



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 an 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 offer a wide range of:

Horizontal plate freezers
Horizontal plate freezers with blast
PFP self-contained horizontal plate freezers
Automatic horizontal plate freezers
Ice-makers





DSI Hydraulic ALU block with 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 | 800x600 | 1220x500 | 1060x520 |
| B - block with 1 block divider | 528x530 | 400x800 | 400x600 | 600x500 | 520x520 |
| C - block with 2 block dividers: | 347x528 | 250x800 | 250x600 | 396x500 | 320x520 |
| Block thickness: | From 50 - 150 mm | | | | |
| Number of stations: | 100 mm blocks, from 10 to 32 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 | | | | |
| Refrigerant 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 4705 mm | | | | |
| | V4 Length: Min. 1916 mm, max 4710 mm | | | | |
| | V5 Length: Min. 1996 mm, max 4790 mm | | | | |
| | V7 Length: Min. 1996 mm, max 4790 mm | | | | |
| | V8 Length: Min. 1911 mm, max 4705 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 cost
- 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 refrigerant 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



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