

Güntner Blast freezer



Refrigerant: HFC / NH₃ / CO₂

Operative range:

- freezing rooms
- precooling rooms
- freezer units

Advantages:

- small setting-up area
- horizontal routing of air flow
- even air distribution due to forced draught fans

Güntner blast freezer GFN

Refrigerant: HFC / NH₃ / CO₂

Range of performance

refrigerating capacity: 10 - 75 kW

($\Delta t_1 = 6 - 8 \text{ K}$)

air quantity: 13,000 m³/h - 70,000 m³/h

fans: 2/4/6/8 pieces

$\varnothing = 500/650 \text{ mm}$

temperature-use limit: t_0 up to $-40 \text{ }^\circ\text{C}$

use at lower temperatures on request

Construction

heat exchanger:

The tried and tested Güntner floating coil system makes it possible for the coil to expand without straining refrigerant-carrying pipes. Thus, there are no refrigerant losses due to leakages, and the service life of the heat exchanger coil is prolonged.



refrigerant	tube	fin
HFC	Cu	Al
HFC	Cu	Al-Epoxy
NH ₃	VA	Al
NH ₃	VA	Al-Epoxy
CO ₂	Cu	Al
CO ₂	Cu	Al-Epoxy
CO ₂	VA*	Al
CO ₂	VA*	Al-Epoxy

* for hot gas defrosting

defrosting:

- hot gas defrosting
- electrical defrosting

casing:

- galvanised steel

drip tray:

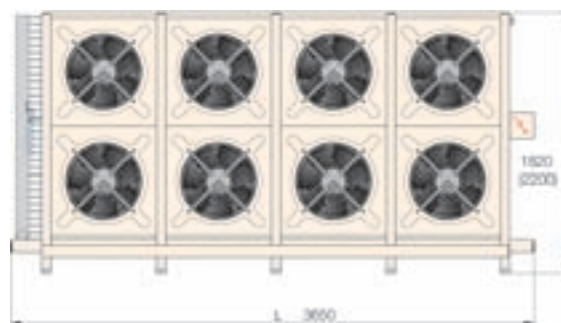
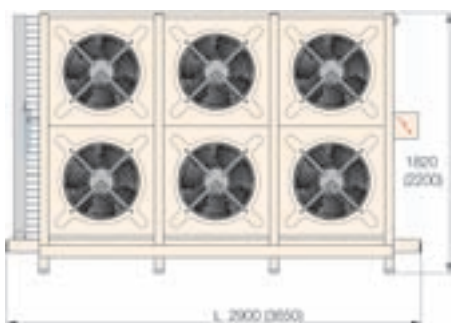
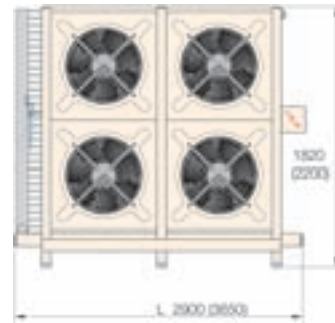
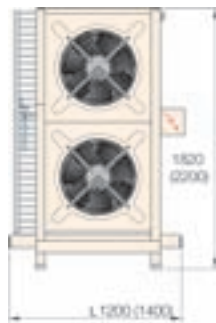
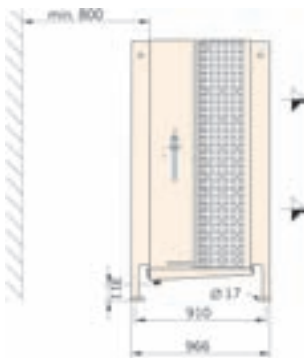
- drip sheet with calorifier for hot gas or electrical heating
- double-layer tray with 19 mm insulation

fans:

- axial fans
- external pressure 50 Pa or 100 Pa**
- motor protector

** Higher external pressure on request.

GFN with 2/4/6/8 fans

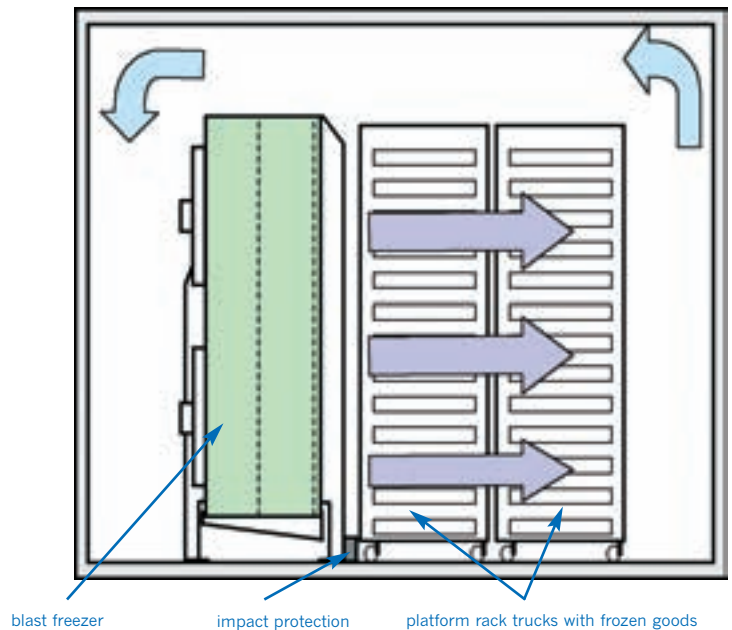


Operation

The blast freezer is mounted on the floor of the cold or freezing room. The frozen goods are placed in platform rack trucks or other supporting means and positioned right in front of the heat exchanger coil. Due to the operation of the forced draught fans, the air flow is being distributed in such a way that it leaves the heat exchanger coil evenly and in an horizontal direction.

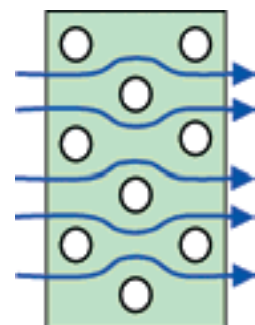
This way, the cold air blows against the frozen goods evenly and intensively. Thus, it is possible to realise large freezing capacities with a minimum of space. The fans are serially designed for an external pressure of 50 or 100 Pa respectively.

The blast freezer is suitable for temperatures in ranges positive and negative and can be used for a broad spectrum of refrigerated and frozen goods, e.g. pasta, dairy produce, prepared food.



Options

- more powerful fans (higher external pressure)
 - fan ring heater
 - fans for other voltages or 60 Hz
 - casing and drip tray made of stainless steel
 - bend sleeves
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- automatically or compulsorily acting louvre at air discharge
-
- staggered tube pattern 60 x 52 with stainless steel tube for NH₃ (for large capacities > 75 kW)





Güntner GFN blast freezer with advantages/novelties

special features	advantages
<i>forced draught fans</i>	<i>even air distribution over the refrigerated or frozen goods</i>
<i>horizontal routing of air flow</i>	<i>especially suited for frozen good support racks with staple goods</i>
<i>modular system</i>	<i>dimensions are in relation to platform rack trucks</i>
<i>floor mounting</i>	<i>no ceiling load lightweight construction freezer good accessibility</i>
<i>fans with external pressure</i>	<i>high loading density</i>
<i>compact construction</i>	<i>large capacities within a minimum space</i>
<i>refrigerant HFC / NH₃ / CO₂</i>	<i>optimal plant layout optimal adaptation to existing plants</i>
<i>Güntner blast freezer</i>	<i>top-quality product customer-oriented consultancy for plant layout</i>

If you require further information, please contact our sales team:

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