Blast
Freezer Systems

TECHNICAL SPECIFICATIONS

• It is manufactured with semi-hermetic or screw type
compressor and air cooled condenser.
• It has remote control panel.
• It has robust housing according to ambient conditions.
• It is delivered with positive pressure by pumping nitrogen to outside unit.
• All equipments are delivered together with control instruments as
being ready to assembly
• It has electrostatic painted galvanized steel cabinet.
• It produces with high efficiency evaporator design according to unit capacity.
• It can be manufactured with ceiling type or ground type evaporator design.

Equipments in units

* It can differ according to unit model
• Phase protection relay(High/Low)
• Thermal / Magnetic circuit breaker
• Contactor (in three-phase models)
• Crankcase heater
• Copper tube aluminium fin condenser
• Liquid receiver, Liquid flow control solenoid
• Dryer
• Sight glass
• Service / Maintenance valve (on the liquid line)
• Pressure switch (Low / High)
• Gas charge valve
• Check valve
• Oil filter, Oil separator, Oil tank, Oil regulator
• Invertor
• Electronic fan speed controller (in frost series)series)

BLAST FREEZER SERIES

SEMI HERMETIC R404A

(Evap.Temperature -40°C, Cond.Temperature +40°C)

Type	Watt Q	HP P	KW TP	C.O.P	Comp. Type	Capacity kg / 24h	Floor Type Evap.	Ceiling Type Evap.
OR/FS-450 SZ	4.960	5,31	3,96	1,25	S4T-5.2Y BITZER	750	ORBF 50.21.12	ORBF-T 63.11.12
OR/FS-500 SZ	7.060	7,57	5,65	1,25	S4N-8.2Y BITZER	1.000	ORBF 50.22.12	ORBF-T 63.12.12
OR/FS-550 SZ	11.330	11,38	8,49	1,33	S4G-12.2Y BITZER	1.500	ORBF 50.23.12	ORBF-T 63.21.12
OR/FS-665 SZ	16.100	15,95	11,90	1,35	S6J-16.2Y BITZER	2.500	ORBF 50.42.12	ORBF-T 63.22.12
OR/FS-675 SZ	18.600	18,48	13,79	1,35	S6H-20.2Y BITZER	3.000	ORBF 63.23.12	ORBF-T 63.23.12
OR/FS-785 SZ	21.300	21,24	15,85	1,34	S6G-25.2Y BITZER	3.500	ORBF 50.43.12	ORBF-T 63.32.12
OR/FS-899 SZ	25.300	25,41	18,96	1,33	S6F-30.2Y BITZER	4.000	ORBF 63.41.12(S)	ORBF-T 63.33.12
OR/FS-1620 SZ	22.200	26,00	19,40	1,14	HGZX 7/1620-4 GEA	3.500	ORBF 50.43.12	ORBF-T 63.32.12
OR/FS-1860 SZ	25.500	29,75	22,20	1,15	HGZX 7/1860-4 GEA	4.000	ORBF 63.41.12 (S)	ORBF-T 63.33.12
OR/FS-2110 SZ	29.000	33,90	25,30	1,15	HGZX 7/2110-4 GEA	5.500	ORBF 63.42.12	ORBF-T 63.33.12
OR/FS-575 SZ	13.240	14,97	11,17	1,19	2S-H1500 DORIN	1.750	ORBF 63.22.12	ORBF-T 63.22.12
OR/FS-675 SZ	18.970	21,39	15,96	1,19	2S-H2000 DORIN	3.000	ORBF 63.23.12	ORBF-T 63.23.12
OR/FS-785 SZ	20.460	22,15	16,53	1,24	2S-H2500 DORIN	3.500	ORBF 50.43.12	ORBF-T 63.32.12
OR/FS-899 SZ	23.970	25,98	19,39	1,24	2S-H3000 DORIN	4.000	ORBF 63.41.12 (S)	ORBF-T 63.33.12
OR/FS-2110 SZ	26.970	28,62	21,36	1,26	2S-H4000 DORIN	5.500	ORBF 63.42.12	ORBF-T 63.33.12
OR/FS-5000 SZ	32.680	31,18	23,27	1,40	2S-H5000 DORIN	6.000	ORBF 63.42.12	ORBF-T 63.42.12
OR/FS-6000 SZ	37.640	38,51	28,74	1,31	2S-H6000 DORIN	7.000	ORBF 63.43.12	ORBF-T 63.43.12
OR/FS-6500 SZ	40.980	42,32	31,58	1,30	2S-H6500 DORIN	7.500	ORBF 63.43.12	ORBF-T 63.43.12

• In order to preserve the products for long term period, they should be frosted until the core temperature reaches -18°C in point of the food safety.
• The blast freezing process makes the products freeze from surface to core by way of sending high speed (5 m/s) cold air (-35°C/-40°C) through the products.
• The blast freezing process should be made as fast as possible.
• The maximum freezing time should be considered according to type of products in point of the food safety.
• The thickness of the products affects the blast freezing period.
• The air velocity affects the blast freezing period.

Product	Storage Temperature	Retention Time
Frozen Fish	-20°C	6-12 Month
Frozen Meat	-18°C	4-12 Month
Frozen Chicken	-18°C	12 Month
Butter	-23°C	12-20 Month
Ice cream	-25/-30°C	3-23 Month
Frozen Vegetables	-23°C	6-12 Month
Frozen Fruits	-18°C	18-24 Month