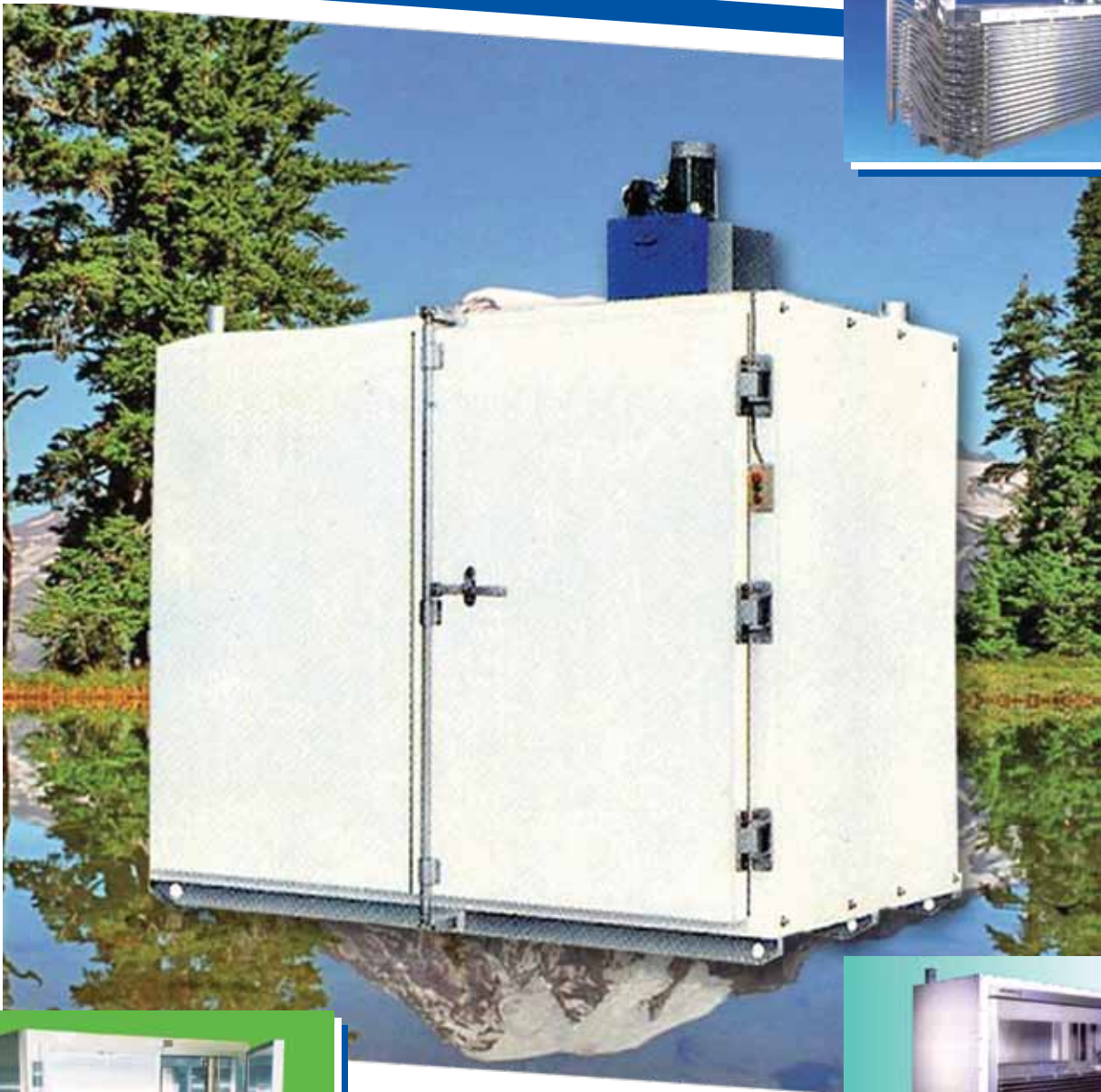


Contact  
*Plate Freezer*

By **itc**



# Contact Plate Freezer

By **itc**



### Horizontal Plate Freezers

- Optimum plate size  
Width : 1120, 1227, 1230, 1330 or 1650 mm  
Length : 1550 to 2450 mm

