

More product information
Please visit our website

YouTube

- CE Certificate
- ISO 9001 Quality Management System
- ISO 14001 Environmental Management System
- ISO 45001 Occupational Health and Safety Management System
- ASME certification



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SQ-HJ2022



GENERAL CATALOGUE

Provide the World with High-quality Cold Chain Equipment Solutions

- IQF Freezers
- Refrigeration System
- Cold Chain Integration

SQUARE TECHNOLOGY GROUP CO., LTD.

Corporate Profile

Square Technology Group Co. Ltd (formerly Nantong Square Freezing & Heating Mechanical Equipment Co. Ltd.) is a listed company in Shanghai-stock Exchange. The company has been manufacturing freezing systems for over 30 years and is the largest industrial freezer manufacturer in the China.

Our manufacturing facility is located in Nantong, China, with some 1300 employees and 64 hectares' land. We serve a wide range of food processing industries and can draw from our extensive experience to provide our customers the best value and ensure maximum profitability.

The product line includes spiral freezer, plate freezer, tunnel IQF, refrigeration system, cold storage, air cooler, insulated panel, cooker, oven, ice machine, etc.

Our products have been exported to over 80 countries, covering various applications, including seafood, protein, bakery, vegetable, fruits, etc. Square dedicate to deliver the superior quality freezing equipment to our clients.

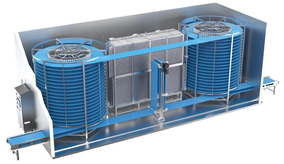
Delivered products to
80+
countries

Completed
3000
Installations

300+
Patents

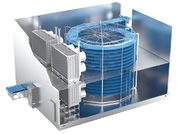


Double Spiral Freezer





Single Spiral Freezer



The spiral freezer is ideal for quick freezing various foods, including meat, poultry, seafood, ready meal, pizza, boxed ice cream. Square Technology is the drafter of the China national standard of spiral freezer.(GBAT22733-2008)

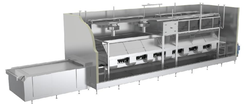
The open design of the structure is 100% accessible for cleaning and repair.

Several cleaning modes are pre-programed in the computerized control system. The automatic CIP system (clean in place) is available as option to save the cleaning labor and time.

Insulated enclosure can be either fully-welded (optional) or groove-tongue caulked, providing excellent insulation and water proof.

All spiral freezers are custom designed to meet the customer's unique designs. Freezing capacity ranges from 200kg to 10000kg/hr.

Impingement Tunnel Freezer



The impingement freezer utilize high velocity air jets direct their force at the top and bottom of a food product to remove the air, or thermal barrier, surrounding the product surface. Once this barrier or layer of heat is removed it allows for faster freezing of the product. This operation helps to reduce processing times considerably, giving freezing times similar to those provided by cryogenic equipment. In addition, operating costs are similar to those of traditional mechanical equipment.



Brine Solid Band Freezer

Impingement Mesh Belt Freezer

Impingement Solid Band Freezer

Plate Freezer

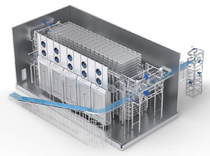


Plate freezers are commonly used for freezing brick-shaped products in mold or box. In plate freezers, refrigerant is allowed to circulate inside thin channels within the plates. The packaged products are firmly pressed between the plates. High rates of heat transfer can be obtained between the packaged product and the evaporating plates. We are proud to be the drafter of the China National Standard of Plate Freezer (GB /T22734-2008).

The plate freezer is very suitable for frozen blocks, such as fish, shrimp, surimi, meat, pet food, juice, etc.



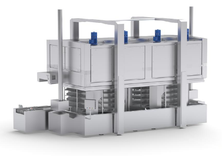
Carton Freezer



The carton freezer can freeze or chill products in cartons, plastic totes or shrink-wrap. Our tunnel carton freezer ensures rapid freezing that preserves your products optimally. Any packaged product - cartons, boxes, trays or bulk containers.

The pre-sorting system, the advanced freezing unit and the output distribution all contribute to product quality, while lowering labour costs.

Spiral Cooker



A spiral cooker is a hot air system which can be used to cook or grill a wide variety of food products. Using a spiral cooker, the product gets the colour, bite and flavour you want.

A spiral cooker can handle an unlimited number of combinations of air temperature, humidity and speed.

Spiral cookers have a capacity ranging from 500 to 3,000 kg per hour.

Air Cooler/Evaporator/Condenser



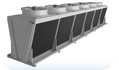
Ceiling Mounted Air Cooler



Dual Air Cooler



Flat Air Condenser



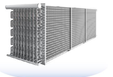
V-Shaped Air Cooled Condenser



Commercial Air Cooler



Evaporator For Blast Freezer / IQF



Customized Fin / Tube Evaporator



Evaporative Condenser

Square Technology Group integrate the heat exchanger in its product portfolio in 2018. The heat exchanger plant owns the modern manufacturing facility of 38,000 square meters. The heat exchanger product line covers a complete range of fin/tube type air heat exchangers, including air cooler, evaporator, air condenser, evaporative condenser, etc.

