

More than  
30 Installations  
in the Last Decade...



**Rinac India Ltd.**, No.-5, Saraswathi Nivas, Ulsoor, Bangalore -560008, Karnataka  
Tel: 08025542998/41132998, Fax: 08025511750. E-mail: rilco@rinac.com

For information and support, call Toll Free: +91 1800 4191166  
E-mail: sales@rinac.com, www.rinac.com

We, at Rinac, begin with seamless solutions for cold chain and modular construction. Soon, a relationship develops, empowered by our domain expertise, service excellence, and customising capabilities. As the bond deepens, you will discover that we invest in curiosity, innovation, and ingenuity; constantly questioning perfection, and leveraging our resources to nurture each relationship into a win-win proposition. What's more - warm, pro-active support is always just a call away through RinaCare, our dedicated relationship service group.

For about two decades, Rinac has been the chosen partner for industry leaders, providing an unrivalled range of solutions and superior value. But that's just the tip of the iceberg.



IQF/082013/R1



**Individual Quick Freezer**



for that sealed-in freshness





## The pioneer is here

A leader in cooling solutions, Rinac India offers you a host of Industrial Refrigeration (IR) products and services designed to cater to all your cooling needs in F&B. Our 360-degree cooling solutions encompass verticals such as agro, food processing, and pharma. They also extend to all stages of the cold chain. Being highly customisable, our offerings empower us with the capacity to deliver both large and small needs.

Rinac ensures a specialised range of refrigeration equipment to cater to the food industries. These solutions are designed to suit all requirements: storing farm produce, freezing, storing cooked and semi-cooked, poultry, seafood, fruits, and vegetables. In short, our cooling extends from the farm to the table.

## Straight Belt IQF/Tunnel Freezer

Handles your pull down conditions with ease completes the cycle quickly and efficiently

- Ideal for Cut Vegetable, Fruits, Marine products
- Food grade MOC gives high standard of hygiene
- Inbuilt VFD for variable belt speed which gives freedom in handling variety of products
- Fluidized bed to ensure uniform Cooling
- Occupies less floor space
- Complete ease of defrost and high degree of sanitation
- Very quick freezing time ensure minimal water loss and high product quality
- Can operate as complete stand-alone unit



## Spiral Belt IQF

- Ideal for RTE food, Poultry and Meat
- Variable belting option depending on the application, with long belt life
- Very compact and occupies less floor space
- VFD for belt motor enables handling variety of products
- High degree of sanitation



### Technical Data

| Cap Based on peas | 500kg/hr   | 1000 kg/hr | 2000kg/hr  | 2500kg/hr  | 3000kg/hr  |
|-------------------|------------|------------|------------|------------|------------|
| Product in C      | 10 C       | 10 C       | 10 C       | 10 C       | 10 C       |
| Product out C     | -18 C      | -18 C      | -18 C      | -18 C      | -18 C      |
| Model No          | IQF N39 05 | IQF N39 10 | IQF N39 20 | IQF N39 25 | IQF N39 30 |
| Appx.size(M)      | 4x3x4.5    | 6x6x4.5    | 7x6x4.5    | 8x6x4.5    | 9x6x4.5    |
| Ref.load TR       | 28         | 60         | 75         | 95         | 115        |
| Insulation        | 150mm RPUF | 150mm RPUF | 150mm RPUF | 150mm RPUF | 150mm RPUF |

- Single or multiple belt unit
- Module of capacity 500,1000,2500&3000 kg/hr of peas
- Enclosure made of energy efficient 150mm thick sandwich panels with RPUF core and stainless steel pre-painted GI metal lamination
- Access doors
- High static fans
- Freezer conveyor belts of SS/PE
- Cooling coil of SS tubes/Aluminium fins suitable for ammonia liquid pumping
- Automatic defrost arrangement

## Equipment Description

The IQF package fluidized belt tunnel freezer comprising of a plenum chamber that includes the belt ,product guards, fans with motors. Coil section that includes the coils ,belt washer and enclosure includes walls ,floor ,doors, lightings, in-feed and discharge.

## Conveyor System

The conveyor system consists of two conveyor sections:the pre-cool section and the freeze section.The conveyor frame is made of aluminium side panels consisting of UHMW roller belt supports on the pre-cool section and UHMW herring bone design on the freeze section.The product guards are made of stainless steel and UHMW wear strips against the belt.

## Conveyor Drives

Each belt is electrically driven.The electric motors are directly coupled through heavy duty high ratio gear motor.The speed is controlled by remote speed dials at the control panel.The freezing times and temperature is monitored by electronic digital meters.



## Refrigeration Systems



## Compak SC Compressor Package

- Single screw technology and balanced compression
- Built-in variable volume ratio
- Generously dimensioned bearings
- High quality shaft seals and metal bellows
- Efficient oil separation through coalescent filters
- All the precision valves, control and instruments are of Danfoss make
- Flexible operation parameters by variable frequency drive



## Freezulator Liquid Over feed System

- All the precision valves, control and instruments are of standard make
- Self sufficient in every aspect
- Construction as per codes