

ICE CREAM HARDENER



Hardener Deep Freezer Static Type



IH-200

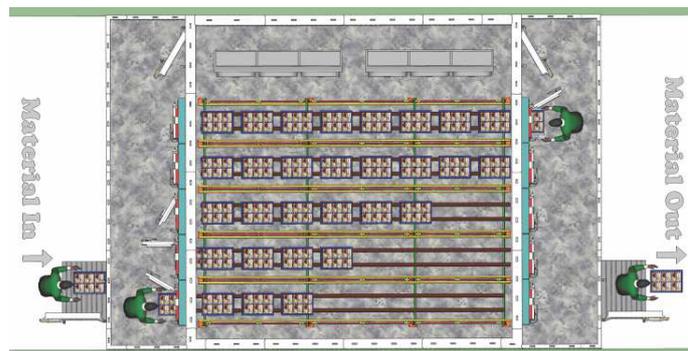


IH-300

Sr. No.	Model	Ltr / Batch	Storage Cap. Ltr.	Size (Inch)	Nali / 20 Ltr.	Power Cons. / Hr	Power Supply
01	IH - 200	200	570	72 x 30 x 37	10	1.25	1 ph
02	IH - 300	320	820	96 x 30 x 37	16	1.5	1 ph

Application : Ice Cream / Ice Candy, Frozen Food Hardening
Temperature : -22°C to -26°C
Body Type : Outer & Inner - precoated G.I.
 Top & Door - S.S. 410 magnetic, Inner Bottom - S.S. 304
Pull Down Time : 6 to 8 Hrs approx.

Blast Freezer



Application : Multi-Door Design is effective when freezing or hardening of Product is done with storage in crates and trolley.
Product : Ice Cream, Meat, Chicken, Ready to Cook & Ready to eat products
Temperature : -25°C to -38°C
Capacity : 200 Kg to 2000 Kg

Hardener Forced Draft Type / Tunnel Type



H-10



H-20



H-30

Model	H – 10	H – 20	H – 30	H – 39	H – 45
Body size in inch (W x H x D)	58.5 x 35.5 x 88	58.5 x 41.25 x 88	58.5 x 58.5 x 88	58.5 x 58.5 x 112	58.5 x 58.5 x 128
Functional Area in inch (W x H x D)	23 x 15 x 80 1 Nos.	23 x 15 x 80 2 Nos.	23 x 15 x 80 3 Nos.	23 x 15 x 104 3 Nos.	23 x 15 x 120 3 Nos.
No. of Windows (Both Side)	1	2	3	3	3
*Stand Height	10"	10"	10"	10"	10"
Moulds Capacity	10	20	30	39	45
Storage Volume (Ltrs)	450 Ltr	900 Ltr	1350 Ltr	1770 Ltr	2100 Ltr
Standard Model					
Power Input(kw)	4.1	5.4	6.9	8.6	8.6
**Cooling Cap.	0.52 TR	0.7 TR	1 TR	1.52 TR	1.52 TR
Two Stage Model / Cascade Type Ref. System					
Power Input(kw)	7	8.8	10.8	13.6	13.6
**Cooling Cap.	0.75 TR	1 TR	1.30 TR	2 TR	2 TR

Application : Ice Cream / Ice Candy & Frozen Food Hardening

Temp : Option A : **Heavy Duty** -26°C to -30°C
Option B : **Cascade Type** -26°C to -40°C

Body : Option A : Outer & Top Door - GIPP, Inner - S.S. Grade 304,
 Inner Structure - S.S. Grade 202 Pipe & Angle
Option B : Fully S.S. Grade 304, Inner Structure - S.S. Grade 202

Hardening Time : • Ice Candy-15 minutes • Ice cream Cup & Cone-45 minutes
 • 1/2 Ltr Family Pack-1.3 hrs • 1 Ltr-2.0 hrs • 4 Ltr Bulk-4 hrs • 20 Ltr Nali-6 hrs

* Total height = Body height + Cond. Unit Height + Stand height

** Cooling capacity based on:

Standard Model - Eva. Temp. -32°C and Cond. Temp. 50°C,
 Two Stage Model - Eva. Temp. -37°C and Cond. Temp. 25°C