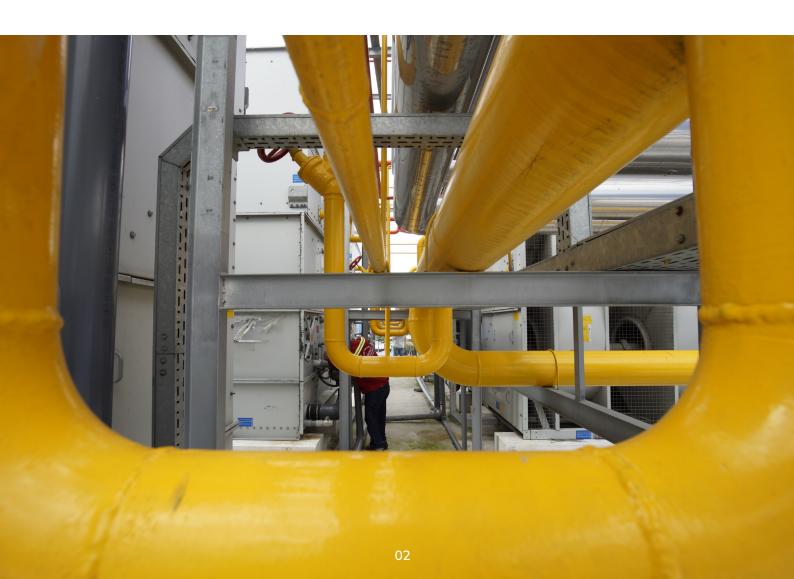


**Company Profile** 

# Phan Bach 4.

Phan Bach specializes in delivering comprehensive turnkey solutions for Seafood Processing Platns, including Refrigeration System, Freezers (IQF), and Cold Storage.

Having cultivated a distinguished brand and established a reputation for top-tier quality throughout Vietnam, Phan Bach is also actively expanding its presence in the global market.

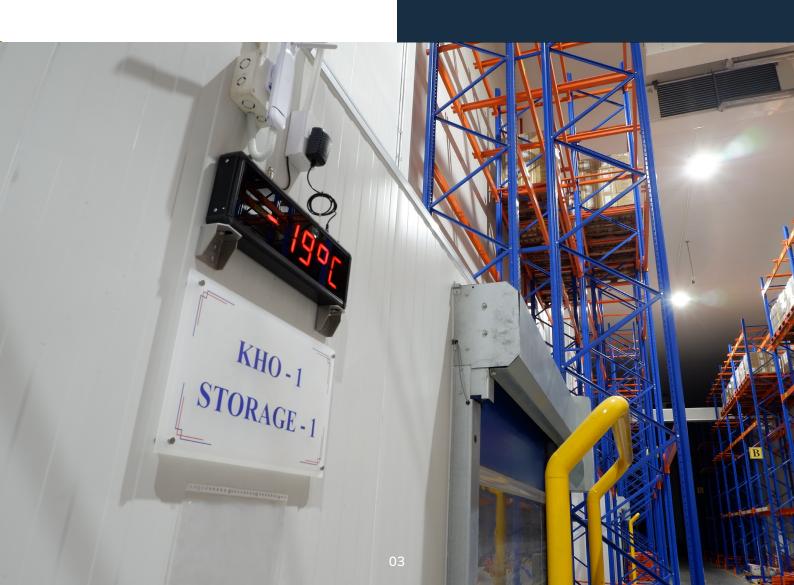


# NH3

Ammonia Specialist

# 500+

Completed Projects



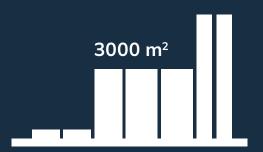
# 2005

Founded:
Industrial
Refrigeration
Contractor



# 2008

Inauguration: IQF Manufacturing Workshop



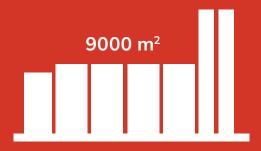
## 2016

Installation: First Impingement IQF



## 2021

Expansion: IQF Manufacturing Plant





### **CUSTOMER SEGMENT**

#### **Food processing plants**

Refrigeration system is the most important component in any food processing plants, and we understand this better than anyone.

Drawing on our extensive experience in consulting, designing, constructing, and

installing refrigeration systems for large multinational food processing factories, we guarantee customer satisfaction and peace of mind in maximizing investments or upgrading their refrigeration systems to the highest standards.



#### SHRIMP & FISH / SEAFOOD

Factories process abundant seafood resources such as fish, shrimp, squid and other marine creatures.



#### FRUIT & VEGETABLE / AGRICULTURE

Factories process diverse and typical agricultural products such as mangoes, beans, and other fruits and vegetables.



