Honest Quality

Product portfolio

Beck

Contents


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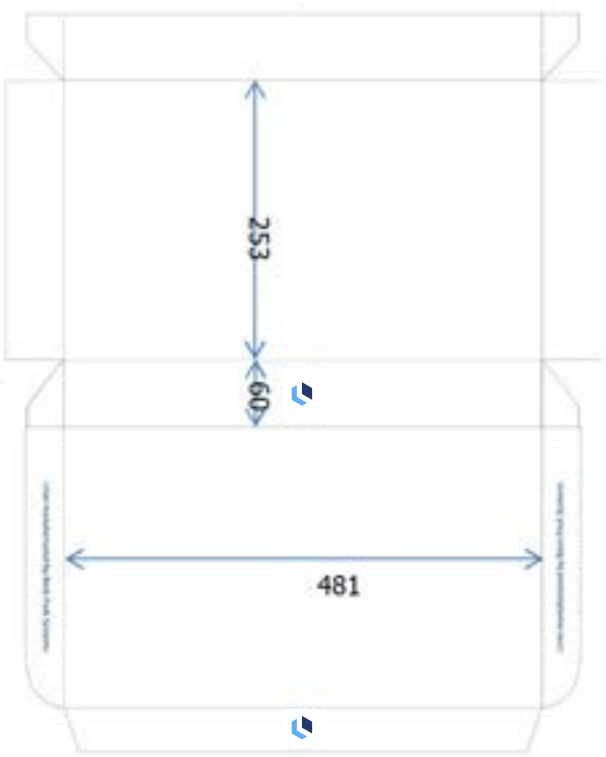
Overview of standard Beck Liners for frozen food blocks

Type	Art number	Block size	Liner dimensions (WxLxH)
Beck Liner with Beck logo	1685H/K181B	7.5kg/16.5lbs	481x253x60mm
Beck Liner without print (plain liner)	1685H/K000	7.5kg/16.5lbs	481x253x60mm
Heavy Duty Beck Liner with Salmon Print - "Salmon Liner"	1685HB009B	7.5kg/16.5lbs	481x253x60mm
Heavy Duty Beck Liner without print (plain liner)	1685HB000	7.5kg/16.5lbs	481x253x60mm

Other Beck Liner sizes are available upon request. Please contact your sales representative for more information.

Beck Liner with logo

16.5 LBS/7,5KG



Available with or without Beck logo print
Art. No. 1685K/H181B or 1685H/K000

Beck Liner with red stripes

16.5 LBS/7,5KG

Beck Liner with 3 vertical stripes*
Art No. 1685K133R (red stripes)

*stripes can be any color

Heavy Duty Beck Liner "Salmon Liner"

16.5 LBS/7,5KG

Heavy Duty Beck Liner (also known as "Salmon-liner")
Available with or without Salmon print
Art. No. 1685HB009B or 1685HB000

Custom printed liners

16.5 LBS/7,5KG

We can print your logo, text, check boxes etc.
1 or 2 colour print
1 color print combined with Beck-Lase patch

The Beck Freezing Frames

U Profile

E Profile

XU Profile

Beck Pack Systems supply the Beck aluminum freezer frames that enable an efficient filling and freezing of food blocks.

Our aluminum freezing frames transport cold faster. By reducing freezing time compared to other types of freezing frames on the market you reduce costs of energy and increase your capacity.

The standard freezing frame is dimensioned for perfect freezing of a 16.5lbs/7.5kg food block when fitted with the 16.5lbs/7.5kg Beck Carepack Liner. Do remember to take dimension and design of your plate freezer into consideration when looking for freezing frames.

Beck Aluminum Freezing Frames come in single or double versions and in three different profiles (U, E & XU) and with either loose or fixed bottoms. Choice depends on the way freezing frames are used in your production, dimension of plate freezer and freezer plates.

