

Blast Freezer Unit

Klinge Corp's Blast Freezer Container, Model CBU-30, is primarily used for the quick freezing of yellowfin tuna, other high-value seafood and meat. Our picture frame style freezer is designed for freezing cargo to -60°C (-76°F). It is mounted to 20' or 40' ISO containers or trailer bodies.

More and more companies are using lower temperature freezing machinery to transport high value seafood and meat. This is because blast freezing means substantially reduced transportation costs as the fish can be transported by container ship rather than air freighted.

The CBU-30 is unique in that its evaporator fan draws air through the load to ensure even temperatures throughout the load. Many standard units are not equipped with an evaporator fan system designed to accommodate cargoes with high-pressure drops.

Without the special design, airflow would be reduced and the blast freezing process would take considerably longer. **[Contact a Klinge Group Specialist Today!](#)**

PHOTO OF BLAST FREEZER UNIT (MODEL CBU-30)



Blast Freezer Unit - Model CBU-30

FEATURES OF BLAST FREEZER UNIT (MODEL CBU-30)

- » Designed for freezing cargo from -20°C to -60°C (-4°F to -76°F).
- » High capacity ideal for freezing meat and seafood.
- » Full Airflow: Even in loads with a very high cargo internal pressure drop.
- » Unique Design: Many standard units are not equipped with an evaporator fan designed for cargos with high pressure drops.
- » Even temperatures throughout cargo.



- » Efficient Airflow: Evaporator fan and adjustable ceiling provides efficient airflow control, which is essential for quickly lowering cargo temperature.
- » Convenience: Blast freezers can be used in containers or trailer bodies.

CBU-30 Ceiling:

The new and improved CBU-30 false ceiling allows for even faster blast freezing by ensuring that the maximum airflow is pulled across your cargo. This ensures quicker cooling and less overall power use

SPECIFICATION FOR THE BLAST FREEZER UNIT (MODEL CBU-30)

» Dimensions:

Width: 2025,5 mm

Height: 2235,2mm

Depth: 1095 mm (in container, 1060mm)

- » Weight: 1100 kg
- » Power Supply: AC, 400/460 Volts 3 phase 50/60Hz +/- 2.5%
- » Control Circuit: AC, 20/24 Volts (from transformator)
- » Method of Defrost: Manual, demand and automatic timer back-up
- » Refrigerant: R134a/ R23

» Compressor/Condenser section:

Treated to resist corrosion induced by salt spray atmosphere

Compressors (system 1. R134a, 2 pcs. system 2. R23, 1 pcs) - Copeland, Scroll ZF 48

Condenser Coil Tube - Fin Material Copper / Alu.

Condenser Fan Motor (3 pcs.) - 0,55 kW Type 1400/1700 RPM.

Condenser Fan (3 pcs.) - Ø 550/6 blade/35°. Type - Propeller, Aluminum

Air Flow Totally 22,500 m³/h

» Refrigeration Safety Controls:

High Pressure Switch (R134a system) - Danfoss Cut-out 28bar.Cut in 20bar

Low Pressure Switch (R134a system) - Danfoss Cut-out -0,4bar.Cut in 0,3bar

High Pressure Switch (R23 system) - Danfoss Cut-out 28bar.Cut in 20bar

Low Pressure Switch (R23 system) - Danfoss Cut-out -0,4bar.Cut in 0,3bar

Overheat sensor (On Discharge pipe, all systems) - PT 1000 Cut-out, 125°C.

Safety valve (R134a/R23) - Brass, ½". Blow -out High press. side 29bar. Low press side 19 bar

» Evaporator Section:

Evaporator: Treated to resist corrosion induced by salt spray atmosphere

Tube/ Fin Material - Copper / Aluminum

Evaporator fan motor - 3KW / Type - 900/1100 RPM

Evaporator fan - Ø 710x 224 / Type - Backward-curved wheel

Material - Aluminum

Air Flow Totally 11,400 / 14,000 m³/h at 40mm.cargo pressure drop.

Defrost system - Hot gas

Defrost drain - Hot gas, Drain complies with TIR requirements. Drains on both sides of the unit