

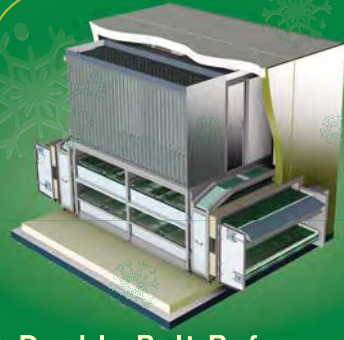
## Other Products



Steam Cooker



Counterflow Cooler

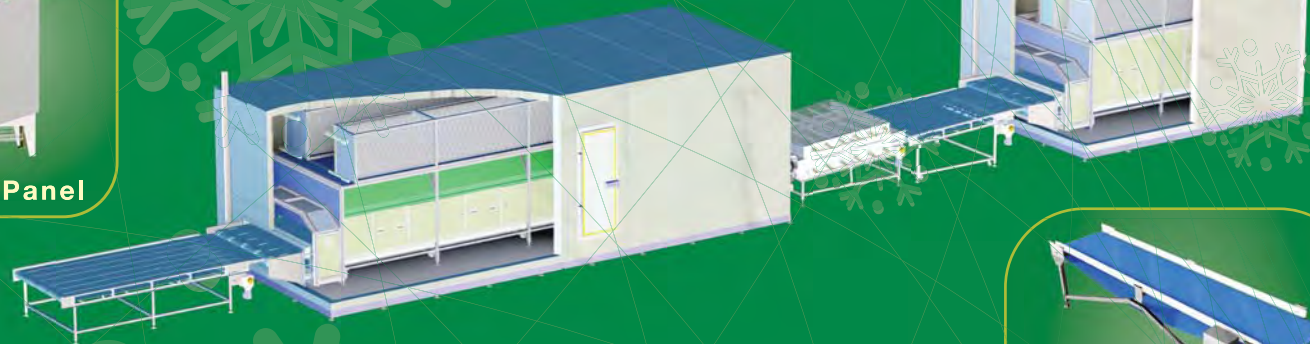


Double Belt Refreezer

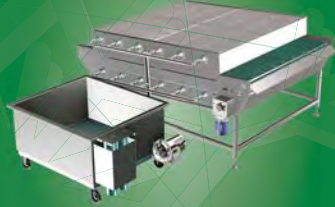


Control Panel

Full Line Impingement Mesh Belt IQF



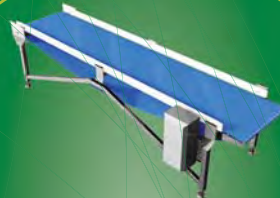
Infeed Conveyor



Spray Glazer



Hardening conveyor



Outfeed Conveyor



Belt Dip Glazer



# CONTACT FREEZER

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FREEZING PRINCIPLE

Products are simply place into extrude aluminum alloy trays, with cover laid on the top, which later load into horizontal gaps between aluminum heat exchange plates. When full loaded, the hydraulic system will press down the plates, then provide double contact freezing to the blocks. After products are frozen, the blocks can be unloaded manually or mechanically to the pallets or an automatic conveyor system. The next batch will be ready for within minutes without any complex action.

Block freezing is such an effective economical method of preserving, storing and transporting perishable products. Arico Contact Freezer is ideally suitable for freezing shrimp, fish, fish fillet, chopped fish, fruit pulp, and vegetable.

Both Curtain and Insulated Enclosure Contact Freezer models are available. The Curtain Contact Freezer with automatically or manually opening curtain doors is a solution for a small place, mean while the Insulated Enclosure Contact Freezer which is fully insulation provides an efficiency operation.



Insulated Enclosure Contact Freezer     Curtain (Semi-Insulated) Contact Freezer



Unloading frozen block

ADVANCED FEATURES

- Designed and manufactured in compliance to HACCP and FDA standards.
- A small foot print machine.
- Stainless steel and food grade materials.
- The frame is made from heavy duty hot dip galvanized steel for stability of the machine.
- The heat exchange plates are non-welded aluminum alloy for a sturdy structure, stability and fast freezing.
- The fast low temperature freezing maintains the natural quality of the products.
- Designed to freeze a wide range of products with batch loading in trays, cartons or frames.
- Polyurethane Panel insulation, stainless steel sheet cladding.
- Various refrigerants can be used with Contact Freezer and water or hot gas defrost are applicable.
- Two separate accesses for easy loading, unloading, maintenance and cleaning.
- Fully factory testing and compact packaging provides easy transportation, plug and play at site.



