



Electric Frost Freezer Room Cold Storage Evaporator, Stainless Steel Evaporator Air Cooler

Basic Information

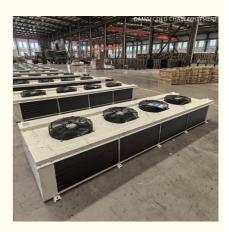
- Place of Origin:
- Brand Name: DM
- Certification:
- Model Number: DM-0006
- Minimum Order Quantity:
- Price: 1000-100000

China

CE ISO

1

- Packaging Details: Customization
- Delivery Time: 20day
- Payment Terms: TT L/C
- Supply Ability: 300000/Year



Product Specification

| • Temperature: | High, Medium, Low Temperature |
|------------------|--|
| Defrost Type: | Electric Defrost, Hot Gas Defrost, Water Defrost |
| Capcity: | 14.7KW |
| • Fan Diameter: | 300-630mm |
| Operating Cycle: | Long |
| Casing: | Steel Plate With Plastic Spray |
| • Widely Used: | Chemical Industry, Light Industry |
| • Fin Space: | 9mm |
| Nmae: | Refrigeration Evaporator |
| Category: | Evaporator |
| • Wind Flow: | 30000m3/h |
| Mounting: | Wall / Window Mount |



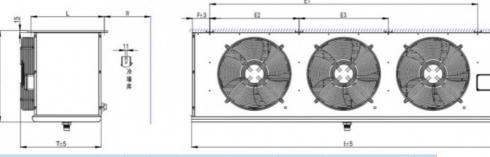
4.9 KW Iron Stainless Steel Electric Frost Freezer Room Cold Storage Evaporator

Product Description:

Scientific Structure and High Efficiency

The product is designed with a scientific structure, which ensures that it operates efficiently. The device can frost evenly and save power, leading to lower running costs in the long term.

Axial Fan Quiet Models for Strong Air Flow and Power Saving



| Model | Len gth(L) | Wid th(W) | Hei ght(H) | Pł | nysio | cal s | size | | | | Water tube | | | We iah t | |
|-----------|-------------------|------------------|-------------------|-------------|------------------|-------------|-------------|-------------|-------------|-------------|------------|--------------------|--------------------|--------------------------|----------|
| | в | т | н | L | E 1 | E 2 | E 3 | E 4 | E 5 | F | (inch) | lulet (rn m) | Outle t(mm) | Water Inlet(inc h) | (kg) |
| UDLS-060B | 146 0 | 611 | 889 | 5 1 0 | 1 1 5 0 | 5 7 5 | 5 7 5 | / | 1 | 1 3 0 | 3 | 16 | 35 | 2001/1 /2 | 10 6 |
| UDDS-040B | | | | | | | | | | | | | | | 10 5 |
| UDJS-030B | | | | | | | | | | | | | | | 10 4 |
| UDLS-080B | 171 0 | 669 | 889 | 5 6 0 | 1 4 0 0 | 7 0 0 | 7 0 0 | / | / | 1 3 0 | 3 | 16 | 35 | 2001/1 /2 | 13 6 |
| UDDS-060B | | | | | | | | | | | | | | | 13 4 |
| UDJS-040B | | | | | | | | | | | | | | | 13 2 |
| UDLS-105B | 181 0 | 719 | 889 | 6 1 0 | 1 5 0 0 | 7 5 0 | 7 5 0 | 1 | 1 | 1 3 0 | 3 | 16 | 50 | 2001/1 /2 | 15 3 |
| UDDS-080B | | | | | | | | | | | | | | | 15 0 |
| UDJS-055B | | | | | | | | | | | | | | | 14 7 |
| UDLS-135B | 226 0 | 719 | 889 | 6 1 0 | 1 9 5 0 | 6 5 0 | 6 5 0 | 6 5 0 | 1 | 1 3 0 | 3 | 22 | 50 | 1- 1/2×2 | 19 4 |
| UDDS-100B | | | | | | | | | | | | | | | 19 0 |
| UDJS-070B | | | | | | | | | | | | | | | 18 8 |
| UDLS-160B | 276 0 | 719 | 889 | 6 1 0 | 2 4 5 0 | 8 1 7 | 8 1 6 | 8 1 7 | / | 1 3 0 | 3 | 22 | 50 | 1- 1/2×2 | 22 7 |
| UDDS-120B | | | | | | | | | | | | | | | 22 2 |
| UDJS-085B | | | | | | , | | 1 | | | | | | | 21 7 |
| UDLS-185B | 301 0 | 719 | 889 | | | | | | | 1 3 0 | 3 | 25 | 50 | 1- 1/2×2 | 25 8 |
| UDDS-140B | | | | 6 1 | 2 7 | 6 7 | 6 7 | 6 7 | 6 7 5 | | | | | | 25 5 |
| UDJS-100B | | | | 0 | 0 0 | , 5 | 5 | , 5 | | | | | | | 25 2 |
| | | | | | | | | | | | | | | | |