#### **FOOD & BEVERAGE**

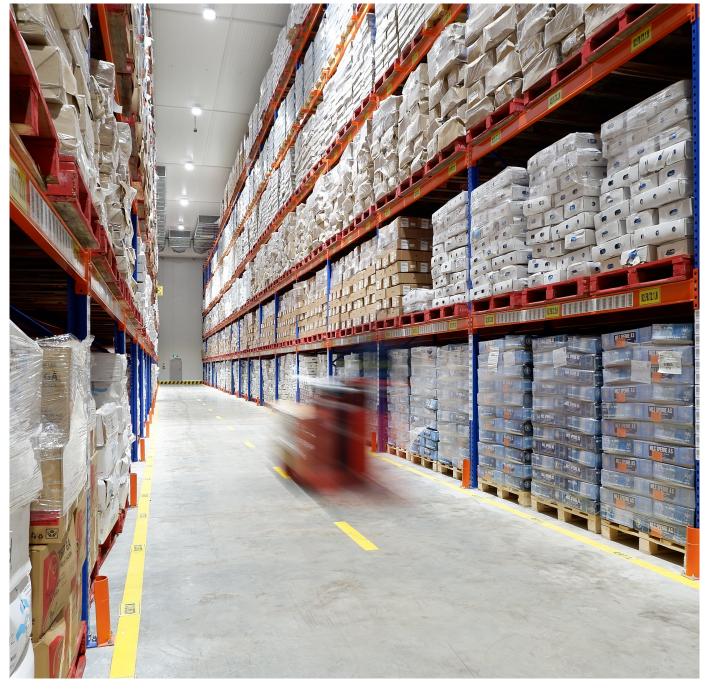
Factories that produce food such as sausages, fish cakes, and snacks. Along with factories for drinks such as tea, coffee, and soft drinks.

#### **Cold storages**

With the increase in demand for storing frozen goods, we are proud to offer a comprehensive solution for deep cold storage facilities.

Our expertise enables us to design and construct state-of-the-art cold storage environments that meet the stringent

requirements of preserving perishable goods at ultra-low temperatures. From meticulous planning and advanced refrigeration system installations to ongoing maintenance and support, we ensure our clients receive a tailored solution that optimizes efficiency, reliability, and cost-effectiveness in cold storage.



## **FREEZING**

# **EQUIPMENTS**

- 1 FLAT SS BELT IMPINGEMENT IQF
- 2 MESH SS BELT IMPINGEMENT IQF
- 3 MULTI BLOCK QUICK FREEZER BQF
- 4 HARDENER & ICE GLAZER
- CONTACT PLATE FREEZER
- **6** AIR BLAST FREEZER



# 1. FLAT SS BELT IMPINGEMENT IQF



#### **Description**

Conveyor belts made from specialized alloys for food freezing applications, along with the impingment principle, help products to be frozen in an extremely short time while still maintaining freshness, color and all nutrition.

Flat IQF conveyor belt is suitable for pangasius, basa, and salmon products; with specifications such as fillet, cut into pieces, cut into butterfly.

NO.	MODEL	CAPACITY (KG/H)	IN/OUT TEMPERATURE	DIMENSION (MM)
1	Phan Bach Freezer F500	500	+10°C / -18°C	12000L x 3200W x 3300H
2	Phan Bach Freezer F750	750	+10°C / -18°C	15500L x 3200W x 3300H
3	Phan Bach Freezer F1000	1000	+10°C / -18°C	19000L x 3500W x 3300H
4	Phan Bach Freezer F1500	1500	+10°C / -18°C	19000L x 3500W x 3300H
5	Phan Bach Freezer F2000	2000	+10°C / -18°C	22000L x 3500W x 3300H







# 2. MESH SS BELT IMPINGEMENT IQF



#### **Description**

With wide-open mesh conveyors, products on the conveyor belt are directly exposed to thousands of cold air jets blown at high pressure and velocity. From there, the product is quickly frozen while ensuring freshness, color and flavor.

IQF mesh conveyor belt is suitable for shrimp seafood products PDTO, HOSO, HLSO; or agricultural products like dragon fruit, sliced mango, and pomegranate seeds.

NO.	MODEL	CAPACITY (KG/H)	IN/OUT TEMPERATURE	DIMENSION (MM)
1	Phan Bach Freezer M300	300	+10°C / -18°C	6200L x 3200W x 3300H
2	Phan Bach Freezer F750	600	+10°C / -18°C	11000L x 3200W x 3300H
3	Phan Bach Freezer F1000	1000	+10°C / -18°C	16000L x 3200W x 3300H
4	Phan Bach Freezer F1500	1200	+10°C / -18°C	21000L x 3200W x 3300H







## 3. MULTI BLOCK QUICK FREEZER (BQF)



#### **Description**

BQF conveyor belt meets the freezing needs of up to 6 different products at a time.

Products are divided into different freezing cells and have independent freezing times, limiting cross-contamination. BQF conveyors are a great choice for processing plants that have a variety of products and require flexibility in the freezing process.

#### **Technical Information**

NO.	MODEL	CAPACITY (KG/H)	IN/OUT TEMPERATURE	DIMENSION (MM)
1	Phan Bach BQF 500	500	+10°C / -18°C	7800L x 4500W x 3500H
2	Phan Bach BQF 1000	1000	+10°C / -18°C	12600L x 4500W x 3500H

F







# 4. HARDENER & ICE GLAZER



#### **Description**

With hardening and automatic glazing needs, we have products to suit every customer's needs.

