

# Industrial Plate Freezer for Food Processing

The industrial plate freezer utilizes a series of metal plates to quickly freeze food products. This system ensures uniform freezing by direct contact, preserving the food's quality and texture.



## ADDITIONAL IMAGES



## Product Overview

# PLATE FREEZER

The contact freezing method utilizes metal plates for rapid heat transfer.

### Industrial Plate Freezer

This industrial plate freezer utilizes high-conductivity metal plates for rapid contact freezing, ensuring superior preservation of texture and quality in food products. Designed for heavy-duty industrial environments, it features uniform refrigerant flow for consistent heat transfer and energy-efficient insulation. The system is built with high-quality control components to ensure reliable, moisture-proof operation in demanding food processing facilities.

## Key Features



Durable stainless steel structure ensures hygiene and energy efficiency.

### Key Features

Stainless Steel Structure, Uniform Refrigerant Flow, Moisture-Proof Control Cabinet, Compact Design, Rapid Contact Freezing

## Performance Metrics



Advanced control system with moisture-proof design for reliable operation.

### Performance Metrics

**800 kg/batch**  
Capacity

**2.2 kW**  
Motor Power

**380 V**  
Voltage

**50 Hz**  
Frequency

## Model Specifications



Stacked plate design maximizes space utilization and ensures uniform freezing.

### Model Specifications

Model	Capacity	Freezing Time	Installed Power
SZ-1F150	150	6-60 min	13.95
SZ-1F200	200	6-60 min	13.95
SZ-1F250	250	6-60 min	19.5
SZ-1F300	300	6-60 min	20.2
SZ-1F500	500	6-60 min	24.2
SZ-2F500	500	6-60 min	27
SZ-2F1000	1000	6-60 min	40.4