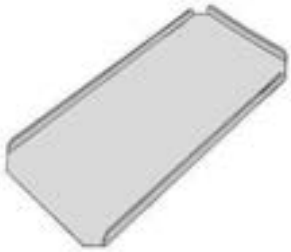
XU-profile is designed especially to avoid freezing frames to ride on one another when being transported automatically on conveyors at the same time being the most durable aluminum freezing frame on the market.

All Beck's freezing frames are produced using prime quality alloy especially suited for use in the food industry.

The Beck Freezing Frames

Weights of 16.5 lbs / 7.5 kg Freezing frames

Profile	Single	Double
U Profile	2.4 kg	4.2 kg
E Profile	2.9 kg	5.0 kg
XU Profile	3.6 kg	6.6 kg



Weights of 16.5 lbs / 7.5 kg Bottoms

Thickness	Single	Double
0.80mm	1.2 kg	N/A
1.00mm	1.5 kg	2.7 kg
1.25mm	1.9 kg	3.4 kg
1.50mm*	N/A	4.1 kg

*only supplied loose not fixed.

Maintenance tools

Beck measure board template (frame checker/measure board).

Use regularly to ensure that correct dimensions of frames are kept at all times.

Beck frame straightener for freezing frames.

It is possible to resize aluminum frames using the frame straightener. A frame can generally be corrected 4-5 times before having to be replaced.

Beck single freezing frame U, E or XU Profile

With loose stainless steel bottom

E Profile

U Profile

XU Profile

Beck Pack Systems supply the Beck aluminum freezing frames that enable an efficient filling and freezing of food blocks. Our aluminum freezing frames transport cold faster. By reducing freezing time compared to other types of freezing frames on the market you reduce costs of energy and increase your capacity.

The standard Freezing Frame dimensioned for perfect freezing of a 16.5lbs/7.5kg food block when fitted with the 16.5lbs/7.5kg Beck Carepack Liner.

Beck single freezing frames come in three different profiles U, E and XU. Choice depending on the way freezing frames are used in your production, dimension of plate freezer and freezer plates, not to forget durability you need.

XU-profile designed especially to avoid freezing frames to ride onto each other during conveyor transport at the same time being the most durable aluminum freezing frame on the market.

Loose stainless steel bottom (type AISI 304) supplied for single frames in: 0.8, 1.0 and 1.25 mm

- When projecting remember to take dimension of freezing plates in plate freezer into consideration.

Outside dimension of frame (without bottom): 525 x 295 mm

All Beck's freezing frames are produced using prime quality alloy especially suited for use in the food industry.

Beck double freezing frame U, E or XU Profile

With loose stainless steel bottom

E Profile

U Profile

XU Profile

Beck Pack Systems supply the Beck aluminum freezing frames that enable an efficient filling and freezing of food blocks. Our aluminum freezing frames transport cold faster. By reducing freezing time compared to other types of freezing frames on the market you reduce costs of energy and increase your capacity.

The standard Freezing Frame dimensioned for perfect freezing of a 16.5lbs/7.5kg food block when fitted with the 16.5lbs/7.5kg Beck Carepack Liner.

Beck double freezing frames come in three different profiles U, E and XU. Choice depending on the way freezing frames are used in your production, dimension of plate freezer and freezer plates, not to forget durability you need.

XU-profile designed especially to avoid freezing frames to ride onto each other during conveyor transport at the same time being the most durable aluminum freezing frame on the market.

