

AUTOMATIC PLATE FREEZER

Application

Fully automatic freezer utilises the efficient process of contact freezing for deep-freezing products in boxes, trays, cartons or similar pack aging. For decades, it has been w ell-reputed in the market for the first-class quality of frozen products.

Due to low operational costs (up to 50 % lower than other systems) and a minimum of required space, this freezing system is superior to all other systems. Its compact construction allows for large freezing capacities on minimal floor space, that is up to 430 kg/h per m2

Main benefits

- ✓ Fully automatic operation almost 24/7
- ✓ Shortest freezing times for high capacities – up to 7 t / h
- √ Required space reduced to a minimum footprint of 4 x 4 m
- Energy consumption as well as operational costs reduced to the minimum

Operating principle

Product is transported to freezer via conveyors. Loading and unloading of freezer is fully automatic.

The direct contact between the product and the freezing plates enables heat to be removed quickly and the freezing system's automatic loading and unloading operations distinguish it as a compact, solid freezing system that can easily be integrated in any production line.

The automatic control serves to ensure a safe production process, so that permanent supervision is unnecessary. This system automatically adapts to the speed of e very production line. In addition, the PLATEMATIC allows for continuous production and generally needs to be defrosted only once a week



Application examples







Meat

Ready meals

MDM







Ice cream

Fruit



Technical characteristics

Tray size	On request
Processing capacity	Up to 7 tons/h
Energy consumption	Up to 34% less compared to blast freezing.
Footprint (LxWxH)	4m x 4m x 6m
Key features	Productivity, efficiency





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