| UDLS-210B | | | | | 2 | | | | | | | | | | 27 4 |
|--|----------|----------|----------|-------------|------------------|-------------|-------------|-------------|-------------|-------------|-----|----------|----------|-------------|-------------------------------|
| UDDS-160B | 291 0 | 769 | 889 | 6 6 0 | 6 0 0 | 6 5 0 | 6 5 0 | 6 5 0 | 6 5 0 | 1 3 0 | 3 | 25 | 50 | 1- 1/2×2 | 26 7 |
| UDJS-115B | | | | | | | | | | | | | | | 26 0 |
| UDLS-260B | | 769 | 989 | 6 6 0 | 2 8 0 0 | 9 3 3 | 9 3 4 | | | 1 3 0 | 4 | 25 | 50 | 2×2 | 31 1 |
| UDDS-200B | 311 0 | | | | | | | 9 3 3 | / | | | | | | 30 2 |
| UDJS-140B | | | | | | | | 5 | | | | | | | 29 5 |
| UDLS-330B | | | 989 | 7 1 0 | 2 7 0 0 | 6 7 5 | 6 7 5 | 6 7 5 | 6 7 5 | 1 3 0 | 4 | 25 | 50 | 2×2 | 34 8 |
| UDDS-250B | 301 0 | 819 | | | | | | | | | | | | | 33 7 |
| UDJS-170B | | | | | | | | | | | | | | | 33 0 |
| UDLS-400B | | | 108 6 | | 2 7 0 0 | | 6 7 5 | | 6 7 5 | | 4 | 25 | 54 | 2×2 | 38 8 |
| UDDS-300B | 301 0 | 819 | | 7 1 0 | | 6 7 5 | | 6 7 5 | | 1 3 0 | | | | | 37 5 |
| UDJS-210B | | | | 0 | | | | | | | | | | | 37 0 |
| UDLS-210BT | | | 100 8 | _ | 1 7 5 0 | | 8 7 5 | 1 | 1 | 1 3 0 | 4 | 25 | 50 | 2 | 28 2 |
| UDDS-160BT | 206 0 | 105 9 | | 7 1 0 | | 8 7 5 | | | | | | | | | 27 5 |
| UDJS-115BT | | | | | | | | | | | | | | | 26 8 |
| UDLS-260BT | | 105 9 | 100 8 | 7 1 0 | 2 1 8 0 | 1 | 1 | | | 1 3 0 | 4 | 25 | 50 | 2 | 31 9 |
| UDDS-200BT | 249 0 | | | | | 0 9 0 | 0 9 0 | / | / | | | | | | 31 0 |
| UDJS-140BT | | | | 0 | | | | | | | | | | | 30 5 |
| UDLS-330BT UDDS- 250BT UDJS - 170BT | 301 0 | 105 9 | 100 8 | 7 1 0 | 2 7 0 0 | 9 0 0 | 9 0 0 | 9 0 0 | 1 | 1 3 0 | 4 | 25 | 54 | 2×2 | 39 8 38 7 38 2 |
| UDLS-400BT | | | 110 8 | 7 1 0 | 2 7 0 0 | 9 0 0 | 9 0 0 | 9 0 0 | 1 | 1 3 0 | | 25 | 54 | 2×2 | - 42 4 |
| UDDS-300BT | 301 0 | 105 9 | | | | | | | | | | | | | 41 1 |
| UDJS-210BT | | | | | | | | | | | | | | | 40 5 |
| UDLS-500BT | | | 110 8 | 8 1 0 | 2 7 0 | 9 0 0 | 9 0 0 | 9 0 0 | 1 | 1 3 0 | 3 4 | 25 | 54 | 2×2 | 47 3 |
| UDDS-370BT | 301 0 | 115 9 | | | | | | | | | | | | | 45 7 |
| UDJS-250BT | | | | | | | | | | | | | | | 45 0 |
| UDLS-600BT | | 115 9 | 120 8 | | 2 9 0 0 | | 7 2 | | 7 2 5 | | | | | | 57 3 |
| UDDS-450BT | 321 0 | | | 8 1 0 | | 7 2 5 | | 7 2 | | 3 | 4 | 32 | 67 | 2×2 | 55 3 |
| UDJS-300BT | | | | | | | 5 | 5 | | |) | | | | 54 3 |
| UDLS-640BT | | | 120 8 | | 3 1 0 0 | | | | 7 7 | | | 2×2 5 | 2×5 4 | | 59 4 |
| UDDS-480BT | 341 0 | 117 4 | | 8 1 0 | | 7 7 | 7 7 5 | 7 7 | | | | | | 2×2 | 57 4 |
| UDJS-320BT | | | | | | 5 | | 5 | 5 | | | | | | 56 4 |
| UDLS-700BT | | | 120 8 | | 2 | 8 5 0 | 8 5 0 | 8 5 0 | 8 5 0 | 3 | 4 | 2×2 5 | 2×5 4 | | 62 9 |
| UDDS-520BT | 371 0 | 117 4 | | 8 1 | 3 4 0 | | | | | | | | | 2×2 | 60 7 |
| UDJS-350BT | | | | 0 | 0 | 0 | 0 | 0 | | | | | | | 59 7 |

Features:

The product is designed to match with axial fan quiet models that offer strong air flow over a long shot range. Additionally, the product has a power-saving feature and long life cycle, making it an excellent investment for those looking to cut back on energy costs over time.