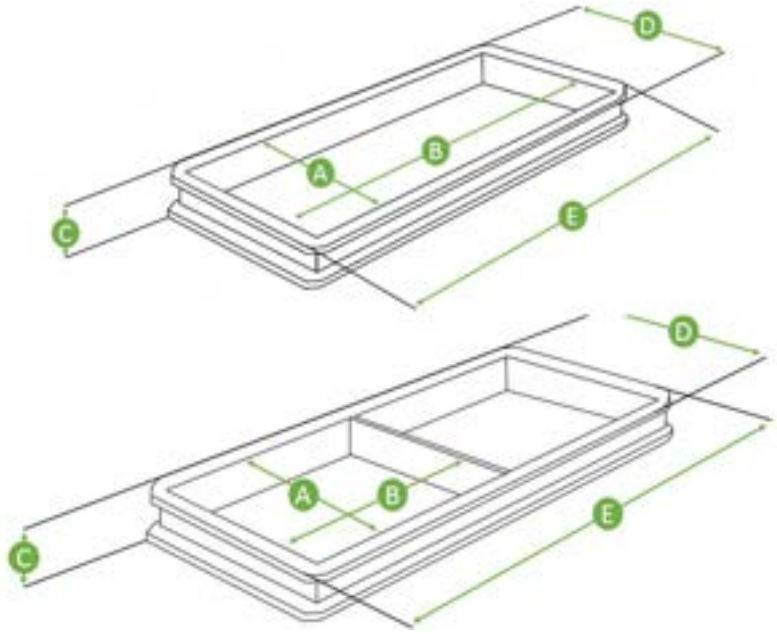
Loose stainless steel bottom (type AISI 304) supplied for double frames in: 1.0,1.25 and 1.5mm.

- When projecting remember to take dimension of freezing plates in plate freezer into consideration. Outside dimension of frame (without bottom): 1018 x 295 mm

All Beck's freezing frames are produced using prime quality alloy especially suited for use in the food industry.

Beck 16.5 lbs/7.5 kg alloy single and double freezing frames

Dimensions with and without bottom



Aluminium U-, E- and XU Profile	Without bottom				
16½ lbs./7.5 kg	A	B	C	D	E
Single frame	255mm	485mm	59mm	295mm	525mm
Double frame	255mm	485mm	59mm	295mm	1018mm

Aluminium U-, E- and XU Profile	With bottom					
	Bottom 0.80mm		Bottom 1.00mm		Bottom 1.25mm	
16½ lbs./7.5 kg	D	E	D	E	D	E
Single frame	297mm	527mm	298mm	528mm	298.5mm	528.5mm
Double frame	297mm	1020mm	298mm	1021mm	298.5mm	1021.5mm

Double frame divider: 10mm

Beck single freezing frame U, E or XU Profile

With fixed stainless steel bottom

E Profile

U Profile

XU Profile

Beck Pack Systems supply the Beck aluminum freezing frames that enable an efficient filling and freezing of food blocks. Our aluminum freezing frames transport cold faster. By reducing freezing time compared to other types of freezing frames on the market you reduce costs of energy and increase your capacity.

The standard Freezing Frame dimensioned for perfect freezing of a 16.5lbs/7.5kg food block when fitted with the 16.5lbs/7.5kg Beck Carepack Liner.

Beck Freezing Frames come in 3 different profiles U, E and XU. Choice depending on the way freezing frames are used in your production, dimension of plate freezer and freezer plates, not to forget durability you need.

XU-profile designed especially to avoid freezing frames to ride onto each other during conveyor transport at the same time being the most durable aluminum freezing frame on the market.

Fixed stainless steel bottom (type AISI 304) supplied for single frames in: 0.8, 1.0 and 1.25mm.
Holes: Ø70mm, center dimension 320 mm

Using laser technique for cutting the holes reduces the build in tension in the bottoms leading to a stronger bottom with longer durability.

