

GEA-CFS SVR 600/18-75-23

Specifications

Brand	GEA-CFS
Type	SVR 600/18-75-23
Refrigerant	Freon
Sizes	Cel: 6400x9000 mm (LxWxH)
Maximum product height	75 mm
Belt specs	Omnigrid stainless steel
Evaporator specifications	Goedhart LK 866 m2
Tiers	18
height infeed / outfeed	In: 1060 mm, out: 3200 mm
Frame specifications	Dimensions: 4.800 x 4.800 x 3.770 mm (LxWxH)
Effective belt width	600 mm
Stock	1



Description

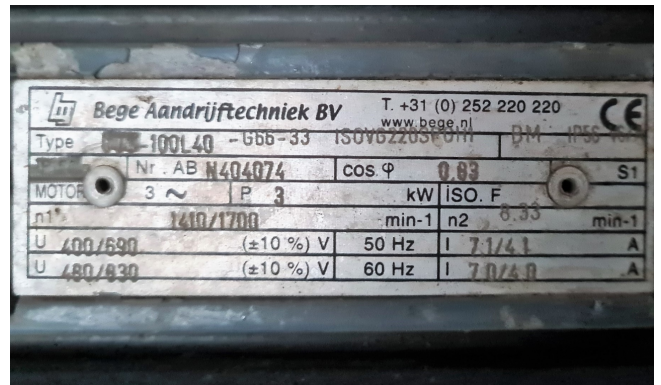
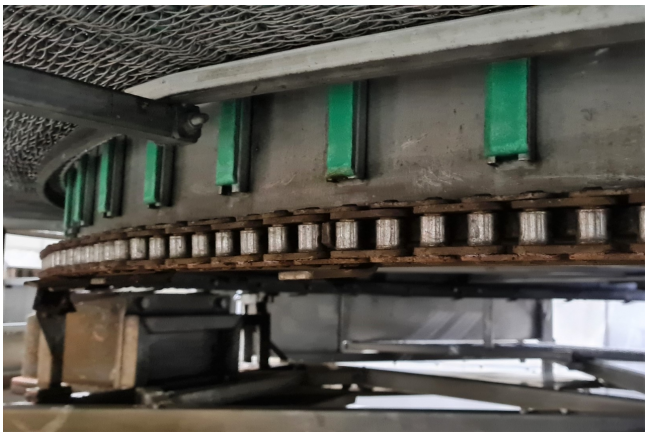
Used GEA-CFS SVR 600/18-75-23

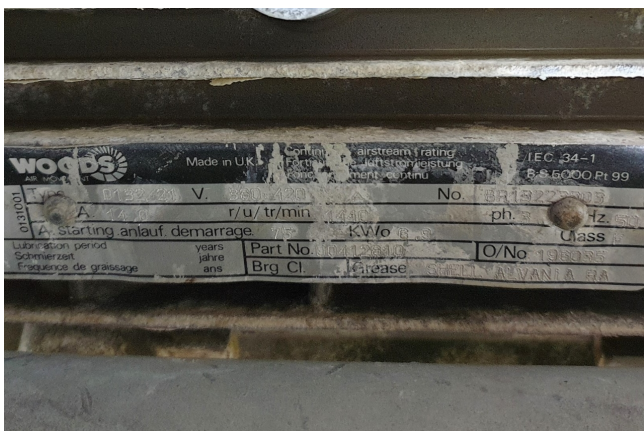
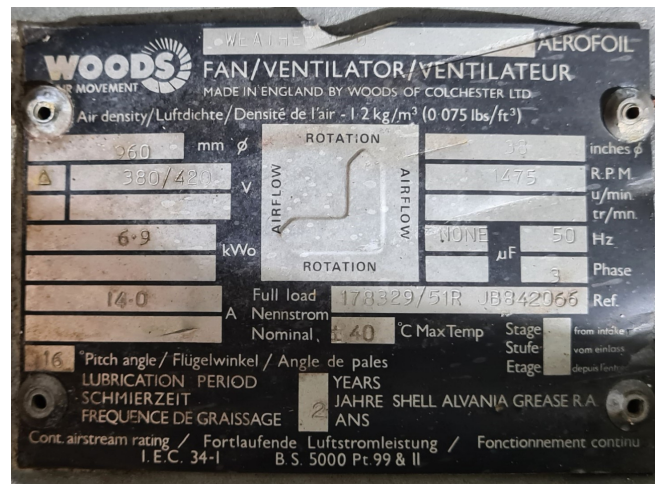
Used GEA-CFS SVR 600/18-75-23 spiral freezer with 18 tiers. South entry height 1060 mm, north exit height 3200 mm. Effective belt width 600 mm and maximal product height 75 mm. Total belt length 235 m and 203 m effective belt length. Drum motor 50/60 Hz - 3 kW - 1410/1700 RPM and belt motor Stroter 0,37 kW - 1420 RPM. Belt is complete with belt washer. Evaporator Goedhart LK 866 m2 with 3 Woods fans 7,5 kW - 1440 RPM. Complete with Grasso installation 2x RC 3111 compressors belt driven and liquid receiver Witt 1800 ltr. Capacity per hour examples: 1.080 kg/h hamburgers in 30 minutes (110 grams/piece) +2°C to -20°C. 740 kg/h hamburger in 40 minutes (110 grams/piece) +60°C to -20°C.

