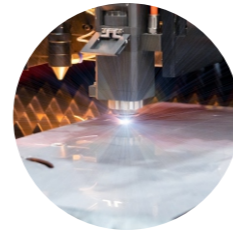




速冻设备 / 食品加工机械

**FREEZING EQUIPMENT
FOOD PROCESSING LINE**



南通博朗冷冻设备有限公司(工厂)
Nantong BOLANG Refrigeration Equipment Co.,Ltd (Factory)

南通博朗节能科技有限公司(国际贸易子公司)
Nantong BOLANG Energy Saving Technology Co.,Ltd (International Trade Subsidiary)

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企业篇

公司简介

南通博朗冷冻设备有限公司成立于2012年，是一家集设计、研发、生产、销售、服务于一体的综合性公司，专业生产冷冻冷藏设备；食品速冻加工设备及热回收设备；化工冷水机组、尾气回收装置设备，以及一站式冷链物流的解决方案。

博朗主营：螺旋速冻机，隧道速冻设备，冲击式速冻设备，流态化速冻机，螺杆冷凝机组，活塞、涡旋式冷凝机组，DL，DD，DJ系列冷风机，制冰机，冻干机，工业冷水机组，广泛用于食品的加工及储藏、化工、生物制药、电子、船舶、制冰、石化等领域。公司产品不仅遍布全中国，同时还远销到美国、日本以及东南亚等多个国家，先后为1000多家大型企业、高校实验室提供产品和服务。

公司致力于制冷行业多年，坚持以“技术开拓市场，品质树立形象”为企业发展理念，不断学习尖端的制冷技术，同时结合实际应用经验，从产品的性能、能效、操控等多方面改进产品的质量，产品获得了CE、ISO9001质量管理体系认证，并得到了用户的高度评价。

博朗将会不遗余力地投身于制冷行业，为人类的美好生活环境，提供更加环保、安全、节能、优质的产品。

Established in 2012, Nantong BOLANG Refrigeration Equipment Co., Ltd. is a comprehensive company integrating design, research and development, production, sales and service, specializing in the production of refrigeration and freezing equipment; food quick-freezing processing equipment and heat recovery equipment; chemical chiller unit, exhaust gas recovery device equipment, and one-stop cold chain logistics solutions.

BOLANG's main business: spiral quick-freezing machine, tunnel quick-freezing equipment, impact quick-freezing equipment, fluidized quick-freezing machine, screw condensing unit, piston, scroll condensing unit, DL, DD, DJ series of chillers, ice machine freeze dryer, industrial chiller, widely used in food processing and storage, chemical industry, biopharmaceutical industry, electronics, shipbuilding, ice making, petrochemical industry and other fields. The company's products not only spread throughout China, but also exported to the United States, Japan and Southeast Asia and other countries, has provided products and services for more than 1,000 large-scale enterprises, university laboratories.

The company is committed to the refrigeration industry for many years, adhere to the "technology to develop the market, the quality of the establishment of the image" as the concept of enterprise development, and constantly learn the cutting-edge refrigeration technology, while combining the practical application of experience from the performance of the product, Meanwhile, combining with the practical application experience, we improve the quality of our products from the aspects of performance, energy efficiency, control, etc. Our products have obtained the CE、ISO9001 quality management system certification and have been highly evaluated by the users.

BOLANG will spare no effort to devote itself to the refrigeration industry and provide more environmentally friendly, safe, energy-saving and high-quality products for the better living environment of human beings.

冷冻冷藏

生物医疗

工业制冷

商超冷链

冷链物流

食品加工

水产冷冻

畜禽类屠宰加工

中央厨房

低温试验

应用领域 APPLICATION FIELD

通常,速冻机适用于各种各样的食物,包括肉类、家禽、鱼类、海鲜、水果、蔬菜、半成品、罐头食品、面包和糕点

Usually,quick freezers are suitable for a wide variety of foods,including meat,poultry,fish,seafood,fruits,vegetables, semi-finished products,canned foods,bread,and pastries.