Perfect Tightness through Expansion Processing

The product is designed with expansion processing, which can lead to a perfect tightness between the pipe and fin. As a result, the product is more reliable and can maintain its high efficiency over an extended period. Match with Stainless Electric Heater for Defrosting Efficiency

The product is designed to match with a stainless electric heater, which has high insulating properties. This allows the product to defrost efficiently in a short period, ensuring that it can continue to perform at a high level for a long time. Gas Tightness Up to 2.6MPa Air Pressure

The heat exchanging coil on the product is designed to pass a gas tightness test up to 2.6MPa air pressure. This ensures that the product is safe and efficient to use, giving you confidence in its reliability.

Aluminum and Painted Stan Board for Different Demands

The product is designed with aluminum and painted stan board, ensuring that it can meet different demands. Whether you are looking for a product that is durable, efficient or customizable, this product may be the right fit for your needs. Sphere of Application

Technical Parameters:

Temperature Ranges for Different Environments:

If you're looking to ripen fruits, a temperature of over 25C is suitable.

For a processing room, the temperature range should be between 12-19C.

When it comes to storing fruits, vegetables, and dry food, the temperature range should be between -5 to +10C.

Medicines, cakes, pastries, and chemical materials should be stored at a temperature range of 0C to -5C.

If you need to store ice, the temperature range should be set between -5 to -10C.

For the storage of fish and meat, a temperature of -18C to -25C is required.

Deep freezers, low temperature storage, quick-freeze, and blast freezers require temperatures below -25C up to -40C.

Applications:

The use of cold storage is critical for maintaining the quality and safety of various food products, including meat, seafood, fruits, and vegetables. Among the different types of cold storage options available, freezer rooms and blast freezers are commonly used to quickly freeze food products, while chiller rooms and display cold rooms offer a controlled environment for storing perishable items without freezing them.

In addition to these specialized rooms, logistics cold storage plays a crucial role in ensuring that food products are transported and delivered in optimal conditions. These facilities are designed to maintain the desired temperature throughout the distribution process, preventing spoilage and preserving the quality of the food products.

When it comes to specific food products, meat products require a strictly maintained cold storage environment to prevent bacterial growth and extend the shelf life of the products. Similarly, seafood products, such as fish, shrimp, and other marine creatures, require a specialized cold storage facility to prevent spoiling and maintain the freshness and taste of the product.

Finally, fruit and vegetable storage requires the proper atmosphere to keep the products in their best condition. By controlling the temperature, humidity, and air circulation, these storage facilities help to extend the shelf life of products and preserve their flavor and nutritional value.



Customization:

Place of Origin: China Certification: CE ISO Minimum Order Quantity: 1 Price: 1000-100000 Packaging Details: Customization Delivery Time: 20 days Payment Terms: TT L/C Supply Ability: 300000/Year Product Type: Cold Storage (Cold Room) Cooling Type: Counter Flow Defrost Type: Electric Defrost Fin Spacing: 4.5-10mm Capacity: 4.9KW This product is a Cold Room Evaporator, also known as a Commercial Evaporative Air Cooler.

Support and Services:

The Cold Room Evaporator product is supported by our technical team to ensure optimal performance and reliability. Our services include:

Installation support and guidance

Product training and education

Troubleshooting assistance

Repair and maintenance services

Regular product updates and enhancements

Our experienced technicians are available to assist you with any technical issues or questions you may have regarding your Cold Room Evaporator product.

Packing and Shipping:

Product Packaging:

The cold room evaporator will be packaged securely in a cardboard box to prevent damage during transit.

All necessary accessories and installation instructions will be included in the package. Shipping:

Shipping will be done via a reliable courier service to ensure timely and safe delivery.

The product will be shipped within 2-3 business days after the order is placed.

A tracking number will be provided to the customer to track the shipment status.



FAQ:

- Q: Does this cold room evaporator have any certifications?
- A: Yes, this cold room evaporator has CE ISO certification.
- Q: What is the minimum order quantity for this cold room evaporator?
- A: The minimum order quantity for this cold room evaporator is 1.
- Q: What is the price range for this cold room evaporator?
- A: The price range for this cold room evaporator is between 1000-100000.
- Q: What are the packaging details for this cold room evaporator?
- A: The packaging details for this cold room evaporator are customizable.
- Q: What is the delivery time for this cold room evaporator?
- A: The delivery time for this cold room evaporator is 20 days. Q: What are the payment terms for this cold room evaporator?
- A: The payment terms for this cold room evaporator are TT and L/C.

