锈钢材料制作,包括立柱、轨道、链条、网带传动的轴承及轴承座都由不锈钢制作。
- 6. 传送网带由SUS304不锈钢制成**,采用高强度不锈钢螺旋专用网丝,穿杆端头采用自动化高周波成型技术,运行更加平稳,使用寿命更持久。
- 7. 可靠的传动控制**  
螺旋传动引进欧洲先进技术,网带运行采用变频控制,速度可实现无级可调。同时采用先进的微张力同步传动技术,增加网带自动张紧机构,调节网带张力,以确保网带在各种可变状态下达到最合理的张力匹配。

- 5. Stainless steel structure**  
made of stainless steel, the columns, rails, chains, mesh belt driving bearings and bearing seats are all made of stainless steel.
- 6. Mesh belt is made of SUS304 stainless steel**, adopting high-strength stainless steel mesh wire. Rod end adopts automated high-frequency molding technology. Runs more smoothly, longer service life.
- 7. Reliable transmission control**  
originated from advanced European technology. Mesh belt operation adopts variable frequency control, steplessly adjusted speed. Advanced micro-tension synchronous transmission technology, and automatic tensioning mechanism for the mesh belt, adjust the mesh belt tension, to ensure that the mesh belt achieves the most reasonable tension matching under various variable conditions.

### 技术参数表 Technical Specifications

型号 Model	外形尺寸 Dimension (mm)	基础载荷 Base Load	转笼直径 Diameter of rotating cage (mm)	参考产能 Freezing Capacity (kg/h)	网带宽度 Belt Width (mm)	产品通道 Product Height Limit	螺旋层数 Spiral Tiers
JNS1*6112	6300*4790*3300	15KW	2000mm	500	610	50-200mm	12
JNS1*6512	6900*5350*3300	20KW	2500mm	750	650		12
JNS1*7118	7200*5410*4300	30KW	2500mm	1000	710		18
JNS1*8118	8500*6250*4300	40KW	3000mm	1500	810		18
JNS1*9124	9500*6350*5300	50KW	3000mm	2000	910		24
JNS2*6112	11600*4790*3300	33KW	2000mm	1000	610		12
JNS2*6512	12800*5350*3300	39KW	2500mm	1500	650		12
JNS2*7118	13600*5410*4300	45KW	2500mm	2000	710		18
JNS2*8118	15800*6250*4300	62KW	3000mm	3000	810		18
JNS2*9124	16500*6350*5300	82KW	3000mm	4000	910		24

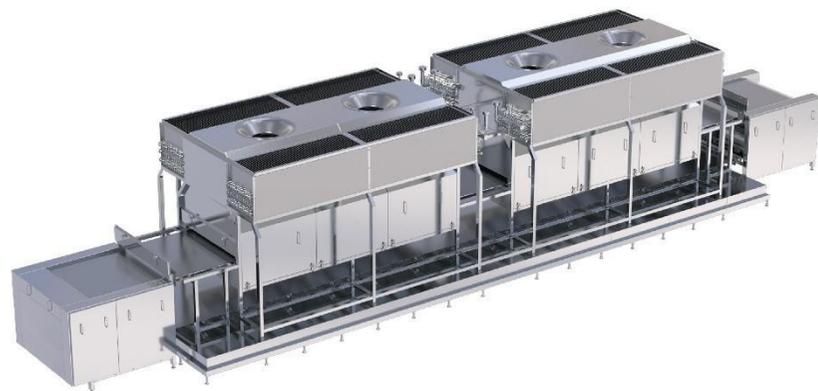
参考产品 Referenced product 水饺 Raw dumplings 进料温度15°C, 出料温度-18°C Infeed temperature: 15°C, Outfeed temperature: -18°C

可变选项 Variable 进料口方向、层间距、网带总层数、旋转方向、网带宽度(420mm---1280mm) Infeed & Outfeed direction, Tier spacing, Fan quantity, Total tiers, Rotation direction, Belt width (520mm---1060mm)

可根据客户的要求定制 Tailored design as per customer requirement

# 冲击式速冻机

## IMPINGEMENT TUNNEL FREEZER



### 产品介绍 Product

高效冲击式速冻机,采用欧洲独有的设计理念,对库内循环的低温气流与风道进行特别设计,在食品随输送带穿过速冻机的同时,密集的高速气流冲击产品表面与底部,穿透产品周围阻碍热交换的空气层,从而实现高效的急速冷冻。

High efficiency impingement tunnel freezer is designed as per unique Europe concept. Low temperature airflow circulating inside the enclosure and air tunnel is designed specially. Thousands of high velocity jets of air are directed at the top and bottom surfaces of the product when it moves on conveyor of the freezer. These air jets blast away the boundary layer of air that holds heat around the product, resulting in extremely fast freezing times.

