

**DSI PFP 2000** 

# **DSI PFP 2000 Series Plate Freezer Packages**

# Why DSI PFP 2000?

- The DSI 2000 series is a self-contained unit with an efficient compressor and a flooded refrigerant system which ensures a high freezing rate and low power consumption.
- The complete unit has been designed to meet the new strict hygienic standards and therefore only carefully selected materials have been used. Long trouble-free operation and low maintenance costs are assured.
- The DSI 2000 series is available with a variety of optional equipment which ensures versatile use of the freezer.
- · CFC-free insulation.
- Suitable for marine and land installation.

### The DSI PFP 2000 series is primarily used for freezing of:

- · Seafood such as fish, fish fillets, shrimps, roe, squid, etc.
- Vegetables such as chopped spinach, broccoli, carrots, etc.
- Pulp and concentrates.
- · Ready-made meals

# PLATE FREEZING ... Worldwide!



### **DESIGN**

The DSI 2000 is a self-contained plate freezer which only requires connection to cooling water and main power supply in order to be ready for operation.

### REFRIGERATION SYSTEM

The complete refrigeration system includes a highly efficient compressor, a condenser, and a liquid separator, complete piping and wiring, temperature control and all necessary safety devices.

## **HYDRAULIC SYSTEM**

The hydraulic system with twin rams ensures uniform blocks and constant contact pressure between the product and the freezing plates. The system also provides easy opening and closing of the freezing plates.

### TECHNICAL INFO: www.dsi-as.com

# DSI also offer a wide range of:

Vertical plate freezers
Horizontal plate freezers
Automatic horizontal plate freezers
PFP self-contained horizontal plate-freezers



DSI Injector/distributor.



Control panel.



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

### **DSI PFP 2000 PLATE FREEZER**

»STANDARD RANGE«

| DIMENSIONS               | PLATE THICKNESS |
|--------------------------|-----------------|
| 1550x1120 MM (61" x 44") | 22 MM           |
| 1850x1120 MM (73" x 44") | 22 MM           |
| 1980x1120 MM (78" x 44") | 22 MM           |
| 2190x1120 MM (86" x 44") | 22 MM           |
| 2390x1120 MM (94" x 44") | 22 MM           |
| 2440x1120 MM (96" x 44") | 22 MM           |
|                          |                 |
| 1610x1230 MM (63" x 48") | 22 MM           |
| 1980x1230 MM (78" x 48") | 22 MM           |
| 2190x1230 MM (86" x 48") | 22 MM           |
| 2390x1230 MM (94" x 48") | 22 MM           |
| 2440x1230 MM (96" x 48") | 22 MM           |
|                          |                 |

# **Technical specifications:**

Number of freezing stations: From 6 to 10 stations

Frame: Hot-dip galvanised closed profiles

Freezing 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 options for horizontal plate freezers:

- 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
- Special plate dimensions
- · Stainless steel options



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