### Other Plate size also available.

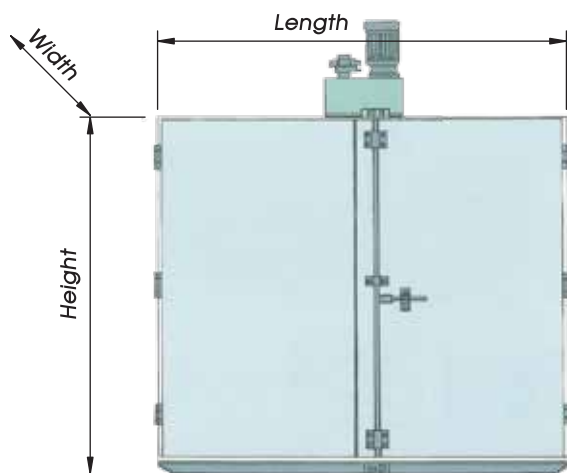
- UNIQUE DESIGN,
- Low power consumption,
- Easy to maintain and clean
- Element surface structure prevents dents and marks in the packaging.
- The most common block dimensions are produced in this type of freezer.

### Design Feature

- No. of freezing stations : From 6 to 20 stations.  
Frame : Hot-dip galvanised closed profiles.  
Hydraulic : Stainless steel pipe, fitting and standard manually control.  
Refrigerant plates : Sea-water resistant aluminium alloy approved for contact with human food.  
Refrigerant hoses : Flexible PTFE hoses with stainless steel armouring, individually pressure tested.  
Refrigerant : Available in use for R-717, R-404a, R-507  
System : Gravity or pump circulation

### Offers the following optional equipment :

- Standard cabinet in 75 mm sandwich with both outside and inside surface are colorbond outside surface. Complete cabinet with manually operated roller blinds to front and rear.
- Alternative cabinet double door to front and rear.
- Stainless Steel cabinet as an option.
- Hydraulic system operating up to 12 freezers.



### FUNCTION:

Double contact plate freezing is a fast and economic way of freezing due to double contact with the product packaging.

### PRODUCT TYPES:

Horizontal plate freezers are ideal for freezing.  
Shrimps  
Filletts in blocks  
Vegetables  
Fish  
Chopped products

### Also produces a wide range of :

Vertical plate freezers  
Horizontal plate freezers with Air blast  
PFP self-contained horizontal plate freezers  
PFP self-contained horizontal plate freezers with Air blast  
Automatic horizontal plate freezers Ice-makers

MODEL	CPF-750	CPF-975	CPF-1200	CPF-1500
Freezing Capacity Per Batch	300 Tray / Batch	390 Tray / Batch	480 Tray / Batch	600 Tray / Batch
Block WT. Gross	750 kg / Batch	975 kg / Batch	1,200 kg / Batch	1,500 Tray / Batch
Shrimp WT. Net (Headless)	540 kg / Batch	702 kg / Batch	864 kg / Batch	1,080 Tray / Batch
Shrimp WT. Net (Head-on)	390 kg / Batch	507 kg / Batch	624 kg / Batch	780 Tray / Batch
Tray Size (L x W x t.) mm	300 x 200 x 65			
Height	1,650 mm	2,000 mm	2,365 mm	2,850 mm
Length	2,625 mm			
Width	1,530 mm			
Weight	1,500 kg	1,800 kg	1,970 kg	2,200 mm
Refrigerating Capacity (kW)	50	65	77	96
Freezing Time with Good contact	120 minutes			
Refrigerant	R-404a, R-507, or NH <sub>3</sub>			
Evaporating Temp.	-40°C			
No. of Freezing Stations	10	13	16	20
Type of Freezer	Horizontal			
No. of Freezing Plate	11	14	17	21
Dimension of Freezing Plate	1,850 (L) x 1,120 (W) x 22 (T) mm			
Space Between Freezing Plates	Max. 100 mm Min. 50 mm			
Lift up System of Freezing Plate	Hydraulic Type, 2 HP.			
Hose Materials	Stainless sus 304			
Surface material of cabinet	Int.& Ext. Colorbond-Coated steel sheet, Optional: Stainless steel			
Insulating material of cabinet	Rigid foamed PU			
Insulation Thickness	75 mm			

Note : 1.) Other capacity and dimension are available, please contact manufacturer.  
2.) Specifications subject to change without notice.