### 产品用途 Product Application

冲击式速冻机特别适用于扁平状食品的快速冻结: 虾类产品、鱼片类、汉堡肉饼等薄片状的食品。

The impingement tunnel freezer is especially suitable for the quick freezing of flat food: shrimp products, fish fillets, hamburger patties and other thin food.



### 产品特点 Product Features

1. 垂直高速冲击气流大幅缩短了冻结时间。
2. 食品表面迅速硬化结壳, 锁住内部水分, 使冻品干耗降至最低。
3. 迅速冻结不产生大的冰晶, 尽可能保持食品的品质, 解冻后新鲜如初。
4. 高效的冻结效率可以缩小整体装置体积, 设备空间要求较小。

1. Vertical high-speed impact airflow greatly shortens the freezing time.
2. The surface of food hardens and crusts rapidly to lock in the internal moisture, minimizing the loss of frozen food.
3. Rapid freezing generates no large ice crystals, maintaining the quality of food as much as possible, and keeping it fresh after thawing.
4. Higher freezing efficiency allows for shorter length and smaller equipment space requirement.

5. 风机安置在蒸发器的“干燥侧”, 减少霜的产生, 延长连续工作时间。
6. 模块化设计, 安装、拆卸方便, 也便于灵活调整模块数量以适应不同产品不同产能。
7. 全焊接不锈钢底板设计: 结构简单, 易于清洗, 使卫生条件更易达到要求。

5. The fan is placed on the "dry side" of the evaporator to reduce the generation of frost and extend the continuous working time.
6. Modular design is easier for installation and re-allocation, and gives flexibility to expand operation by adding extra modules to the existing ones.
7. All welded stainless steel base plate design: simple structure, easy to clean, make the sanitary conditions easier to meet the requirements.



### 技术参数表 Technical Specifications

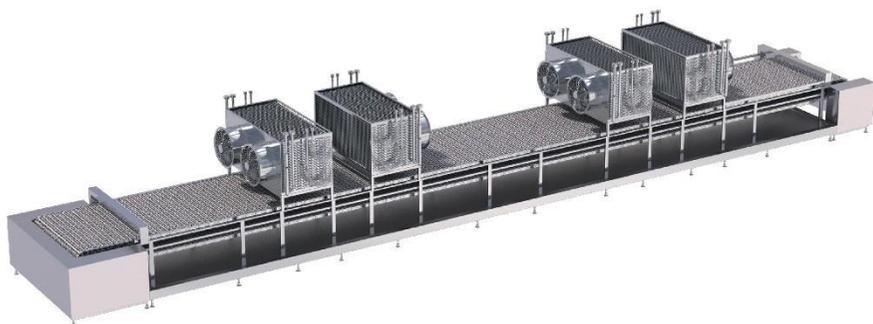
型号 Model	外形尺寸 Dimension (mm)	基础载荷 Base Load	风机数量 Fans Quantity	参考产能 Freezing Capacity (kg/h)	网带宽度 Belt Width (mm)	产品通道 Product Height Limit
JNB-H1208	8000x3500x2700	25KW	4	250	1200	标准50MM Standard 50MM
JNB-H1215	15000x3500x2700	41KW	7	500	1200	
JNT-H500	12000x3800x3240	29KW	5	500	1500	
JNT-H750	16000x3800x3240	41KW	7	750	1500	
JNT-H1000	20000x3800x3240	52KW	9	1000	1500	
JNT-2H750	16000x7480x3240	82KW	14	1500	1500	
参考产品 Referenced product		生无头虾 Raw dumplings	进料温度20°C, 出料温度-18°C Infeed temperature: 20°C, Outfeed temperature: -18°C			
JNI-1M1250	5500x3500x2970	24KW	2	500	1250	标准35MM Standard 35MM
JNI-1M1800	5500x4000x2970	46KW	3	1000	1800	
JNI-2M1250	11000x3500x2970	46KW	4	1000	1250	
JNI-3M1250	16000x3500x2970	68KW	6	1500	1250	
参考产品 Referenced product		牛肉饼 Hamburger patty	进料温度4°C, 出料温度-18°C Infeed temperature: 4°C, Outfeed temperature: -18°C			

注: JNI系列全欧洲技术, 技术先进, 配置高含自动融霜系统。  
Note: JNI series are all with European technology, advanced technology, equipped with automatic defrosting system.