To ensure the product meets the International standard, the workshop is equipped with the state of art manufacturing machineries. The products are widely used for cold storage, cold chain distribution center, supermarket, hospitals, buildings, data centers, chemical and power industries.

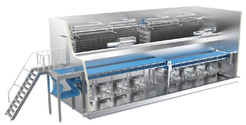
Self-stacking Spiral Freezer



The self-stacking spiral freezer is a compact and hygienic freezer design. Compared to the traditional low tension spiral freezer, the self-stacking spiral freezer eliminates the rails supporting the belt, that means up to 50% more freezing output with the same foot print. The conveyors are almost 100% accessible to cleaning thanks the elimination of the belt rail and drum. The freezer has combined the state-of-the-art clean-in-place (CIP) system.

An open, easily cleanable and accessible design optimizes sanitation standards and decreases system downtime for cleaning and maintenance. This feature reduces contamination and extends the life of the equipment by preventing waste buildup and simplifying the cleaning process.

Fluidized Bed Freezer

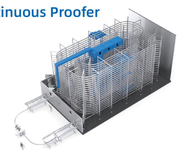


Food particulates generally of a uniformed size are placed on a mesh conveyor or a vibrating platform, the airstream is in an upward direction and he velocity of the air is adjusted to just lift the product off the belt and this also causes the product to flow is there is a change in elevation of the conveyor, the solid particles begin to act like a fluid as they are submerged in the air.

As the product moves in the fluidized bed, it comes in good contact with the air; there is an excellent heat transfer between air and product. ADF(air defrosting) is optional for longer defrosting interval and better coil performance.

Square Technology participated in drafting the China national standard of Fluidized bed freezer (GB/T 22732-2008). Some of the common products that are frozen in a fluidized bed freezer are strawberries, blueberries, diced meat, peas, beans and French fries.

Continuous Proofer



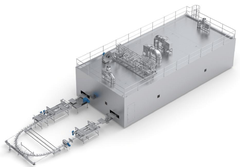
A conveyor system is inside the insulated enclosure. The moisture and temperature inside the proofer is automatically regulated by the PID control of the valves. The proofer is suitable for the proofing of a variety of bakeries products and pastries. The proofing quality is better; The moisture and temperature is more consistent, and more automatic than the traditional proofer.

Spiral Proofer



The Spiral Proofer is available in both Single and Double Drum configurations. The product passes through the temperature and moisture controlled environment and well controlled airflow. The Spiral Proofer is mainly used for proofing a variety of bakery product.

Continuous Oven



The continuous oven's hourly yield can be between 24,000 to 60,000 pieces of burger buns per hour. The working temperature is in a range of 195℃ and 230℃, and the baking time is adjustable from 10 to 30 minutes.

The oven can work together with our proofer, cooler, and freezer and form a complete bakery production line. It is suitable for automatic and mass production of bread, biscuits, laminated pastries and the likes.

Refrigeration System

After some 20 years of designing, manufacturing, building, and servicing, we literally have hundreds of industrial refrigeration systems around the world. We are also known for designing and building the CO_2 cascade, Freon, Ammonia system around the world.

We only use the internationally recognized refrigeration parts. For example,Compressor are German Bitizer, Japanese Mycom. Valves are Danfoss, Emerson. All the pressure vessels are built in house in strict compliance to American Society of Mechanical Engineers (ASME). And our welders and technicians are ASME certified.

We have the state of art plasma welding machines, rollers, radiography test equipment to ensure the pressure vessels for the refrigeration system are reliable and meet the international pressure vessel codes.



M series
MYCOM Refrigeration Unit



B series
BITZER Refrigeration Unit



K series
KOBELCO Refrigeration Unit



F series
FUSHENG Refrigeration Unit



S series
CO_2 Refrigeration Unit



N series
CO_2 Refrigeration Unit

Insulation System of Cold Storage



Thickness: 50, 100, 125mm

Applications: -35 to 20℃, Wine, Chocolate, Pharmacy, fruits, seeds, etc.



Thickness: 150, 180mm

Applications: -40 to – 5℃, cold storages for frozen meat, seafood, vaccine, etc.



Thickness: 200, 250, 300mm

Applications: -20 to – 40℃, blast freezers, cryogenic storage for tuna, and other extreme low temperature applications.



Hidden-joint panel

The hidden-joint panel is suitable for high-rise cold storage. The patented tongue-groove joints allow the fasteners investable and improve the appearance of joints. The cold loss through the joint is minimized.