



DSI Vertical Plate Freezers

DSI Vertical Plate Freezers V3 - V4 - V5 - V7 - V8*

DSI vertical plate freezers are well-known in the freezing industry, where quick freezing is necessary to maintain the freshness of the product.

DSI vertical plate freezers are well-known for high quality as well as ergonomic and cleaning-friendly design.

- Extra strong hot-dip galvanised frame manufactured in closed profiles for maximum strength and easy cleaning
- Forks are covered with PEHD or aluminium
- Extruded aluminium plates with high strength, including dent for block divider
- Flexible PTFE hoses with stainless steel armouring, individually pressure tested
- Manually or electrically operated
- All parts in contact with human food have obtained approval for such use

TECHNICAL INFO: www.dsi-as.com

DSI also produces a wide range of:
Horizontal plate freezers
Horizontal plate freezers with blast
PFP self-contained horizontal plate-freezers
Automatic plate freezers

PLATE FREEZING
... Worldwide!





DSI Hydraulic ALU block which secures easy access and service.



Cover plate for cylinder in stainless steel.



The front bar can be tipped for easy cleaning under the forks and fork linings.

Model: V3 - V4 - V5 - V7 - V8*

Technical specifications

| Block size: | V3 / mm | V4 / mm | V5 / mm | V7 / mm | V8* / mm |
|----------------------------------|---|---------|---------|----------|----------|
| A - block without block divider: | 1070x530 | 820x800 | 820x600 | 1220x500 | 1060x520 |
| B - block with 1 divider: | 528x530 | 400x800 | 400x600 | 600x500 | 520x520 |
| C - block with 2 dividers: | 347x528 | 250x800 | 250x600 | 396x500 | 320x520 |
| Block thickness: | From 50 - 150 mm | | | | |
| Number of Stations: | 100 mm blocks, from 10 to 36 stations | | | | |
| | 75 mm blocks, from 10 to 38 stations | | | | |
| | 60 mm blocks, from 10 to 42 stations | | | | |
| | 50 mm blocks, from 10 to 42 stations | | | | |
| Refrigerant hoses: | Flexible PTFE hoses with stainless steel armouring, individually pressure-tested | | | | |
| Frame: | Hot-dip galvanised closed RHS profiles | | | | |
| Hose fittings: | Stainless steel, with zink band | | | | |
| Headers: | Stainless steel | | | | |
| Cylinder cover: | Stainless steel | | | | |
| Hydraulic fittings: | Stainless steel | | | | |
| Freezing plates: | Sea-water resistant aluminium alloy, approved for contact with human food. »Single pass system« | | | | |
| Installation: | Marine or land | | | | |
| Approval: | CE - DNV - Russian Maritime Register Russian GOST - EU type approval / PED | | | | |
| Dimensions: | V3 Length: Min. 1911 mm, max. 5246 mm | | | | |
| | V4 Length: Min. 1916 mm, max. 5221 mm | | | | |
| | V5 Length: Min. 1996 mm, max. 5296 mm | | | | |
| | V7 Length: Min. 1996 mm, max. 5246 mm | | | | |
| | V8 Length: Min. 1911 mm, max. 5246 mm | | | | |

V8* = Special insulated freezer for large installations

DSI vertical plate freezers are specially designed to freeze different kinds of: Fish - shellfish - meat and meat products - vegetables - fruit and juice-offal for pet food etc.

DSI is well known for its high quality and ergonomic design which secure a correct working position.

DSI is also well known for the following user-friendly features:

- Easy to clean (front bar can be tipped or extra fork lift (option))
- Sealed connections
- Low maintenance costs
- Correct working height for filling and emptying of the freezer

DSI offers the following optional equipment for the vertical plate freezers:

- Block dividers
- Horizontal block dividers
- Human food modification - stainless steel cover plates
- Filling frames
- Liquid-tight freezers for freezing of liquid products
- 3 types of hydraulic systems for connection of a maximum of 12 freezers
- FDA-approved aluminium freezing plates
- Convertible models 26/100 - 32/75 mm . 32/75 - 42/50 mm
- DSI vertical plate freezers can be operated with all known types of refrigerant, such as R22, R717, CO₂, etc. for pumped circulation
- Extra cleaning stroke
- CorePoint temperature measuring system
- Stainless steel options



A/S DYBVAD • STÅL • INDUSTRI

Parkvej 5 • DK-9352 Dybvad • Phone: +45 98 86 42 99
Fax: +45 98 86 46 60 • E-mail: dsi@dsi-as.com
www.dsi-as.com