



GAICTECH

THE CANNING MACHINERY COMPANY **MADE TO FIT**

IQF BRINE FREEZING LINE

DESIGNED FOR FREEZING ALL KIND OF PELAGIC FISH (WHOLE OR HGT) LIKE SARDINE, MACKEREL, HORSE MACKEREL, HERRING, ANCHOVY, SPRATS....AND ALSO CRUSTACEAN LIKE SHRIMP OR PRAWNS.



Capacity of the line: ACCORDING TO THE NEEDS OF THE CUSTOMER

The IQF brine freezing line is equipped with:

- ❶ BULKFEEDER
- ❷ BRINE TANK
- ❸ FILTERING SYSTEM OF BRINE
- ❹ IMMERSION GLAZING MACHINE
- ❺ AFTERFREEZING TUNNEL (HARDENING TUNNEL)
- ❻ ELECTRICAL AND CONTROL PANEL

Optionally:

- ❼ FILLING & PACKAGING
- ❽ TANK FOR PREPARATION AND STORING OF BRINE

Features:

- Inlet temperature of product in the brine tank = depends on the product and customer
- Outlet fish bone temperature of product from the IQF brine tank = -11°C
- Working temperature of brine = -18°C
- Inlet fish bone temperature of product in the freezing tunnel = - 11°C
- Outlet fish bone temperature of product from the freezing tunnel = -18°C (or other temperature according to the needs of the customer)

ELECTRIC POWER INSTALLED (*)	
Reception hopper	
Brine Tank	
Filtering system of brine	
Immersion glazing machine	
Freezing tunnel	
TOTAL	

COOLING POWER NEEDED (**)	
Brine Tank	
Immersion glazing machine	
Freezing tunnel	

(*) (**) These data change depending on the product and the capacity of the line. Please ask GAICTECH for filling the tables according to your needs.



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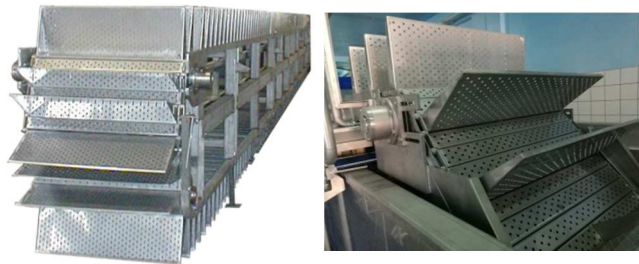


1 BULKFEEDER

The bulkfeeder receives the raw material and by means of a conveyor feeds the brine tank. Equipped with a filling valve, draining valve, overflow and gate for cleaning.

2 BRINE FREEZING TANK

The brine freezing tank is equipped with conveyor made of metal drilled flighths/pushers to transport the fish submerged in brine. Perfectly insulated with polyurethane insulation covered with stainless steel. Pneumatic system to lift the conveyor for easy cleaning of the tank. Cooling system to chill the brine.



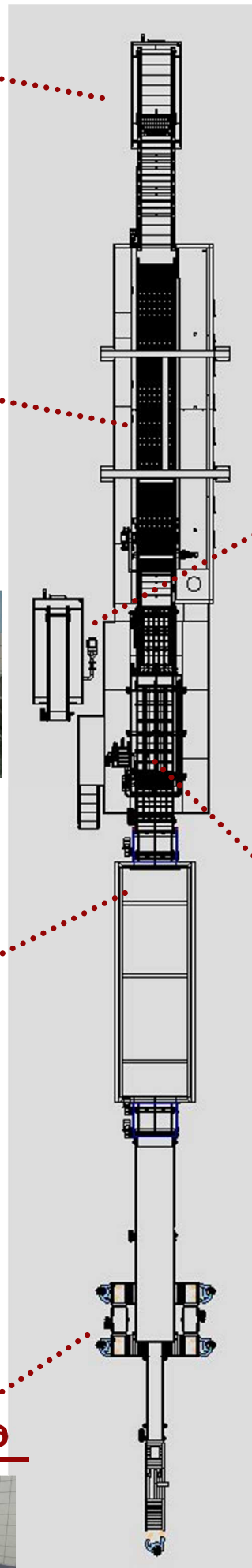
5 FREEZING TUNNEL

Linear design. Three stainless steel conveyors with independent variable speed equipped with special metal belt for freezing tunnels. Insulated with polyurethane panels 200 mm thickness, 40 Kg/m3 density, covered with white lacquered sheet metal. Sanitary finished according to the standard regulations



Filling and packaging for each kind of box format. One or several filling stations depending on the capacity of the line. Possibility to connect with a PC for centralizing the information

6 FILLING & PACKAGING



3 FILTERING SYSTEM

The filtering system of brine removes scale or impurities that remain in suspension or decanted into the brine storage tank of the freezing machine.

A suction system with several suction points is installed in the bottom of the brine tank and by means of a pump and a manifold, brine is transported to another tank equipped with a conveyor with filter belt. After passing through the filtering system, brine is returned to the tank of the brining



4 IMMERSION GLAZING MACHINE

Temperature of water 0 °C. Independent cooling system. Optionally: ozone disinfections system of water



7 ELECTRICAL & CONTROL PANEL

Stainless steel electrical panel equipped with all the protections and drives of the motors, all the temperature controllers, controls of cooling equipment of the glazing machine and control of fans of the freezing tunnel.