01 螺旋式速冻装置 01 SPIRAL FREEZER

1-1螺旋速冻机
1-1 Spiral freezer

02 隧道式速冻装置 02 TUNNEL FREEZER

2-1 隧道式板/网带速冻机
2-1 Stainless steel belt/ Mesh belt tunnel freezer
2-2 隧道冲击式板/网带速冻机
2-2 Impingement board/mesh belt tunnel freezer
2-3 流态化速冻机
2-3 Fluidized freezer

03 平板式速冻装置 03 PLATE FREEZER

3-1液压平板速冻机
3-1 Hydraulic plate freezer

04 配套装置 04 ANCILLARY EQUIPMENT

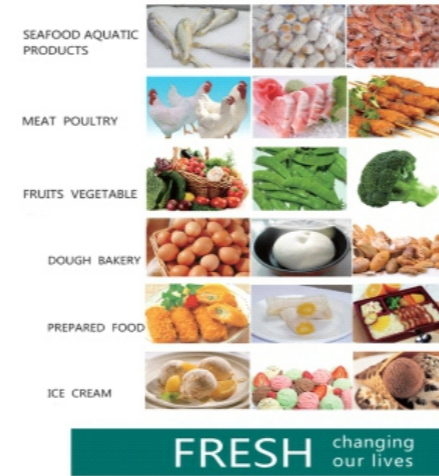
4-1冷藏库及速冻间
4-1 Cold room and blast freezer
4-2 制冷机组及生产线
4-2 Refrigerating units,production lines



螺旋速冻机 Spiral Freezer

双螺旋速冻机结构

Double drum spiral freezer structure



螺旋速冻机广泛应用于各类食品的加工,产能范围200kg/h-6000kg/h,可根据用户实际要求及场地限制进行非标设计和制造。

Spiral freezer is widely used in all kinds of food processing, capacity range of 200kg/h-6000kg/h, .We can do non-standard design and manufacture according to customers' actual requirements and site limitations.

产品特点:

- 结构紧凑, 占地面积小
- 冻结能力大, 充分发挥了螺旋式转鼓结构的特点
- 采用精密加工件, 确保设备的整体性能
- 传送网带由高强度材料制成, 提高了设备的使用寿命和稳定性
- CIP自动清洗系统的应用, 保证了食品加工的卫生
- 网带保护、自动张紧, 紧急停止开关, 确保设备安全运行

注意事项:

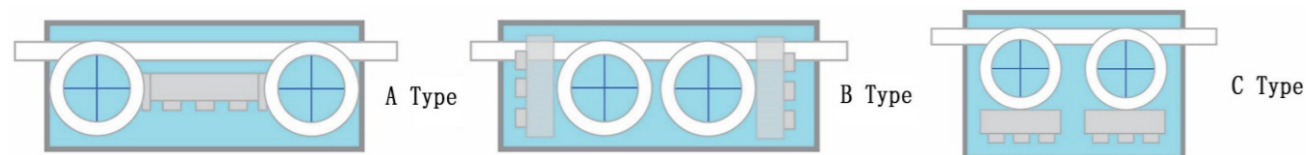
可根据客户的实际需要设计制造各种非标产品。

空气循环方式:

Air circulation mode:

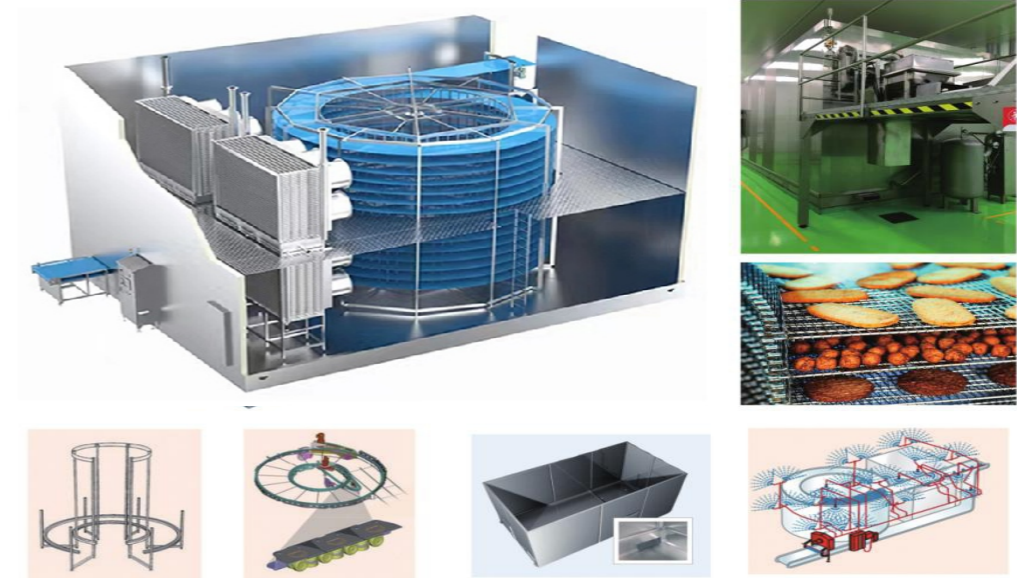
根据冷冻产品的要求, 选择合适的风道循环方式, 双螺旋有A、B、C三种风道循环方式可供选择。

