Vertical Plate Freezer

- Products are simply placed or poured into vertical pockets between aluminium freezing plates
- Symmetrical frozen blocks stack easily, maximising on amount of available storage space
- Minimal energy consumption, easy installation and low capital and maintenance costs
- Rapid freezing preserves products quality and minimises production time
- Wide range of models

Framework
The all steel welded heavy duty framework is fully hot dipped galvanized for protection and is designed with hygiene in mind and the whole freezer can be quickly and easily hosed down if required.

Freezing plates
These are manufactured from extruded aluminium alloy sections with internal passages for refrigerant. The freezing plate surfaces coming into contacts with the product are flat and smooth which ensures good contact for heat transfer and high standards of hygiene.

Refrigerant hoses
Flexible refrigrant hoses are connected between the freezing plates and refrigerant headers. The hose consists of a PTFE material covered externally with a double braided stainless steel with stainless steel fittings.

Heating   Ventilation   Air Conditioning   Refrigeration

Hydraulic cylinders

Hydraulic cylinders perform the functions of opening and closing the freezing plates and raising the lowering the lifting arms. The hydraulic cylinders will have stainless steel rods.

Lifting arms

The horizontal and vertical members of each lifting arm are fitted with a high density polyethylene extrusion, forming the bottom of the freezing station.

Vertical plate freezer
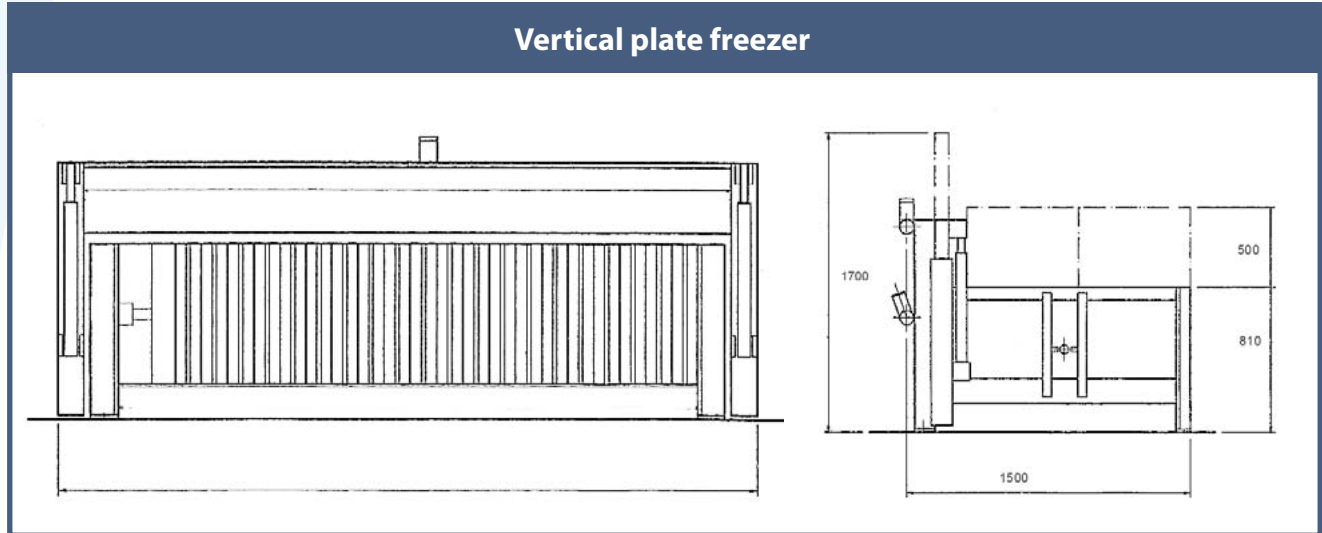
Standard dimensions

Model	Normal block thickness	LENGTH O/A (L)
		mm
VPF 12/100	100	2250
VPF 16/100	100	2750
VPF 16/75	75	2475
VPF 20/100	100	3250
VPF 20/75	75	2750
VPF 20/50	50	2250
VPF 25/75	75	3250
VPF 25/50	50	2500
VPF 26/100	100	3995
VPF 32/75	75	3995

- Top loading and unloading
- Typical block dimension, all models
  L x H : 1060 x 520 mm x thickness
- Refrigerant : HCFC, HFC and Ammonia

Options:
- Alternative no. of stastions
- Alternative block thickness
- Brine as cooling medium
- Fruit- and pulp models
- Liquid freezing models

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〰 Heating   ❂ Ventilation   🌡 Air Conditioning   ❄ Refrigeration

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