# 隧道式速冻机

## TUNNEL FREEZER



### 产品介绍 Product

隧道速冻机是一种设计先进、性能卓越的单体速冻装置。突出特点是冻结面积大,使用范围广,能来用单冻、块冻、盘冻等多种形式。节能、卫生、清洗、维修方便。上下、前后、左右多个方向吹风的全封闭风道结构,使食品的冻结更趋完善,提高冻结质量及效率。

Tunnel freezer is an individual quick freezing equipment with advanced design and good performance. It's specially featured by larger freezing area and wide range of applications. Individual freezing, block freezing, tray freezing are optional to meet different product requirement. Energy saving, hygienic, easy to clean and maintain. Multiple dimensional airflow in closed tunnel makes good freezing performance and improves freezing quality and efficiency.

### 产品用途 Product Application

根据不同的产品可选用不锈钢网带或不锈钢板带。  
板带速冻机主要适合于含水量大、柔软的、流质的食品,如鲜肉,水产类,鱼片,扇贝,面食类等食品。

网带速冻机主要适合于海产品,禽肉类,水产类,面食类,乳制品等食品。

Stainless steel solid band and mesh belt can be chosen for different products. Stainless steel solid band tunnel freezer is suitable for freezing and processing high-moisture, soft and fluid food, such as fresh meat, aquatic products, fish fillet, shrimp, scallop, pastry and etc. Mesh belt tunnel freezer is suitable for freezing seafood, poultry, aquatic products, pastry, dairy products and etc.



### 产品特点 Product Features

1. 优质的IQF产品,冻结的成品不带凝冰块,完全符合出口食品卫生的标准。
2. 冻结时间短,采用空气对流,效果佳。
3. 配有双速电机既扩大了使用范围又节约能源。
4. 冻品上下、前后多个方向受风,使冻品快速结晶,提升冻结质量以及速冻效率。
5. 采用优质输送网带或板带,保证了加工食品的卫生标准。
6. 采用变频驱动系统,实现无级调速,冻品冻结时间可根据需要连续调节,可适应多种冻品的加工。
7. 蒸发器采用整体铝管铝片,提高了食品的卫生程度及换热效率。
8. 保温系统采用优质聚氨酯发泡,双面不锈钢板作为外围库体,具有隔热效果显著,外观美观大方等特点。

1. Quality IQF product, no congealed block after freezing, reaching export standards of food hygiene.
2. Short freezing time and good performance with air cross ventilation.
3. Double speed electric motor, widen the applications as well as saving the power.
4. Multiple dimensional air blow: up and down, right and left, product frozen perfectly.
5. Good quality conveying belts ensure matching hygiene standard of food processing.
6. Stepless speed adjustment by inverter, freezing time adjustable as per different food.
7. Aluminium evaporator, high heat exchange rate and improved hygiene standard.
8. Double-faced Stainless steel insulated enclosure filled with PU foam for good heat insulation and clean appearance.



### 技术参数表 Technical Specifications

型号 Model	外形尺寸 Dimension (mm)	基础载荷 Base Load	风机数量 Fans Quantity	参考产能 Freezing Capacity (kg/h)	网带宽度 Belt Width (mm)	产品通道 Product Height Limit
JNB1212	12000*2500*2700	12KW	6	300	1200	50-200mm
JNB1218	18000*2500*2700	15KW	8	500	1200	
JNB1224	24000*2500*2700	21KW	12	750	1200	
JNB2*1218	18000*5200*2700	30KW	16	1000	2*1200	
JNT1212	12000*2350*2650	11KW	4	300	1200	
JNT1514	14000*2650*2650	20KW	8	500	1500	
JNT2216	16000*3450*2650	26KW	8	750	2200	
JNT2618	18000*3800*2650	39KW	12	1000	2600	

参考产品 Referenced product      水产品 Aquatic products      进料温度20°C, 出料温度-18°C Infeed temperature: 20°C, Outfeed temperature: -18°C

注: JNB是隧道板带速冻机, JNL是隧道网带速冻机, 宽度可根据客户的要求定制。  
Note: JNB series solid band tunnel freezer, JNL series mesh belt tunnel freezer, the width can be customized as per customer requirements.



# 流化床速冻机

## FLUIDIZED BED IQF FREEZER



### 产品介绍 Product

流化床速冻机是广泛应用于食品领域的速冻生产线,其采用欧洲设计理念,充分利用流化单体速冻技术,通过独特的四维气流技术使产品在悬浮状态下通过速冻区,速冻区由无数垂直的向上喷射的高速冷气流环绕,实现快速单体冻结,并防止粘连,是广泛应用于食品领域的速冻生产线。

根据网带不同,可以有两种选择:一种是塑料传送网带,另一种是不锈钢网带,以适应不同的产品要求。

Fluidized bed quick freezing machine is a widely used quick freezing production line in the food industry. It adopts European design concepts and fully utilizes fluidized monomer quick freezing technology. Through a unique four-dimensional airflow technology, the product passes through the quick freezing zone in a suspended state. The quick freezing zone is surrounded by countless vertical high-speed cold air jet, achieving rapid monomer freezing and preventing adhesion. It is a frozen production line widely used in the food industry.