According to the requirements of the frozen product, choose the appropriate air duct circulation method. The double helix has three air duct circulation methods: A,B and C.



单螺旋速冻机结构

Single drum spiral freezer structure



Product features:

- Compact structure and small footprint
- Large freezing capacity, fully utilizing the characteristics of the spiral drum structure
- Using precision machined parts to ensure the overall performance of the equipment
- The conveyor belt is made of high-strength materials, which improves the service life and stability of the equipment
- The application of CIP automatic cleaning system ensures the hygiene of food processing
- Mesh belt protection, automatic tensioning, emergency stop switch to ensure safe operation of equipment

Note:

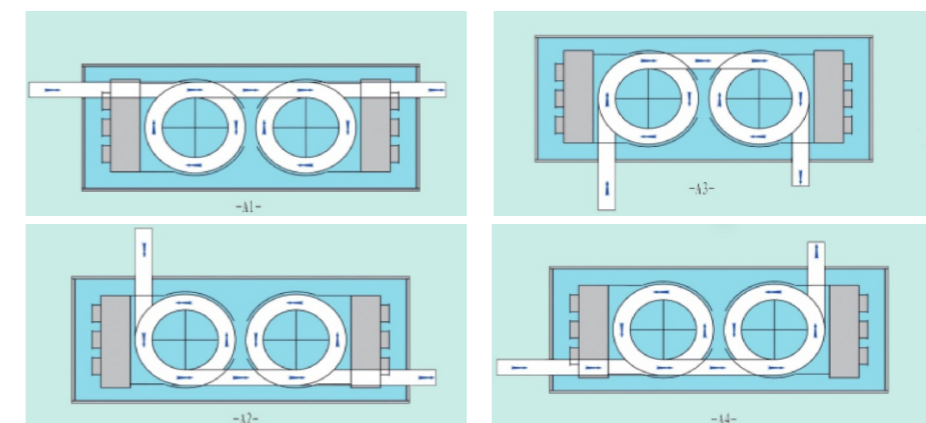
Various non-standard products can be designed and manufactured according to the actual needs of customers.

进出口方向:

Inlet and outlet directions:

根据空间和生产需要选择不同的进出口方向。

Select different inlet and outlet direction as per space and production needs.



板/网带隧道式速冻机 Stainless Steel Belt / Mesh Belt Tunnel Freezer

隧道式板带速冻机结构

Stainless steel belt tunnel freezer structure



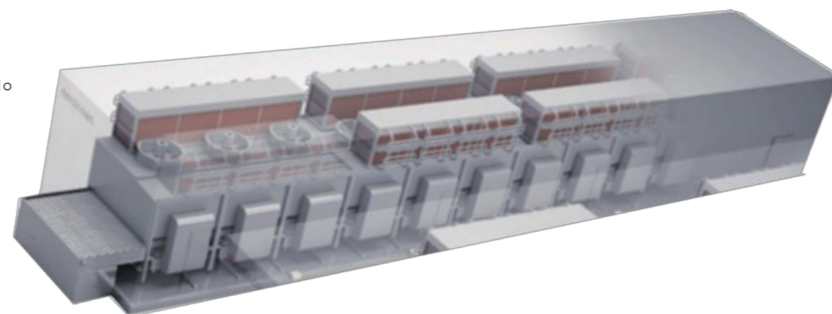
隧道速冻机是一种结构较为简单的高效速冻装置。根据输送带的不同,可分为隧道网带速冻机和隧道板带速冻。主要适合于海产品,禽肉,蔬菜,水果,面食,乳制品等食品的速冻加工。冻结量可在150kg/h~1000kg/h.

