



# H6 AutoFreezer CTS™

Fully automatic Horizontal plate freezer with continuous infeed and outfeed. It has a cleanable and hygienic design made for land-based use and in freezing environment.

## Benefits:

The freezer can be fitted with a semi automatic washing system that CIP-washes and wipes of the freezing plates.

The freezer is designed in a food safe manner so that product zones are protected from pollution and is easily cleanable.

Equipped with a compact chain pusher (Optimar patent) that in addition to provide the infeed and outfeed of products also ensures the possibility to automatically empty the freezer for all frames before washing.

The adjustable plate pressure functionality improves the product contact surface and reduce the freezing time. (Standard pressure 0,7 bar/10psi on product)

The freezer can optionally be equipped with "constant pressure". This gives equal pressure also during loading and unloading.

Loading and unloading elevators runs independently from each other and are able to automatically adapt for varying freezing expansion within the plate stack.

The freezer can also be configured for use as a batch freezer (multipurpose freezer).

## Specifications:

- Configurable number of stations (21 is standard).
- Can handle various frame sizes, and more than one frame size (Standard plate = 2450 x 1800mm but configurable).
- Can be fitted both for CO2 and ammonia (CO2 is the recommended selection).
- A full plate stack pressure mechanism ensures maximum contact surface and minimum freezing time.
- 60-100 tons per day depending on product, size, temperature requirements and type of freezing plant. Freezing time to be calculated and/or tested to decide final capacity.
- Loading and unloading is approx. 20 seconds per row (3 rows per station = 1 minute).
- Power 480V, 3 phase, 60hz. 15kW.
- Hydraulics 160 Bar, 60L/minute.
- Minimum operating temperature is -34°C.