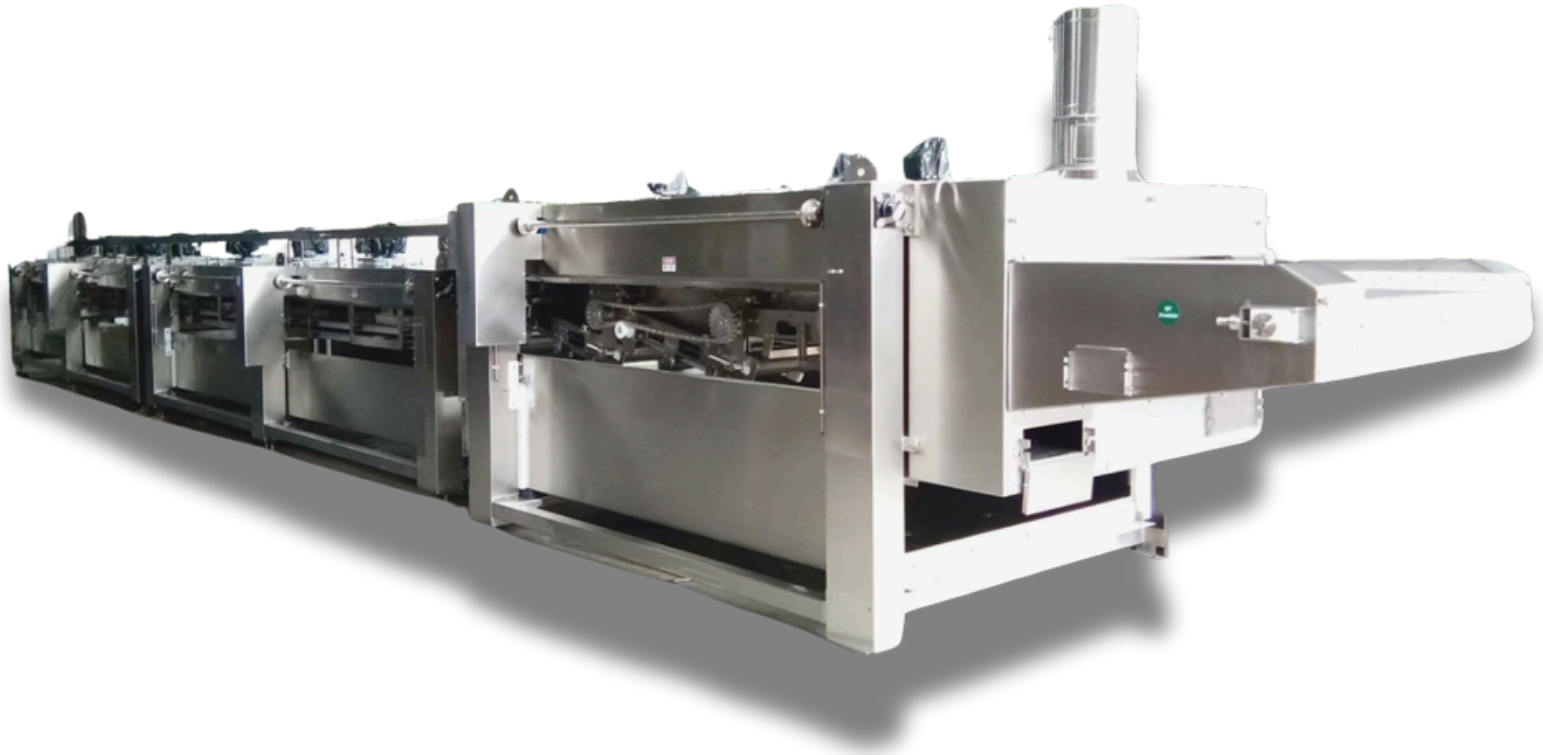


# FROZEN SEAFOOD PROCESSING LINE



# 07





# TUNNEL FREEZER

This tunnel is an advanced freezing system designed to rapidly freeze seafood products, such as fish, shrimp, and shellfish, as they move through a chilled tunnel on a conveyor belt. This system ensures that the seafood maintains its freshness, texture, and quality by quickly bringing the products to freezing temperatures. This machine allows control over the temperature and conveyor speed to suit the specific freezing requirements of different seafood products.



Vision

**Maintaining product quality and extending shelf life for frozen seafood**



Material

**Made of 304 stainless steel, meet the demands of food hygiene and safety.**



Mission

**Rapidly freeze seafood products, ensures that the seafood maintains its freshness, texture, and quality.**



Maintenance

**Using a PVC belt, easy to clean, sanitize, replace, and highly flexible.**