Aluminum Alloy Contact Plate Freezer

This aluminum alloy contact freezer utilizes evaporative plates and insulated panels for efficient operation. It directly contacts frozen foods using a hoist cylinder, ensuring high freezing speed and energy savings.

ADDITIONAL IMAGES

Overview

High-Efficiency Aluminum Alloy Contact Freezer

The Aluminum Alloy Contact Freezer is a professional-grade industrial solution designed for rapid, uniform freezing of food products. By utilizing direct contact heat conduction, this unit maximizes freezing efficiency while minimizing moisture loss, ensuring superior product quality and texture. Its compact, energy-saving design makes it an ideal choice for cold storage facilities, meat processing plants, and fishery operations.

Key Features

Suitable Applications	Cold Storage, Aquatic Foods, Meat Processing, Fish Catching Boats, Fishery Processing

Technical Details

Mechanical Clearances

78 mm	118 mm
Pressing Close Clearance	Pull Open Clearance

System Components

- Evaporative Plate
- Insulation Panel
- Hydraulic Station
- Hoist Cylinder
- Control Box

Freezing Performance	Fish (Tray Size: 600*400*80mm, 15kg/tray): 4 hours per shift

Model Specifications

Model Specifications Table

Model	Layers	Evap Area (m²)	Fish Cap. (kg/shift)	Weight (kg)
PD0.72-K1	8	31	720	2180
PD0.72-K2	8	31	720	2240
PD0.96-K1	8	42	960	2600