结构特点:

- 结构简单,运行方便,使用寿命长
- 采用高强度SUS304网(板)带传送冻品,表面平整,可根据要求选择传送带的宽度
- 采用热波动吹风方式,冻结效率高
- 根据产量要求可选用单,双带组合
- 采用水冲霜,保证清洁卫生
- 进口变频器实现无级调速,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
- 库体采用硬质聚氨酯发泡,保温性能好。内外包及库体内外支架均为不锈钢,易清洗,符合食品卫生HACCP要求

注意事项:

可根据客户的实际需要设计制造各种非标产品。



隧道式网带速冻机结构

Mesh belt tunnel freezer structure



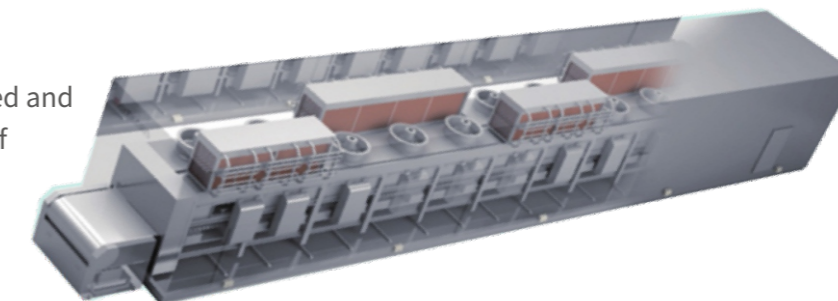
Tunnel quick-freezing machine is a kind of high efficiency quick-freezing device with relatively simple structure. According to the different conveyor belt, it can be divided into tunnel mesh belt quick-freezing machine and tunnel plate belt quick-freezing. It is mainly suitable for the quick-freezing of seafood, poultry, vegetables, fruits, pasta, dairy products and other foodstuffs. The freezing capacity can be 150kg/h~1000kg/h.

Structural features:

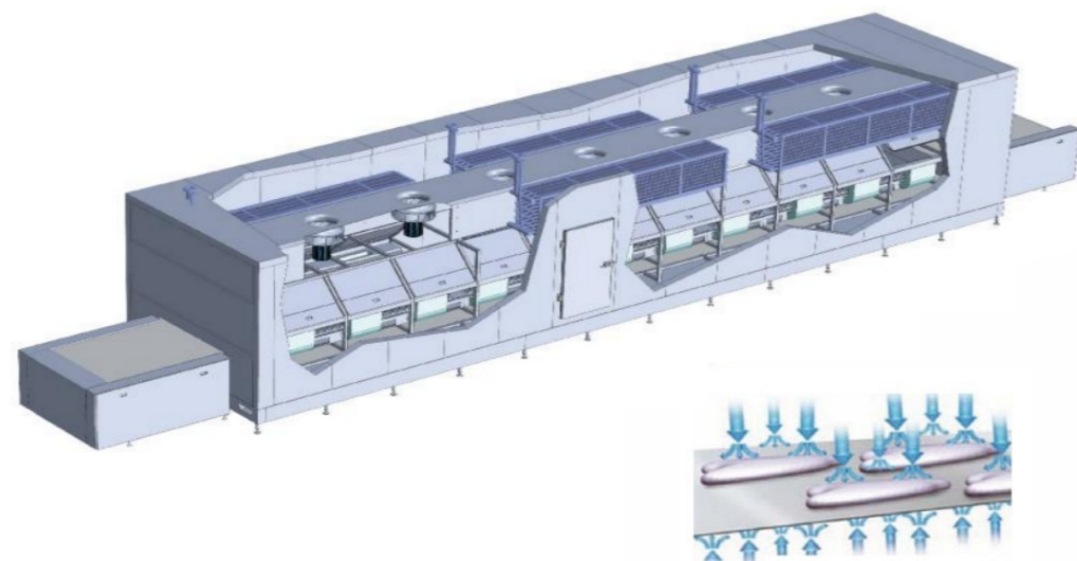
- Simple structure, convenient operation and long service life.
- Use the high strength SUS304 mesh(board)to carry the frozen product. The surface is flat, and the width of the conveyor belt can be selected according to customer requirement.
- Adopt thermal wave blowing style to ensure freeze efficiency .
- Adopt single/double conveyor combination.
- Use water to defrost and ensure clean and hygienic.
- Import frequency converter realizes stepless speed adjustment, and freezing time of products can be adjusted continuously according to need, which can be used for the processing of various kinds of frozen products.
- The library adopts rigid polyurethane foaming and the insulation performance is good. Both inside and outside is stainless steel plate, easy to clean, comply with the food hygiene HACCP requirements.

