



R404a Refrigerant Seafood Cold Room With Digital Control System Walk In Cooler Walk In Freezer Room

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: DM
- Model Number: DM-JZ-HXK
- Minimum Order Quantity: 1
- Packaging Details: Customized according to customers
- Delivery Time: 30 work day
- Payment Terms: T/T, L/C, D/A



Product Specification

- Product Type: Cold Room
- Capacity: Customizable
- Door Type: Sliding Or Hinged
- Refrigerant: R404a Or R134a
- Insulation Material: Polyurethane (PU) Or Polystyrene (PS)
- Control System: Digital Or Manual
- Shelving Material: Galvanized Steel Or Stainless Steel
- Power Supply: Single Phase Or Three Phase
- Highlight: **Walk In Freezer Room,
R404a Refrigerant Seafood Cold Room,
Digital Control System Seafood Cold Room**

Product Description

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There are various types of cold storage facilities available for different purposes. Among them are freezer rooms which maintain extremely low temperatures and blast freezers which rapidly freeze goods. There are also specialized cold storage facilities for specific products such as meat, fruit and vegetables, and seafood. These facilities maintain the appropriate temperature and humidity levels to ensure the freshness and quality of the stored products.

In addition to storage, there are also display cold rooms designed for showcasing products in commercial settings. Chiller rooms are another type of cold storage facility that are used to store and preserve perishable items. Large logistics cold storage facilities may also be utilized for the transportation and distribution of cold goods.

No matter what type of cold storage is needed, it is important to ensure that the facility is properly maintained and equipped to meet the storage requirements of the products being stored. This includes regularly monitoring and controlling the temperature and humidity levels, as well as ensuring proper ventilation and insulation.



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Features:

Product Name: Seafood Cold Room

Shelving Material: Galvanized Steel Or Stainless Steel

Cooling System: Direct Expansion (DX) Or Indirect Cooling (IC)

Door Type: Sliding Or Hinged

Temperature Range: -18°C To 0°C

Insulation Material: Polyurethane (PU) Or Polystyrene (PS)

This Seafood Cold Room is perfect for storing your marine food products, such as fish, shellfish, and other saltwater products. It can also be used as a Seafood Freezer Room or Marine Food Chiller Room. With shelving made of Galvanized Steel or Stainless Steel, you can be sure that your products will be stored in a safe and durable manner. The cooling system can be either Direct Expansion (DX) or Indirect Cooling (IC), depending on your needs. The door type can be either Sliding or Hinged, making it easy to access your products. The temperature range is between -18°C to 0°C, so you can be sure that your products will be stored at the optimal temperature. The insulation material is either Polyurethane (PU) or Polystyrene (PS), providing excellent insulation to keep your products fresh for longer.



Technical Parameters:

Nature-based Temperature Ranges for Various Storage Requirements

If you need to store fruits that are to be ripened, a temperature range of above 25C is recommended.

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

If you want to store fruits, vegetables or dry food, a temperature range of -5 to +10C is ideal.

For medicine, cake, pastry or chemical material storage, a temperature range of 0 to -5C is suitable.

If you have an ice storage room, the temperature range should be between -5 to -10C.

If you want to store fish or meat, a temperature range of -18 to -25C is recommended.

If you need to use deep freezer, low temperature storage, quick-freeze or blast freezer, a temperature range of -25 to -40C is ideal.



Applications:

A seafood warehouse is a large storage facility that specializes in storing and distributing seafood products. This type of warehouse is typically located near coastal areas or ports where fishermen bring in their catch and where seafood markets thrive.

Seafood warehouses typically have specialized refrigeration and temperature control systems to maintain the freshness of the seafood products. They also have large storage spaces and loading docks for efficient handling of goods.

The seafood industry is a significant contributor to the global economy, and seafood warehouses play a critical role in ensuring the safe and efficient distribution of seafood products to customers worldwide.

Packing and Shipping:

Product Packaging:

The Seafood Cold Room will be packaged in a sturdy, reinforced cardboard box to ensure it arrives in pristine condition. The unit will be securely packed with foam and other protective materials to prevent any damage during shipping.

Shipping:

We offer free shipping on all orders of the Seafood Cold Room within the continental United States. Orders will be processed within 1-2 business days and shipped via standard ground shipping. Customers can expect to receive their orders within 5-7 business days after they are shipped.



FAQ:

Q: What is the brand name of the seafood cold room?

A: The brand name of the seafood cold room is DM.
Q: What is the model number of the seafood cold room?
A: The model number of the seafood cold room is DM-JZ-HXK.
Q: Where is the seafood cold room manufactured?
A: The seafood cold room is manufactured in China.
Q: What is the temperature range of the seafood cold room?
A: The temperature range of the seafood cold room is adjustable between -18°C to +10°C.
Q: What is the capacity of the seafood cold room?
A: The capacity of the seafood cold room depends on the model size. Please refer to the product specifications for more details.

 **Zhejiang Damai Cold Chain Equipment Co., Ltd.**

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