

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

## Specifications

Brand	GEA-CFS
Type	SVR 600/18-75-23
Refrigerant	Freon / NH <sub>3</sub>
Sizes	Cel: 6400x9000 mm (LxWxH)
Maximum product height	75 mm
Belt specs	Omnigrid stainless steel
Evaporator specifications	Goedhart LK 866 m <sup>2</sup>
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

The GEA CFS SVR 600/18-75-23 spiral freezer is a reliable industrial freezing system designed for efficient, high-capacity food processing. Operating on NH<sub>3</sub> / Freon refrigeration, this installation is engineered for continuous production environments where consistent freezing performance and operational stability are essential.

The unit is equipped with an Omnigrid stainless steel belt, featuring a total belt length of 235 meters and an effective freezing length of 203 meters. With a belt width of 600 mm and a maximum product height of 75 mm, the system is suitable for a wide range of food products requiring controlled and uniform freezing.

Product enters the spiral at an infeed height of 1060 mm on the south side and exits at 3200 mm on the north side, ensuring a compact vertical design that optimizes floor space while maintaining efficient product flow.

The belt is driven by a robust dual-motor system, consisting of a 3 kW main drive motor (50/60 Hz, 1410/1700 RPM) and an additional 0.37 kW motor (1420 RPM), ensuring smooth and reliable operation. An integrated belt washer supports continuous hygienic operation and helps minimize downtime between production cycles.

Cooling capacity is provided by a Goedhart LK evaporator with a surface area of 866 m<sup>2</sup>, supported by three Woods fans (7.5 kW, 1440 RPM), delivering strong and uniform airflow for fast and efficient heat transfer.

The refrigeration system is completed by a Grasso installation consisting of two belt-driven RC 3111 reciprocating compressor skids, combined with a Witt 1,800-liter liquid receiver, ensuring stable refrigeration performance and dependable operation under industrial conditions.

Overall, this spiral freezer offers a proven and efficient solution for large-scale freezing applications, combining robust mechanical design with strong refrigeration capacity and reliable performance.

Capacity per hour examples:

Product: Hamburger (110 gram)  
Capacity: 1.080 kg/hr  
Infeed temperature: +2°C  
Outfeed temperature: -20°C  
Residence time: 30 min

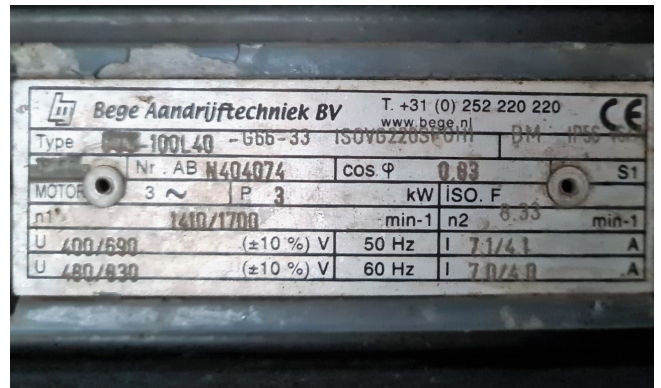
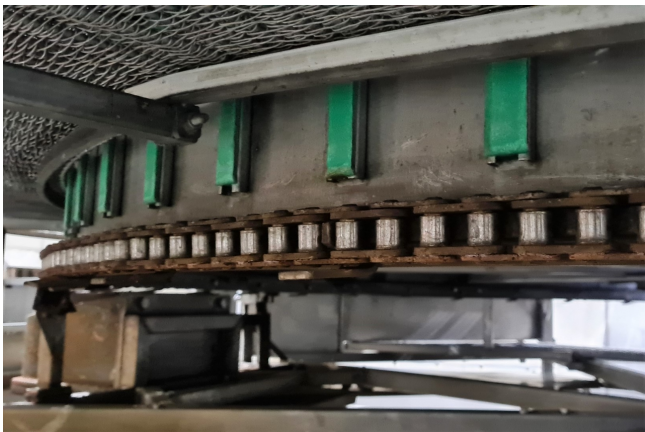
Product: Chicken filet (200 gram)  
Capacity: 1.100 kg/hr  
Infeed temperature: +4°C  
Outfeed temperature: -18°C  
Residence time: 85 min