Aluminum heat exchange plates



Aluminum tray and top cover



HLSO setting in aluminum tray



Blocks after freezing



Blocks after depanning



Fully factory testing

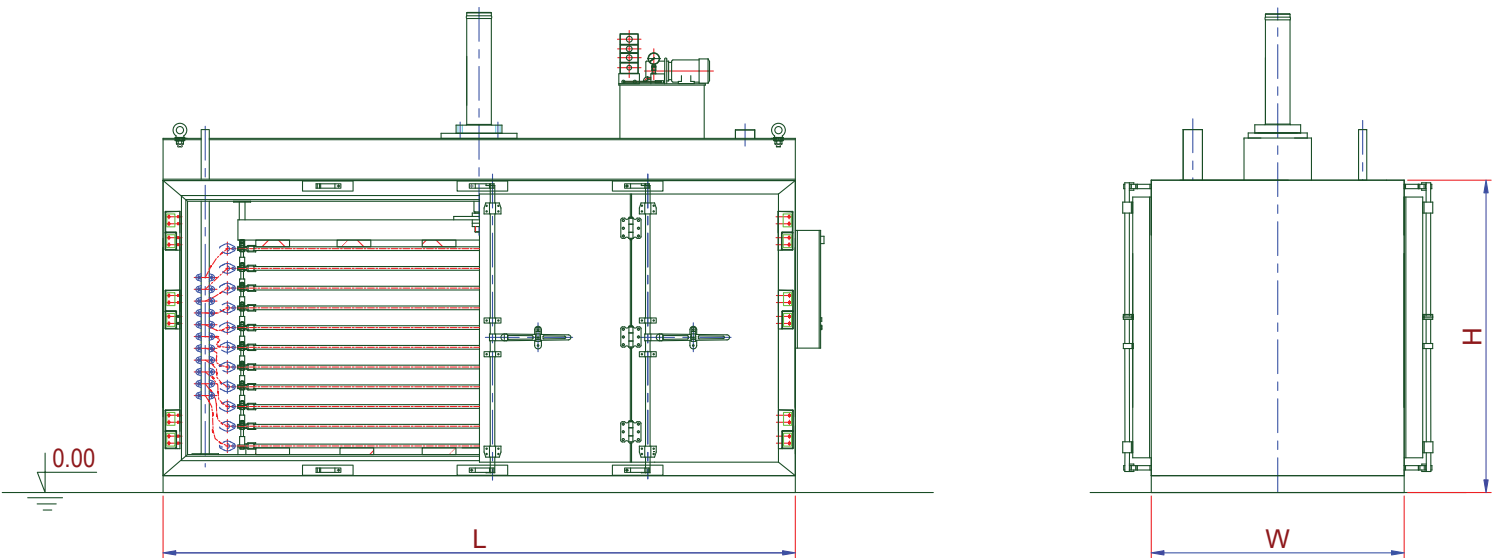


Compact packaging



Shipping

TECHNICAL SPECIFICATIONS



PARAMETER	UNIT	A-CF-202-0576B	A-CF-202-0768B	A-CF-202-1056B
Freezing capacity (*)	(kg/Batch)	576	768	1056
Refrigerant capacity (T <sub>o</sub> =-40°C)	(kW)	49	66	90
Liquid supply method (**)		Gravity flooded / Liquid pump		
Standard freezing product		Shrimp in tray with water filled (shrimp block weight: 2.4kg)		
Standard tray dimension	(mm)	300L x 200W x 70H		
In / Out product temperature	(°C)	≤ 10 °C / ≤ -18 °C		
Heat Exchange Plate		Aluminum alloy		
Heat Exchange Plate dimension (**)	(mm)	2,040L x 1,220W x 23H		
Min / Max Gap Opening (**)	(mm)	50 / 100		
Number of plate		7	9	12
Number of station		6	8	11
Number of tray perstation		40		
Door		Curtain / Insulated		
Hydraulic oil pump motor	(kW)	1.5	1.5	1.5
Overall dimension (**)		3,410L x 1,680W x 1,560H	3,410L x 1,680W x 1,810H	3,410L x 1,680W x 2,180H

(\*) : Freezing capacities are calculated basing on aluminum tray, dimension: 290L x 190W x 50mmH.  
Weight of products 2.4kg/tray (1.8kg product, 0.6kg water).  
(\*\*): Probably to supply kind of high pressure 0.5÷0.7 kg/cm2.  
Freezing capacities are customized on demand.  
The specification may be changed without prior notice.