

More than
30 Installations
in the Last Decade...



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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 t 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.loadTR	28	60	75	95	115
Insulation	150mm RPUF	150mm RPUF	150mm RPUF	150mm RPUF	150mmRPUF

- 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



Freezolorator Liquid Over feed System

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