According to different types of mesh belts, there are two options: one is a plastic conveyor belt and the other is a stainless steel mesh belt to meet different product requirements.

### 产品用途 Product Application

主要适用于蔬菜,水果,米饭,肉丁等颗粒,片状,块状食品的快速冻结。

The fluidized bed IQF freezer is mainly suitable for freezing vegetables, fruits, rice, diced meat and flake, granular products and etc.



### 产品特点 Product Features

1. 不锈钢离心风机,在网带下方产生垂直上升的高速、高压、低温气流。
2. 独特的脉动器,通过调节产品床上方的空气压力和气流频率,可在外壳速冻阶段温和地实现敏感产品的分离。
3. 网带在一定的频率下以独特的前进-后退做往复运动,结合JET流化床独有的3D气流设计,使得潮湿的、粘连的产品表面能够360度全方位均匀受到气流吹拂,使产品获得更好分离不粘连的效果,从而在产品表面快速形成结壳,确保产品表面完整。
4. 宽大的蒸发器迎面风和变片距设计,延长结霜时间,保证生产连续性。
5. 旁通气流:调节产品上方气压的旁通装置,确保产品达到最佳的流态化。
6. 全自动控制系统和变频技术,无级调节网带运行速度。
7. 开放式结构设计,容易进入设备区域,便于快速清洗和维护。
8. CADF 空气融霜系统,使蒸发器在长时间运行过程中保持高效换热,有助于延长有效做工时间,最大化利用速冻机产能。

1. Stainless steel centrifugal fans generate high velocity, high pressure, low temperature vertical upward air jets.
2. Pulsation: by modulating only air pressure and frequency over the product bed, this unique pulsation gently separates delicate products at the crust freezing stage.
3. The mesh belt reciprocates in a unique forward-backward motion at a certain frequency. Combined with the unique 3D airflow design of the JET fluidized bed, the wet and sticky product surface can be evenly blown by the airflow at 360 degrees, so that the product can achieve better separation and non-stick effect, thereby quickly forming a crust on the product surface to ensure the integrity of the product surface.
4. Large area aluminum alloy evaporator, adjustable fin pitch, prolong frosting time and ensure continuous running.
5. Air bypass: By fine-tuning airflow through the product bed, the air bypass ensures gentle, optimized fluidization.
6. Fully automatic control system and frequency conversion technology, stepless adjustment of belt speed.
7. Open structure design, easy access to equipment area, convenient for quick cleaning and maintenance.
8. Continuous operation with CADF: it helps keep high heat exchange of evaporator, minimize refrigeration load and ensure maximum utilization of freezing capacity.



### 技术参数表 Technical Specifications

型号 Model	外形尺寸 Dimension (mm)	基础载荷 Base Load	风机数量 Fans Quantity	参考产能 Freezing Capacity (kg/h)	网带宽度 Belt Width (mm)
JNL1208	8500x4200x3550	41KW	3	1000	1250
JNL1210	10500x4200x3550	52KW	4	1500	1250
JNL1212	12500x4200x3550	63KW	5	2000	1250
JNL1214	14500x4200x3550	76KW	6	2500	1250
JNL-T1-600	4500x3300x4200	38KW	2	1000	600
JNL-T2-750	6000x3750x4200	58KW	4	2000	750
JNL-T3-900	7500x4400x4200	75KW	4	3000	900
JNL-T4-900	9000x4400x4200	95KW	5	4000	900

参考产品  
Referenced product

四季豆  
Green bean

进料温度20°C, 出料温度-18°C  
Infeed temperature: 20°C, Outfeed temperature: -18°C

注: JNL-T系列全欧洲技术, 技术先进, 配置高含自动融霜系统与自动清洗系统。  
Note: JNL-T series with all European technology, advanced technology, equipped with automatic defrosting and automatic cleaning system.



# 合作伙伴

PARTNERS



部分合作伙伴, 排序不分先后  
Partial clients, in no particular order

## 业务区域 BUSINESS AREA



遍布欧洲、美洲、澳洲、亚洲、非洲，如：英国、美国、西班牙、荷兰、瑞士、俄罗斯、日本、韩国、澳大利亚、厄瓜多尔等。

Distributed throughout Europe, America, Australia, Asia, Africa, such as UK, US, Spain, Netherlands, Switzerland, Russia, Japan, South Korea, Australia, Ecuador and etc.

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