Note:

Various non-standard products can be designed and manufactured according to the actual needs of customers.



冲击式板/网带隧道速冻机 Impingement Board/ Mesh Belt Tunnel Freezer



高效冲击式隧道速冻装置库体内部有独特的低温气流与风道。食品随输送带穿过速冻机时，食品的上下表面被均匀的高速气流相对吹，表面温度迅速降低，能够在最短的时间内完成对食品的快速冻结。该装置适用于颗粒状、小块状、扁平状食品的快速冻结，如鱼片类、汉堡肉饼、虾类等。

性能特点:

- 极速冻结不产生大的冰晶，食品解冻后新鲜如初
- 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
- 冻结时间极短，加工时的能耗低
- 冻结效果接近液氮喷淋速冻
- 同等产能该装置较传统速冻机对空间要求小



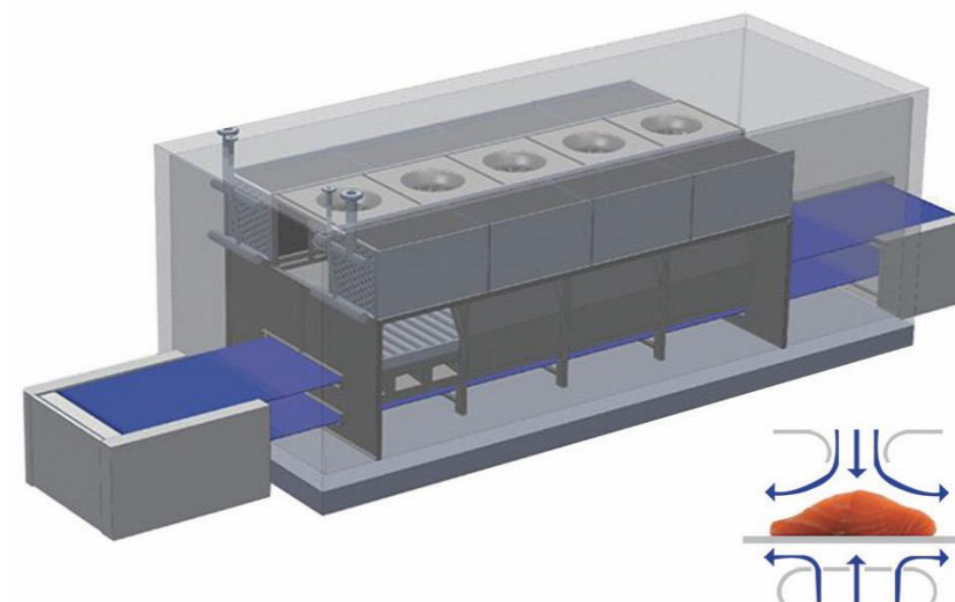
高效冲击式板带速冻装置 Impingement Board Tunnel Freezer

传送带采用高强度SUS304钢板带。将产品放置于传送板上，钢板带上方的喷嘴将高速风直接射到需要冷冻的产品上面，板带下方的喷嘴则将高速冷风射在钢板带上。这样可以快速降低和冻品接触处的钢板带温度，从而带走冻品下面的热量。

The conveyor belt is made of high strength SUS304 steel plate belt. The product is placed on the conveyor belt, the nozzle above the belt shoots the high speed air directly to the product to be frozen, and the nozzle below the belt shoots the high speed cold air on the belt. The nozzles below the belt shoot high speed air onto the belt. In this way, the temperature of the steel plate belt in contact with the frozen products can be lowered quickly, so as to take away the heat underneath the frozen products.

注意事项:

可根据客户的实际需要设计制造各种非标产品。



High-efficiency tunnel freezers have a unique low-temperature flow and air ducts inside the storage body. When the food passes through the freezer machine with the conveyor belt, the upper and lower surfaces of the food are blown in opposite directions by the uniform high-speed airflow, and the surface temperature is rapidly reduced, so that the rapid freezing of the food can be completed in the shortest possible time. The device is suitable for rapid freezing of granular, small and flat foodstuffs, such as fish fillets, hamburger patties, shrimps, etc.

