

III DSI VERTICAL PLATE FREEZER V20 SERIES

Plate freezer with distinctive features and high quality standards

SUITABILITY OF PRODUCTS

DSI vertical freezers V20 Series are specially designed to freeze blocks of fish, shellfish, seafood, meat and poultry, vegetables, fruit, liquids and fluids, bi-products and offal for pet food etc.

DESIGN

The V20 series are so-called Flat Top freezers which gives a major advantage when loading and unloading the freezer. On board marine installations the freezer can be equipped with an automatic unloading device connected to a conveyor. The V20 Series are mounted with fixed block dividers offering great time savings and thus larger capabilities.

All parts in contact with human food have obtained approval for such use.

USAGE AND CLEANING

The V20 Series are easy to clean. Sealed connections and an ergonomic design which has the correct working height for filling the freezers. Low maintenance costs.

COREPOINT

Save time and energy consumption with the patented DSI CorePoint temperature measuring system for the V20 Series. A system developed for precise measuring of the core temperature of all food and liquids. Easily mounted inside our vertical freezers to guarantee precise core temperature, full control of freezing time, product quality, energy consumption, lower CO₂ emissions and increase freezer capacity.

OPTIONS OF CUSTOMIZATION

- Block dividers
- Human food modification stainless steel cover plates
- Liquid tight freezers for freezing of liquid products
- Three types of hydraulic systems for connection of a maximum of 12 freezers
- EU approved freezing plates
- DSI vertical plate freezers can be operated with all known types of refrigerant such as Freon, R717, CO₂ etc. for pumped circulation
- Stainless steel options

Technical info: www.dsifreezing.com



DSI VERTICAL PLATE FREEZER V20 SERIES Specially designed for automatic unloading



DIMENSIONS

| Block thickness: | 50 to 150 mm |
|---------------------------------|------------------------------|
| Block size: | |
| A - block without block divider | 1060 x 525 mm |
| B - block with 1 block divider | 530 x 525 mm |
| Length: | min. 1465 mm to max. 5269 mm |
| Width: | 1479 mm |
| Height: | 1200 mm |

TECHNICAL SPECIFICATIONS

| Number of freezing stations: | 50 mm blocks 10 to 44 stations | 60 mm blocks | 75 mm blocks 10 to 44 stations | 100 mm blocks 10 to 36 stations | | |
|------------------------------|-----------------------------------------------------------------------------------------------|--------------|-----------------------------------|------------------------------------|--------------------|---------------------------------------------------------------------------------|
| | | | | | Refrigerant hoses: | Flexible PTFE hoses with stainless steel armoring, individually pressure-tested |
| Frame top: | Hot-dip galvanized closed RHS profiles | | | | | |
| Hose fittings: | Stainless steel with zink band | | | | | |
| Headers: | Stainless steel | | | | | |
| Hydraulic fittings: | Stainless steel | | | | | |
| Freezing plates: | Sea-water resistant aluminum alloy approved for contact with human food. "Single Pass System" | | | | | |
| Installation: | Marine or land | | | | | |
| Approvals: | CE – PED - DNV – EAC – RMRS – CRN | | | | | |