NO.	MODEL	CAPACITY (KG/H)	IN/OUT TEMPERATURE	DIMENSION (MM)
1	Phan Bach Freezer RF900	900	-10°C / -18°C	6200L x 3200W x 3300H
2	Phan Bach Freezer RF1500	1500	-10°C / -18°C	9000L x 3200W x 3300H
3	Phan Bach Freezer RF2000	2000	-10°C / -18°C	11500L x 3200W x 3300H
4	Phan Bach Freezer RF2500	2500	-10°C / -18°C	14000L x 3200W x 3300H





NO.	MODEL	GLAZING METHOD
1	JetCool Freezer IG - Dip	Water Dipping
2	JetCool Freezer IG - Spray	Water Spraying

# 5. CONTACT PLATE FREEZER



#### **Description**

Contact freezer products use imported European alloy plates, providing high heat transfer efficiency and evenness throughout the plate.v

At the same time, operation is completely simple thanks to lifting and lowering plates using a hydraulic system, making it easy for the factory to manipulate and freeze products.

NO.	MODEL	CAPACITY (KG/BATCH)	NO. OF PLATE	IN/OUT TEMPERATURE
1	Phan Bach CF 750	750	10	+10°C / -18°C
2	Phan Bach CF 1000	1000	12	+10°C / -18°C
3	Phan Bach CF 1500	1500	16	+10°C / -18°C
4	Phan Bach CF 2000	2000	18	+10°C / -18°C

# 6. AIR BLAST FREEZER



#### **Description**

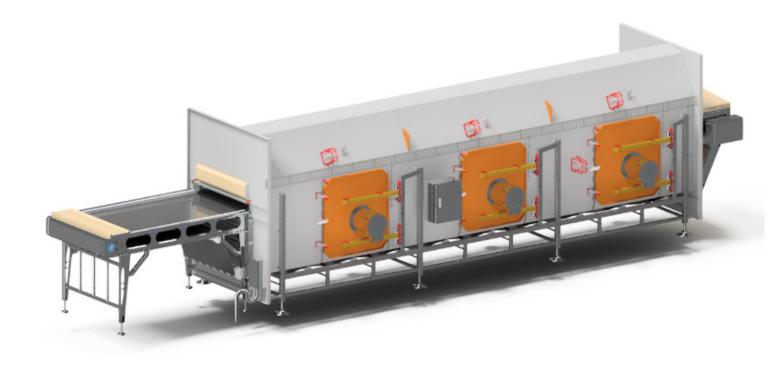
Air freezing applications are diverse for items from small to oversized, making it a suitable freezing equipment for all processing factories. With refrigeration units designed and manufactured by German engineers, the equipment operates strongly and provides high freezing performance, while ensuring long product life.

NO.	MODEL	CAPACITY (KG/BATCH)	NO. OF CHAMBERS	IN/OUT TEMPERATURE
1	Phan Bach ABF 250	250	1	+10°C / -18°C
2	Phan Bach ABF 500	500	2	+10°C / -18°C
3	Phan Bach ABF 750	750	3	+10°C / -18°C
4	Phan Bach ABF 1000	1000	4	+10°C / -18°C

## COOKING

# EQUIPMENT

### 7. STEAM COOKER



#### **Description**

The steaming conveyor uses high-pressure forced technology and a high-pressure spray chamber that passes through the product at a controlled temperature.

#### **Steam Principle**

The steam is circulated under pressure and passes through the product at a controlled temperature, so the product is steamed evenly, preventing the product from overcooking on the outer surface of the shrimp body.

#### **Advanced Features**

- . Precise control of time and temperature.
- . The product is cooked evenly, the center of the product is  $\geq 70^{\circ}$ C.
- . Low product loss.

## NOTABLE

## **PROJECTS**





## **KOREAN COLD STORAGE**

### PHO NOI A, HUNG YEN

#### Turnkey refrigeration system for automatic cold storage:

- . Refrigeration compressor
- . Evaporative condenser

. AS/RS evaporators

. PLC & SCADA system











## **VIET COLDCHAIN**

### DUC HOA, LONG AN

#### Turnkey refrigeration system for 25,000 pallets cold storage:

. Japanese compressor

. Agriculture processing IQF and Freezers

. German evaporator

. PLC & SCADA system











## **C**ổ MAY IMEXCO

### LAI VUNG, DONG THAP

#### Turnkey refrigeration system with 05 lines of impingement IQF

- . 05 lines of JetCool Freezer flat speed freezing conveyor
- . EU refrigeration compressor system
- . EU evaporative condenser
- . EU cold evaporator
- . Pressure tank and pipeline systems
- . Electrodynamics and control systems









## **SEAFOODS**



























## **FOOD & BEVERAGES**









### **COLD CHAINS**



LogisValley







www.phanbach.vn

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