

Jackstone

Freezing Systems Ltd

freeze: *preserve by*



*refrigeration below
freezing point*

chill:



*to make or
become cold*

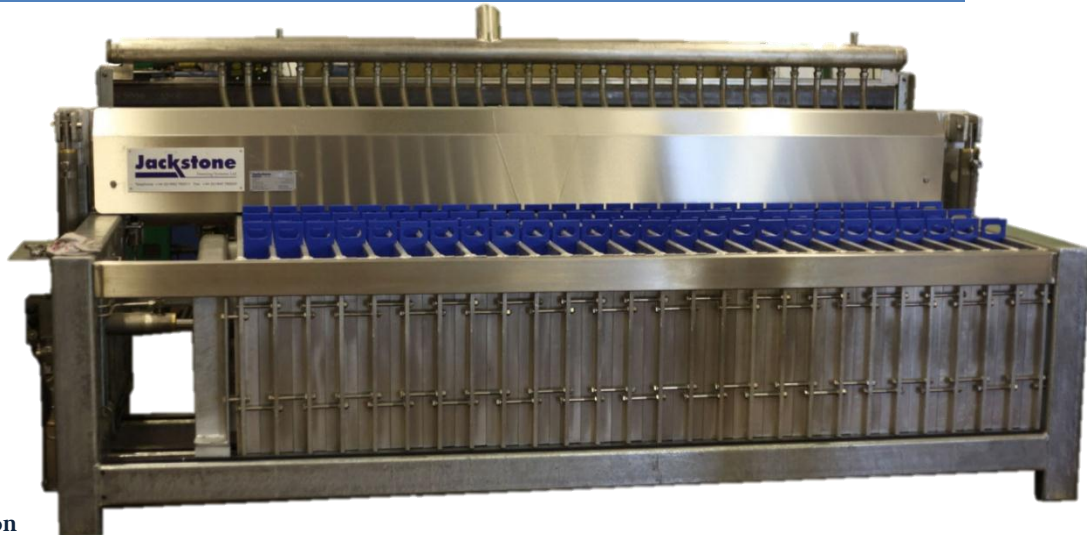
Vertical Plate Freezer

Supplier of Food Freezing,
Chilling and Conveying Equipment



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Jackstone Vertical Plate Freezer



Application

Freezing into blocks is an effective economical method of preserving handling transporting and storing perishable products. The Jackstone Vertical Plate Freezer bulk freezes in one easy operation, ideal for block freezing fish, animal by-products, bulk fruit and vegetables.

Products are simply placed or poured into vertical pockets between aluminium freezing plates. After freezing, the blocks can be unloaded manually or mechanically onto pallets or conveyor system, within minutes the whole processing cycle can begin again.

Advantages

- Minimal energy consumption
- Easy installation to refrigerant plant
- Low freezing and maintenance costs
- Rapid freezing preserves product quality and minimise production cycle times
- Double contact plate for rapid freezing
- Symmetric frozen blocks stack easily, maximising storage capacity
- Vertical and Horizontal block divided stations to enable manageable block combinations

Design

- Sequential hydraulic controls
- Stainless steel hydraulic piping and fittings
- Stainless steel double braided refrigerant hoses
- Stainless steel front top member
- Frame work in mild steel galvanised/ optional in stainless steel
- Stainless steel headers, inlet and outlet
- Aluminium or HDPE lifting arm covers
- Full liquid modification available
- Designed and tested in accordance with the European Pressure Equipment Directive



Standard Vertical Plate Freezer Options

Number of stations: 12-42 Block thickness: 50; 65; 75 & 100 mm

Blocks per Station \ Block Size	Plate Size			
	1060 x 530 mm	1180 x 400 mm	1180 x 490 mm	800 x 806 mm
1	1060 x 530 mm	1180 x 400 mm	1180 x 490 mm	800 x 806 mm
2	530 x 530 mm	600 x 400 mm	600 x 490 mm	800 x 400 mm
3	350 x 530 mm	400 x 400 mm	400 x 490 mm	250 x 800 mm
4	250 x 530 mm	300 x 400 mm		

Refrigerants: NH₃; CO₂; R404a; Freons and Hydrocarbons Defrost: hot gas; hot brine Temperature & Recirculation: operates down to a -50°C; recirculation rates 4:1/7:1; maximum working temperature of +50°C



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*Hybrid- Vertical Plate Freezer
New hygienic design.
Standard stainless steel section frame
Adjustable liquid front shoes as
standard.*

The hybrid stainless steel open section vertical plate freezer, has been designed with hygiene in mind, allowing for easy cleaning and eliminating product contact with a galvanised steel framework. The frame is 304 grade stainless steel.

All fixings and fittings are stainless steel, so daily washing and cleaning is not an issue. The hybrid plate freezer is suitable for all standard options and station sizes.

Automatic unloading

- **Semi-Automatic stacking system**
Unloading device controlled by forklift or overhead crane. Unloading the plate-freezer blocks in horizontal tilt able jig. Stacking blocks from tilt able jog to pallet with forklift. Low-cost system for smaller plants. Easy to operate. Require little floor space
- **Full-Automatic Stacking System**
All blocks are lifted from the plate-freezer with hydraulic controlled unloading device. The unloading device is mounted on an overhead crane that moves the blocks to the jig. The blocks are placed into the jig. The robot is picking the blocks from the jig and stacking the blocks criss-cross on a pallet. The pallet is automatically fed into the robot cell. The ready pallet is fed out from stacking when ready.

*Semi-Automatic
Stacking System*



*Full-Automatic
Stacking System*



Jackstone Spares & Service Division offers

- Service inspections
- Preventative maintenance
- Upgrades modifications
- Relocations
- Spare parts for all Jackstone Plate Freezers



Freezing, chilling and conveying specialists

Jackstone- the worlds name in freezing equipment

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