FOOD SERIES

SJ-R6000 SEAFOOD LIQUID NITROGEN FREEZING TANK FOR FREEZING STORAGE

Stainless steel spray paint　　Stainless steel polishing section

PRODUCT OVERVIEW

Liquid nitrogen cryopreservation of seafood is a new food freezing technology in recent years. The standard temperature of liquid nitrogen is - 195.8℃, which is the most environmentally friendly, efficient and economical cooling medium recognized by the food science and technology circles. When liquid nitrogen is in contact with seafood, the difference of temperature is more than 200℃, and the rapid freezing of food can be realized within 5 minutes. Rapid freezing makes the ice crystal particles produced by seafood smallest, prevents the loss of water, inhibits the destruction of food by bacteria and other microorganisms, makes food almost free from oxidative discoloration and fats rancidity, and maintains the original color, flavor and nutrients of seafood, so long-term freezing can also ensure the best taste.

Seafood liquid nitrogen freezer is the first to be used in high-grade seafood freezing because of its fast refrigeration, long storage time, low equipment input cost, low operation cost, no energy consumption, no noise and no maintenance. It can be predicted that liquid nitrogen cryogenic refrigeration technology will gradually replace the traditional mechanical refrigeration and refrigeration technology, which will bring profound changes to the operation of traditional freezer.

PRODUCT FEATURES

1. High vacuum multi-layer insulation technology is adopted to ensure very low loss rate of liquid nitrogen evaporation (<0.8%) and very low operation cost;
2. Intelligent monitoring and management system of liquid nitrogen tank can monitor the temperature and liquid level of seafood tank in real time, realize automatic rehydration, alarm for various potential faults, and ensure the safe operation of equipment. At the same time, it provides the storage goods management system, which makes the management of goods out of warehouse and in warehouse clear at a glance;
3. The inner and outer shells are made of food-grade stainless steel to ensure the product's life for more than 10 years;
4. The internal revolving tray structure is designed to facilitate seafood access. Some models can be equipped with electric rotating structure to realize automatic access;
5. It can be stored in both gas and liquid to ensure that the temperature of the tank mouth reaches - 190℃.

SPECIFICATIONS

MODEL	YDD-6000-650	YDD-6000Z-650
Effective Capacity (L)	6012	6012
Liquid Nitrogen Volume Under Pallet (L)	805	805
Neck Opening (mm)	650	650
Internal Effective Height (mm)	1500	1500
Outer Diameter (mm)	2216	2216
Total Height (Including Instrument) (mm)	3055	3694
Weight Empty (kg)	2820	2950
Operating Height (mm)	2632	2632
Voltage (V)	24V DC	380V AC
Power (W)	72	750