

# TEMPERING BBF 2200

EFFICIENT CRUSTING FOR  
PERFECT PORTIONING





# TEMPERING

# BBF 2200

## Technical Data

**Capacity**  
From approx. 1.000 to 2.200 kg/h

**Throughput time**  
Freely adjustable, approx. 6-20 minutes  
adjustable separately

**Product length**  
Maximum 700 mm

**Dimensions**  
5.950 x 2.300 x 2.575 mm [L x B x H]

**Maximum product size**  
Conveyor width: 700 mm  
Max. product length: to approx. 2 m  
Max. product height: to 200 mm  
(E2 crakes are possible)

**Refrigerant**  
Refrigerant R449A (or alternative R407F/R448A)

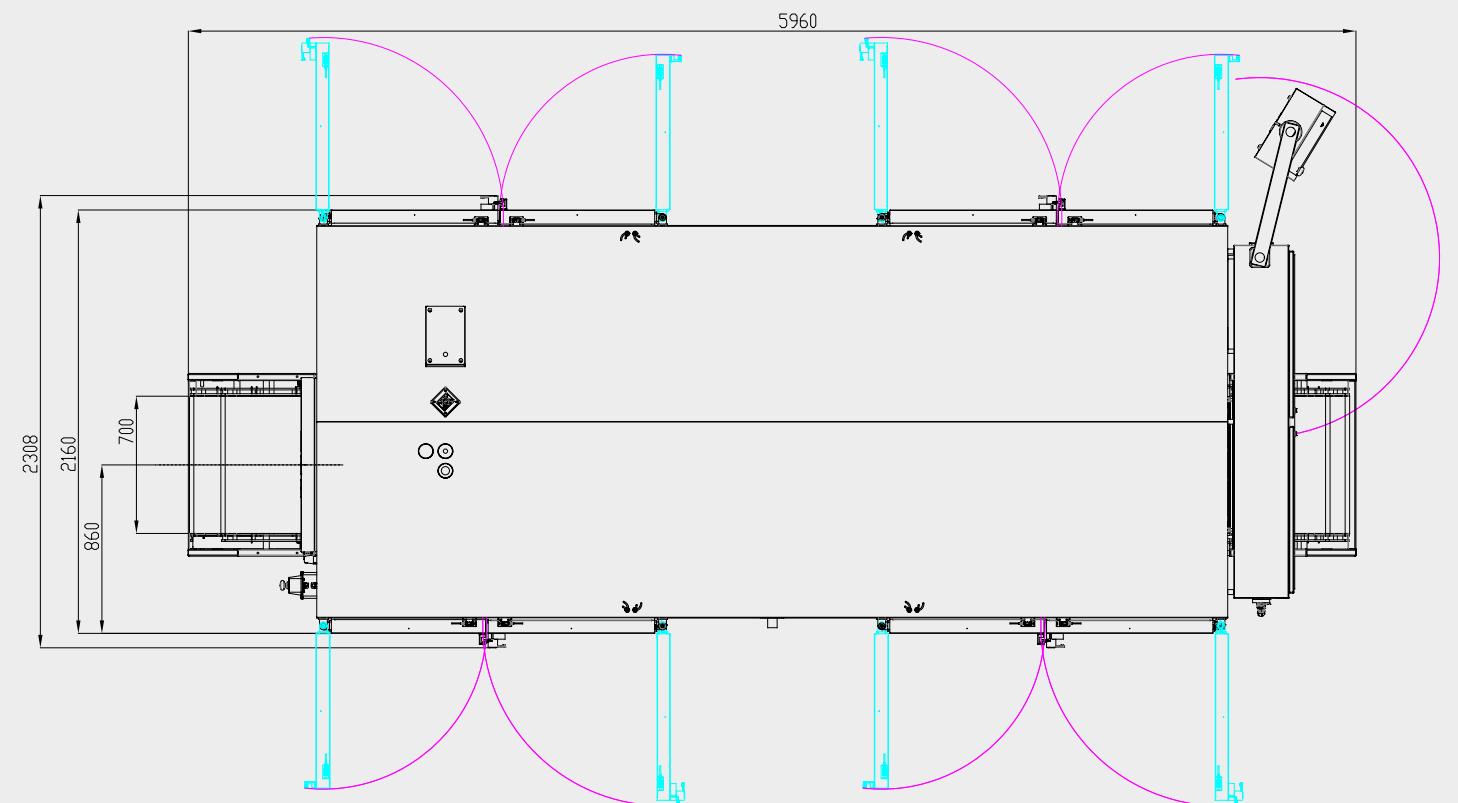
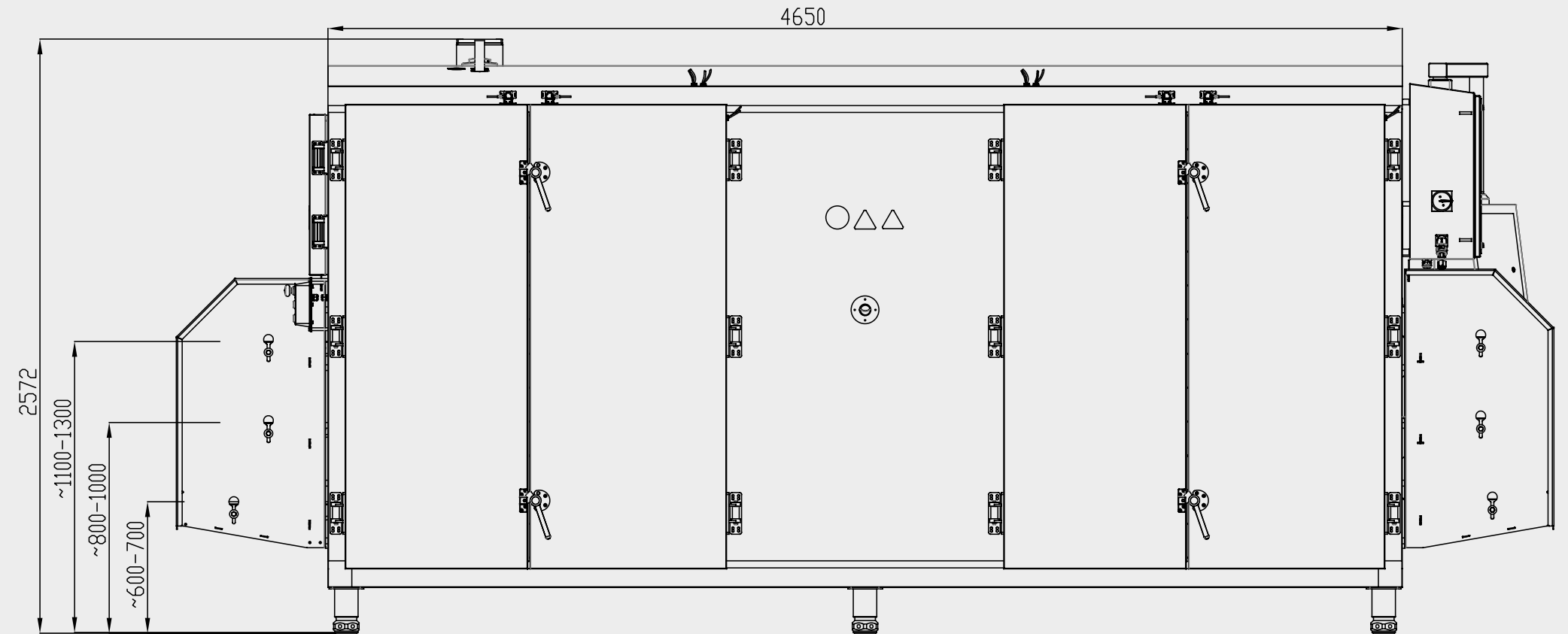
**Electrical connection**  
2 connections, 3x 400 V /N/PE each  
32 A pre-fuse for cell  
63 A pre-fuse for compressor

## Mode of operation

The BBF 2200 is a tunnel freezer designed for the smallest space, which can run on different levels with individual conveyors. A maximum of three conveyors on three different levels is possible. The speed and freezing time for each individual conveyor can be set in such a way that it corresponds to the particular requirements of the different pieces of raw meat. Thanks to the multi-level conveyor system, the maximum production output is up to 2.2 tons per hour (depending on the size, temperature and salt content) with a high throughput per m<sup>2</sup> (approx. 5,900 x 2,300 mm footprint). A comparable traditional tunnel system has a length of approx. 10-12 metres.

The transport conveyors, which can be controlled separately, make the BBF 2200 highly flexible. Thanks to the throughput times, which can be set individually, even different production lines can be operated with one and the same freezer. Different products and different product sizes can all be run over the system.

The costs of freezing system from TVI are significantly lower than those of nitrogen or CO<sup>2</sup> operated, cryogenic freezer systems. A separate suction system is not required.



## IMPRESSIVE TECHNOLOGY

- Low running costs
- Optimum process flow
- Compact design
- High performance
- Ideal surface tempering and therefore highest quality, yield and shelf life
- Longer shelf life