Performance characteristics:

- Extreme freezing does not produce large ice crystals, food quality is maximized, thawed fresh as ever.
- Food surface quickly hardened, crust, lock the internal moisture, so that frozen goods to a minimum.
- Freezing time is very short, low energy consumption during processing.
- Freezing effect close to liquid nitrogen spray.
- Small area cover with same capacity than tradition.

高效冲击式网带速冻装置 Impingement Mesh Belt Tunnel Freezer



传送带采用高强度SUS304网带，将产品置于传送网带上。该速冻机由多个高压风筒的风机通过专门定制的特殊规格的喷嘴将风射到产品上下表面。这种特别的吹风方式使得配有足够多的蒸发面积，可以更好地发挥散热效果，使产品能达到快速冻结的效果。

The conveyor belt is made of high-strength SUS304 mesh belt to place the products on the conveyor belt. This quick-freezing machine consists of several high-pressure blower fans shooting air onto the upper and lower surfaces of the products through specially customized nozzles with special specifications. This special way of blowing the air makes it equipped with enough evaporating area to better exert the heat dissipation effect, so that the products can achieve the effect of fast freezing.

Note:

Various non-standard products can be designed and manufactured according to the actual needs of customers.

流态化速冻机 Fluidized Freezer



流态化速冻机采用不锈钢网带(塑料带)。工作时,食物被垂直向上的气流吹散,形成半悬浮状态(半流动冻结)或全悬浮状态(全流动冻结)。悬浮的食物颗粒被低温气流包围,迅速冻结。同时,在输送带的底部和侧面设计了机械振动和空气脉冲振动装置。当食物表面结冰时,由于振动使其分离,有效地避免了粘连。流态化冷冻的合理设计和设备为客户提高了运行效率,降低了成本。

The fluidized freezer uses a stainless steel grid (plastic belt). During operation, the product is blown away by the vertically upward flow of air, forming a semi-suspended state (semi-flow freezing) or a fully suspended state (full-flow freezing). The suspended particles are surrounded by the low-temperature flow and freeze rapidly. At the same time, the bottom and sides of the conveyor belt are designed with mechanical vibration and air-air pulse vibration devices. The conveyor belt is designed with mechanical vibration and air-pulse vibration at the bottom and sides of the conveyor belt. When the surface of the product freezes, the vibration separates the product and prevents it from sticking to the surface. The rational design and equipment of the fluidized freezing system have improved the efficiency of operation and reduced costs for customers.

性能特点:

- 低噪音离心风机高效导风使高速高压低温气流在输送带底部垂直向上流动。
- 蒸发器、风机、流化床、导风结构形成循环风道,快速传递食物热量。
- 食品颗粒由于高速气流的作用而形成全悬浮状态或半悬浮状态。
- 在给料装置中,食品颗粒被低温气流包围,表面迅速冻结,从而锁定内部水分,保证干燥损失降到最低程度。

Performance features:

- Low noise centrifugal fan and high efficient wind guiding produce the high-speed,high-pressure and low-temperature air flow vertically upward at the bottom of the belt.
- Evaporator,fan,fluidizedbed,wind-guiding structure form a cyclic air channel and the heat of food is quickly transferred.
- Food particles forms the full-suspended state or the semi-suspended state due to the effectof high-speed air flowing.

- In the feeder, the product particles are surrounded by a low-temperature stream, which rapidly freezes the surface, locking in the internal moisture and ensuring that drying losses are kept to a minimum.