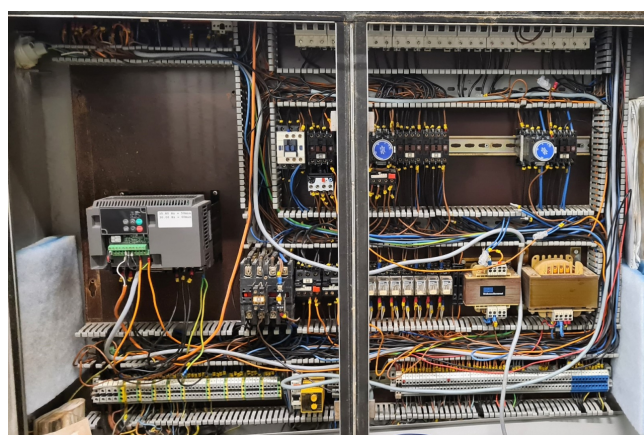
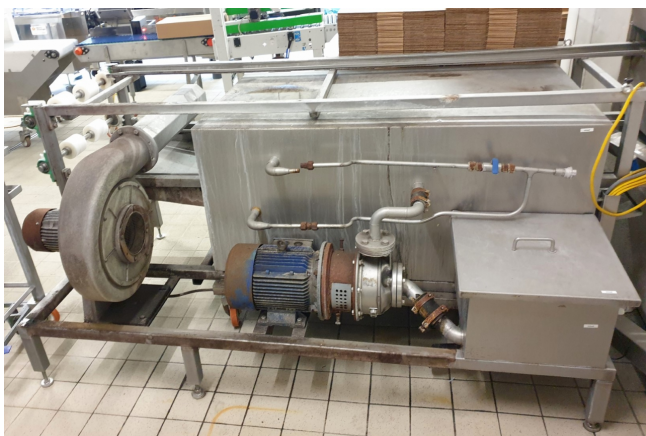


1.100 kg/h chicken filet in 85 minutes
(200 grams/piece) +4°C to -18°C.
1.100 kg/h ice cream trays in 45
minutes (72 grams/piece) -4°C to
-20°C.











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Product	Product sizes (mm)	Product weight (gram)	T in °C	T out °C	Freezing time (min)	Total capacity (kg/h)
Hamburger	125 x 125 x 10	110	2	-20	30	1080
Hamburger 60°C	125 x 125 x 10	110	60	-20	40	740
Half chickenfillet	140 x 55 x 30	200	4	-18	85	1100
Drumstick	120 x 70 x 35	125	4	-18	75	1000
Chicken nuggets	40 x 30 x 20	30	40	-20	60	850
Chicken schnitzel	140 x 70 x 15	100	7	-20	45	1050
Pork schnitzel	220 x 125 x 15	165	7	20	42	765
Croissant	110 x 50 x 35	70	50	-18	45	1000
Pisiolet	125 x 40 x 35	80	40	-18	40	1280
Mini ice cream	80 x 80 x 50	72	-4	-20	45	1100
Ice cream	180 x 100 x 70	520	-4	-20	90	845