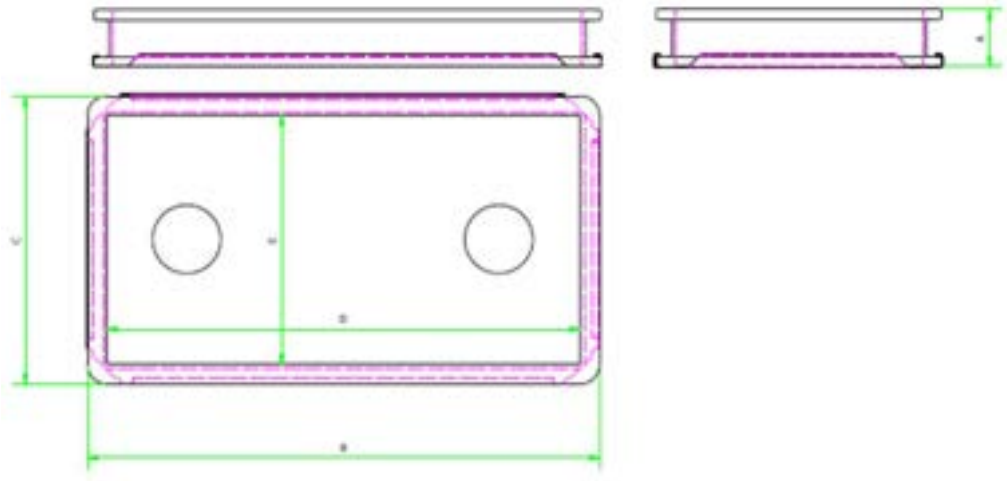
Customized holes for other ejectors/pistons: Kindly inform Ø and center dimension in mm when ordering (no additional costs).

- When projecting remember to take dimension of freezing plates in plate freezer into consideration.
Outside dimension of frame with 1.0 mm bottom: 529 x 299 mm

All Beck's Freezing Frames are produced using prime quality alloy especially suited for use in the food industry.

Beck item no. 30002 single freezing frame

U-profile with fixed stainless steel bottom 1.0 mm

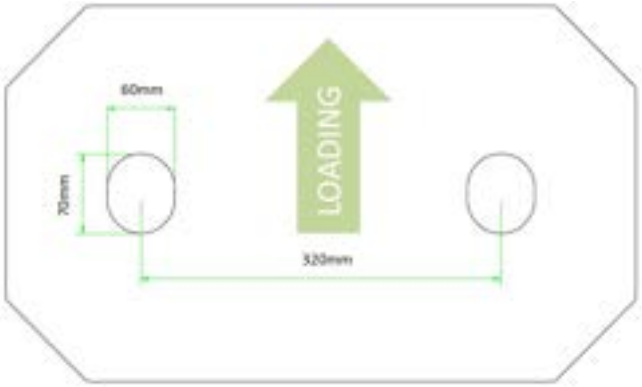


Single u-profile with 1.0mm fixed bottom dimension			
Outside	A: 60mm	B: 528mm	C: 298mm
Inside	A: 59mm	D: 485mm	E: 255mm
Holes*	Ø70mm / TYPE 1 / TYPE 2		
Center dimension (CD)*	320mm		

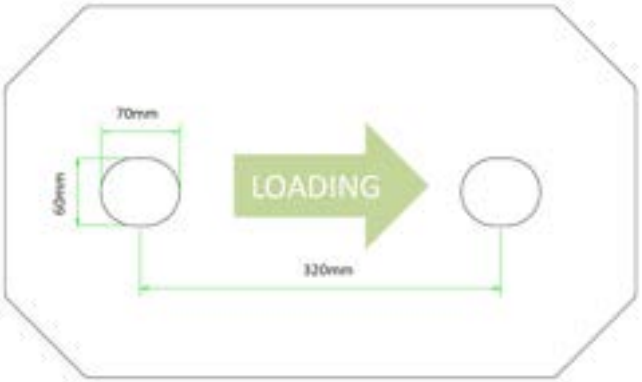
*To be determined at order. Depends on type of ejector used.

Dimension of holes on fixed bottom

Type 1
Loading on long side
Oval hole 60x70mm
Center distance 320mm



Type 2
Loading on short side
Oval hole 70x60mm
Center distance 320mm



Dimension of holes on fixed bottom are based on dimension of ejector pistons.

When working with fixed bottoms you risk misplacement of freezing frame in ejector leading to pistons damaging edge of holes in stainless steel bottom.

Ensure damaged bottoms are repaired at all times. If damaged bottoms are not repaired future blocks frozen will carry imprints. Imprints will lead to increased risk of sticking due to stressed/damaged liners.

In severe cases seen liner have penetrated Beck liner leading to freezer burn in cold storage.

When choosing dimension of holes consider to increase dimension of holes in loading direction.