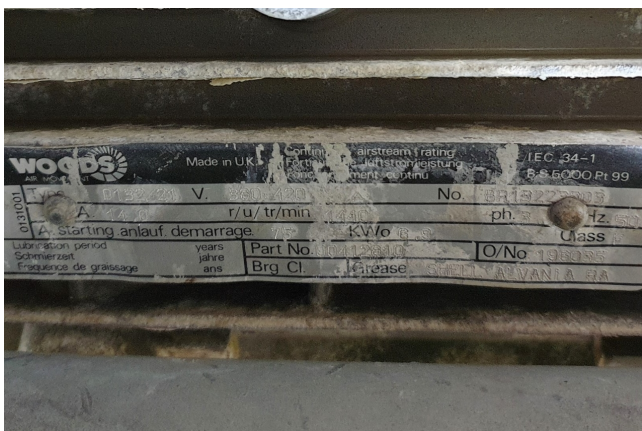
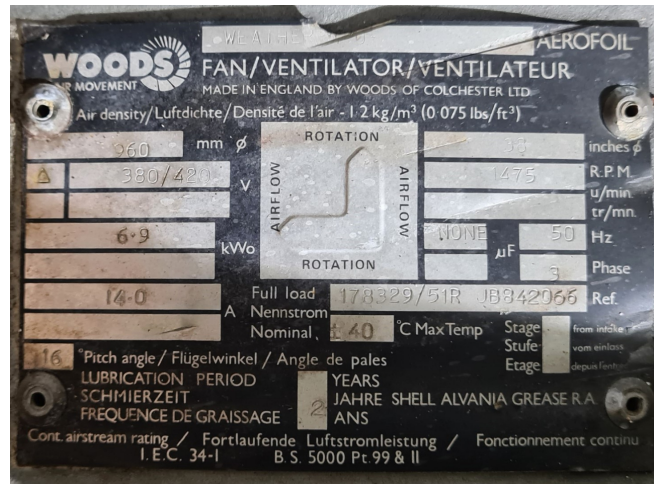
Product: Ice cream (200 gram)  
Capacity: 1.000 kg/hr  
Infeed temperature: +50°C  
Outfeed temperature: -18°C  
Residence time: 45 min

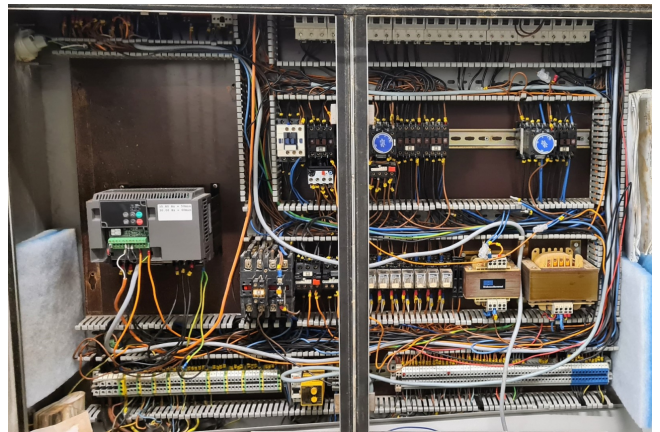
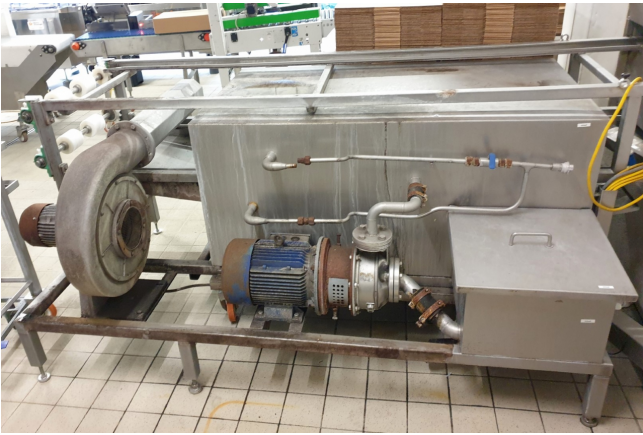
Product: Croissant (72 gram incl. pkg)  
Capacity: 1.100 kg/hr  
Infeed temperature: +-4°C  
Outfeed temperature: -20°C  
Residence time: 45 min

\*Why choose for HOSBV? We are not only the largest used refrigeration specialist in Europe, but also, we deliver all equipment including an extensive test, warranty and industrial cleaning. \*Optional we can also perform a new paint job and arrange the logistics.











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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