



DSI Horizontal Plate Freezers

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- Optimum plate size
- Width: 1120, 1230 or 1650 mm
- Length: 1550 to 2440mm
- 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:

The plate freezer is made with a heavy-duty hot-dip galvanised steel frame and is mounted with hydraulic twin rams ensuring a stable and even plate pressure - your guarantee for homogeneous blocks.

FUNCTION:

Double contact plate freezing is a fast and economic way of freezing due to double contact with the product packaging. Furthermore, the fast low temperature freezing maintains the natural quality of the product.

PRODUCT TYPES:

DSI horizontal plate freezers are ideal for freezing of:

- Shrimps
- Fillets in blocks
- Vegetables
- H & G fish
- Chopped products

TECHNICAL INFO: www.dsi-as.com

DSI also produces a wide range of:

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



DSI HORIZONTAL PLATE FREEZER "STANDARD RANGE"

TYPE	DIMENSIONS	PLATE THICKNESS
H7	1550x1120 MM (61"x 44")	22 mm
H8	1850x1120 MM (73"x 44")	22 mm
H9	1980x1120 MM (78"x 44")	22 mm
H10	2190x1120 MM (86"x 44")	22 mm
H11	2390x1120 MM (94"x 44")	22 mm
H12	2440x1120 MM (96"x 44")	22 mm
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H20	1610x1230 MM (63"x 48")	22 mm
H22	1980x1230 MM (78"x 48")	22 mm
H24	2190x1230 MM (86"x 48")	22 mm
H26	2390x1230 MM (94"x 48")	22 mm
H28	2440x1230 MM (96"x 48")	22 mm
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H30	1610x1650 MM (63"x 65")	22 mm
H32	1980x1650 MM (78"x 65")	22 mm
H34	2190x1650 MM (86"x 65")	22 mm
H36	2390x1650 MM (94"x 65")	22 mm
H38	2440x1650 MM (96"x 65")	22 mm

Technical specifications - DSI standard range:

Number of freezing stations:	From 6 to 18 stations
Frame:	Hot-dip galvanised closed profiles
Refrigerant plates:	Sea-water resistant aluminium alloy approved for contact with human food
Cover plates:	Stainless steel
Refrigerant hoses:	Flexible PTFE hoses with stainless steel armouring, individually pressure tested
Hose fittings:	Stainless steel
Hydraulic cylinder:	Corrosion class 3
Hydraulic piping:	Stainless steel
Headers:	Stainless steel
Hydraulic control:	Manual operation
Standard plate pressure	0,35 bar (4,9 Psi)
Approvals:	CE - DNV - Russian Maritime Register - Russian GOST - EU type approval

DSI offers the following optional equipment:

- Standard cabinet in 30 mm sandwich panels mounted with manually operated roller blinds on front and rear side
- Standard cabinet with electrically operated roller blinds on front and rear side
- 80 mm highly insulated cabinet, mounted with 60 mm double doors at the front and rear
- Cabinets according to the above specifications, with stainless steel cladding
- Flip-over marine locks (tray holders)
- High plate pressure 0.72 bar (10 Psi)
- Hydraulic system operating up to 12 freezers



DSI Horizontal plate freezer



Hydraulic system, type Power Pack, mounted on horizontal plate freezer



Flexible PTFE hoses, for R22, stainless steel-armoured individually pressure tested. Stainless steel bellow hoses for R717, individually pressure tested. Stainless steel fittings.



A/S DYBVAD • STÅL • INDUSTRI

Parkvej 5 • DK-9352 Dybvad • Phone +45 98 86 42 99
Fax + 45 98 86 46 60 • E-mail: dsi@dsi-as.com
www.dsi-as.com