If designed correctly side guidance in Ejector will constrict sideways movement of freezing frames leaving operator error to loading direction only.

If operator does not secure freezing frame is pushed fully up against frame stop in ejector, there is a risk of pistons damaging bottom at the side of the holes.

Beck double freezing frame U, E or XU Profile

With fixed stainless steel bottom

E Profile

U Profile

XU Profile

Beck Pack Systems supply the Beck aluminum freezing frames that enable an efficient filling and freezing of food blocks. Our aluminum freezing frames transport cold faster. By reducing freezing time compared to other types of freezing frames on the market you reduce costs of energy and increase your capacity.

The standard Freezing Frame dimensioned for perfect freezing of a 16.5lbs/7.5kg food block when fitted with the 16.5lbs/7.5kg Beck Carepack Liner.

Beck Freezing Frames come in 3 different profiles U, E and XU. Choice depending on the way freezing frames are used in your production, dimension of plate freezer and freezer plates, not to forget durability you need.

XU-profile designed especially to avoid freezing frames to ride onto each other during conveyor transport at the same time being the most durable aluminum freezing frame on the market.

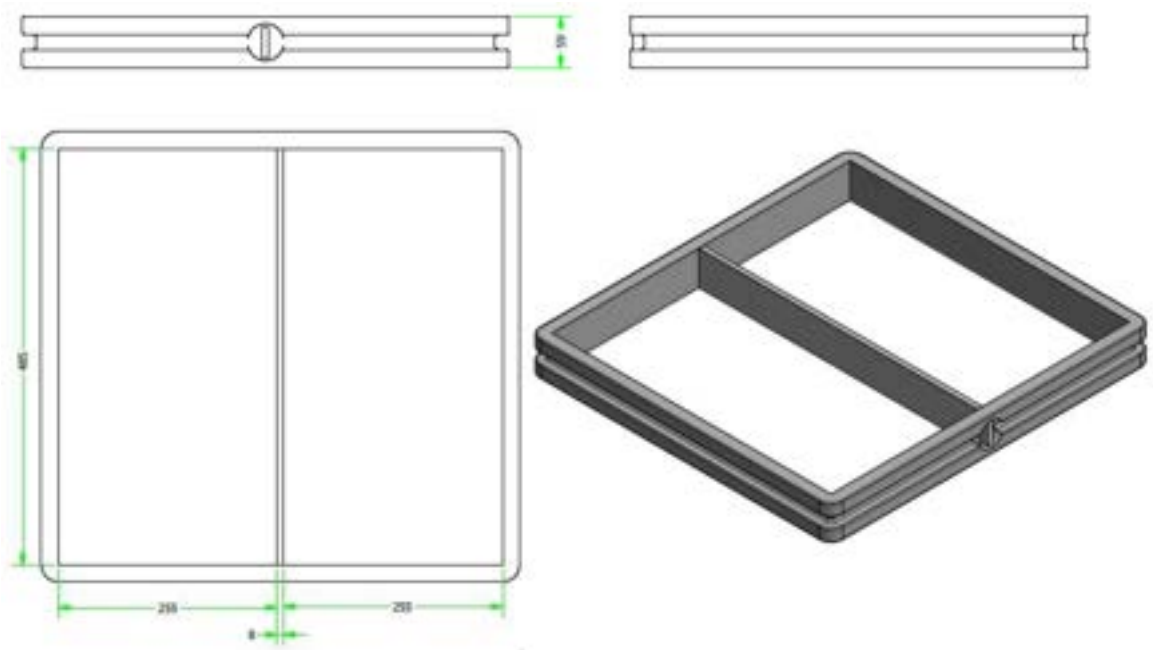
Fixed stainless steel bottom (type AISI 304) supplied for double frames in: 1.0 mm or 1.25mm. Holes: Ø70mm, center dimension 320 mm

- When projecting remember to take dimension of freezing plates in plate freezer into consideration.
Outside dimension of frame with 1.0 mm bottom: 1022 x 299 mm

All Beck's Freezing Frames are produced using prime quality alloy especially suited for use in the food industry.