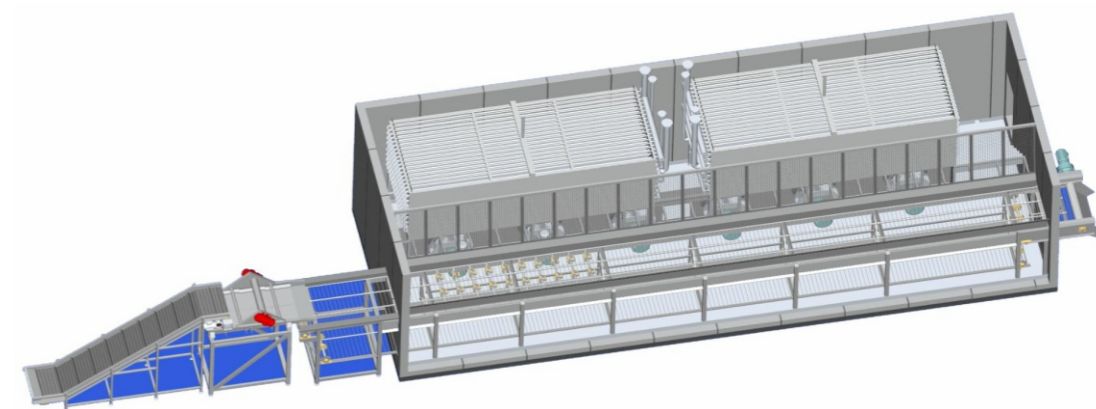


注意事项:

可根据客户的实际需要设计制造各种非标产品。

Note:

Various non-standard products can be designed and manufactured according to the actual needs of customers.



液压平板速冻机 Hydraulic Plate Freezer



液压接触式平板速冻机的内部铝板可以上下水平移动,通过与冻品的双面接触实现热交换,快速冻结产品。根据客户需要,可配套相应的制冷系统。该速冻机适合于在陆地或渔船上冻结块状食品,如鱼片,鱼糜,虾,贝类等。

The internal aluminum plate of hydraulic plate freezer can be moved up and down horizontally to achieve heat exchange and quick freezing of products through double-sided contact with frozen products. According to customer's need, it can be equipped with corresponding refrigeration system. This quick freezer is suitable for freezing lumpy foodstuffs, such as fish fillets, surimi, shrimps, shellfish, etc. on land or on fishing boats.

主要结构特点及性能:

- 全不锈钢箱体,聚氨酯发泡,美观大方,卫生方便,易清洗。
- 液压升降系统,产品两侧铝板接触。冷冻效率高。
- 机电一体化设计,节省投资,安装操作方便。
- 平均供液,效率高,冷却冷冻快。
- 广泛用于速冻渔业、果蔬糕点、切肉等。

Main structural features and performance:

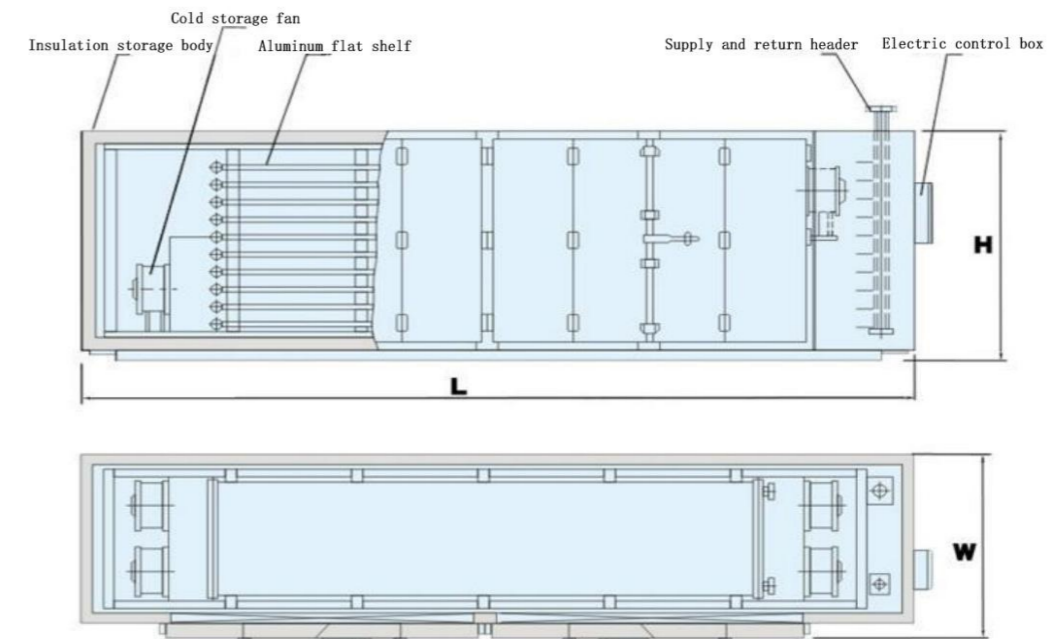
- The stainless steel cabinet with polyurethane foam is aesthetically pleasing, large and convenient, and easy to clean.
- Hydraulic up and down system, aluminum plates contact both sides of product, high freezing efficiency.
- Mechatronical design saves invest and easy for installing and operation.
- Average liquid supply, high efficiency, quick cooling and freezing.
- It is extensively used in fast freezing fisheries, fruits and vegetables pastry, cut meat and etc.

