



PLATE FREEZERS VERTICAL AND HORIZONTAL

Vertical Plate freezers

Vertical plate freezers are usually applied for freezing large quantities fish or meat. In general the coolant for the plates freezers is; Ammonia, CO2 or synthetic refrigerants.

Unifreezing B.V. delivers vertical plate freezers that are developed to be cooled by natural refrigerants such as ammonia and CO2. With the use of CO2, a temperature of -50 degrees Celsius is possible inside the plates, achieving a significantly shorter freezing time of the product, consequentially increasing the capacity of the plates freezer (minimum 25%).

The plate freezers can also be cooled with synthetic refrigerants such as R507 or R404A.

Horizontal Plate freezers

These plate freezers can be supplied with or without insulated enclosure freezers and are mostly used for freezing of more expensive fish products such as fish fillets, shrimp and surimi but also for meat fillets such as poultry.

The products which are frozen in horizontal plates freezers are usually pre-packed in a carton or an aluminium tray before the product is put in the horizontal plate freezer.