注意事项:

可根据客户的实际需要设计制造各种非标产品。

Note:

Various non-standard products can be designed and manufactured according to the actual needs of customers.



冷藏库及速冻间 Cold Room And Blast Freezer



主要结构特点及性能:

- 保温板采用进口设备生产,采用聚氨酯发泡,隔热效果极好。
- 全铝合金蒸发器换热效率高,除霜速度快。
- 低噪音轴流风机强制低温空气循环,冻结效率高。
- 全自动微电脑控制系统,操作方便,维护需求低。
- 餐车和餐盘需要在订单中注明

Main structural features and performance:

- Insulation panel is manufactured by imported equipment and is polyurethane foamed. The heat insulation effect is excellent.
- All aluminum alloy evaporator has high efficient heat exchange and defrosting speed is fast.
- Low noise axial fan forced low-temperature air to circle and the freezing efficiency is high.
- Automatic micro computer controlling system is user-friendly and low-maintenance demand.
- Carts and food trays need to specified in the order.



制冷机组及生产线 Refrigeration Unit And Production Line



辅助制冷装置:

- 博朗冷冻成套制冷系统具有使用寿命长,操作简单,高效节能,结构紧凑,运行可靠,智能化程度高等优点。博朗冷冻不断的创新研发,以领先的技术,可靠的质量,完善的服务继续引领速冻行业!
- 我司专业提供速冻设备的配套制冷系统,可提供各种成熟的设计方案;制冷压缩机机组

类型可以是:活塞式制冷压缩机、螺杆式制冷压缩机、多机头并联机组等等。多年来,我们已经设计完成了多项国内外制冷工程,积累了丰富的经验,工程施工质量得到广大用户的赞誉!

Auxiliary refrigeration unit:

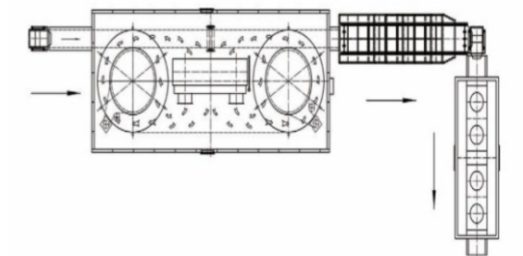
- The complete refrigeration system of BOLANG has the advantages of long service life, simple operation, high efficiency and energy saving, compact structure, reliable operation and high degree of intelligence. With continuous innovation and research, BOLANG continues to lead the quick-freezing industry with leading technology, reliable quality and perfect service!
- Our company specializes in providing the supporting refrigeration system for quick-freezing equipment, and can provide various mature design solutions; refrigeration compressor unit Types can be: piston type refrigeration compressor, screw type refrigeration compressor, multi-head parallel unit and so on. Over the years, we have designed and completed a number of refrigeration projects at home and abroad, and have accumulated a wealth of experience, the quality of engineering construction has been praised by the majority of users!

成套生产线及水产包冰装置:

水产加工包括水产分级、蒸煮、冷却、冷冻、包冰和复冻。公司在水产加工行业有多年的应用经验。我们可以提供完整的水产设备线,包括水产预处理机、水产蒸煮线、速冻机、螺旋/隧道速冻机、包冰机、复冻机、配套制冷系统等。

Complete assembly lines and aquatic ice packs:

- The aquatic product processing comprises of aquatic product grading, steam cooking, cooling, freezing, ice wrapping and thawing. The company has years of application experience in the aquatic product processing industry.
- We can provide the complete aquatic product equipment line includes aquatic product pre-processor, aquatic product cooking line, quick freezer, spiral/tunnel freezer, ice wrapping machine, refreezing machine, and supporting refrigeration system, etc.



Process diagram: Vibrating fabric machine - Double spiral quick freezing machine - Ice wrapping machine - Vibrating fabric machine - Refreezing machine