Beck double freezing frame "side by side design" XU Profile

With fixed or loose stainless steel bottom



Beck Pack Systems supply the Beck aluminum freezing frames that enable an efficient filling and freezing of food blocks. Our aluminum freezing frames transport cold faster. By reducing freezing time compared to other types of freezing frames on the market you reduce costs of energy and increase your capacity.

The standard Freezing Frame dimensioned for perfect freezing of a 16.5lbs/7.5kg food block when fitted with the 16.5lbs/7.5kg Beck Carepack Liner.

Loose stainless steel bottom (type AISI 304) supplied for double frames are available in: 1.0mm ; 1.25mm and 1.5mm.

When projecting do remember to take dimension of freezing plates in plate freezer into consideration.

Outside dimension of frame (without bottom): 558 x 525 mm

All Beck's Freezing Frames are produced using prime quality alloy especially suited for use in the food industry.

Fixed bottoms in 1.mm or 1.25mm: Size and placement of ejector holes – to be decided by end-user.

Beck double frames "Side by Side" design are also available in U and E profiles.

Beck item no. 30060
Stainless steel single freezing frame

16.5 lb / 7.5 kg "one-piece"

Sharp edges and corners on blocks only obtained when using the best quality freezing frames. Beck Pack Systems supply Beck Freezer Frames that enable an efficient filling and freezing of food blocks. Frames supplied in single or double version. Final choice depending on the way freezing frames are used in your production, not to forget dimension of plate freezer and freezer plates.

Due to corrosion of aluminum in alkaline conditions Stainless Steel frames are to be considered. However when doing so increased freezing time has to be taken into consideration.

Frame constructed with particular care to ensure perfect support and freezing of 16.5lbs/7.5kg food block when fitted with the 16.5lbs/7.5kg Beck Carepack Liner.

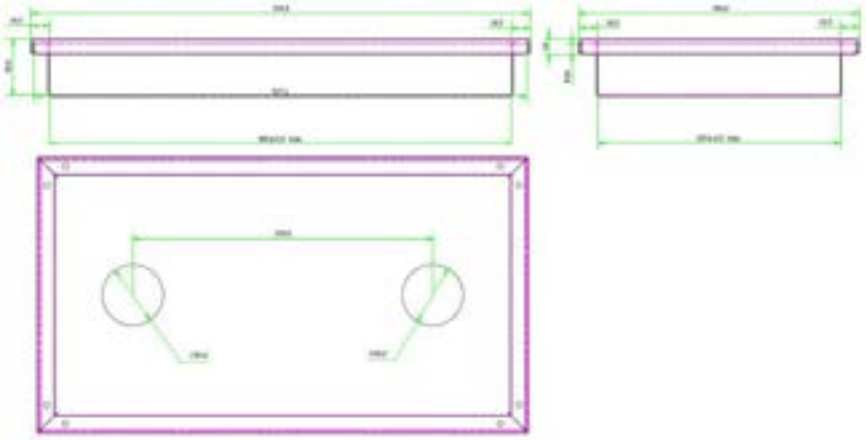
Beck's Stainless Steel Freezing Frames and Bottoms produced using prime quality stainless steel especially suited for use in the food industry.

Frame: Stainless steel (AISI 304), 1,5 mm for optimal strength, fully welded in corners to ensure long durability and full support of the frozen block.
When projecting new freezing frames remember to take dimension of freezing plates in plate freezer into consideration!

Weight each 3.3 kg

Beck item no. 30060 stainless steel 16.5 lbs / 7.5 kg

Single freezing frame



Single profile dimension (+/-0.5mm)			
	Height	Length	Width
Outside	61mm	524mm	294mm
Inside	59mm	485mm	255mm
Holes	Ø65mm		
Center dimension	320mm		
Plate thickness	1,5mm – SS304		
Weight	3,3 kg		

Beck frame straightener for freezing frames

(Item no. 40001)

Freezing frames lose correct dimension over time as they are metal fatigued.

Note - In severe cases of over packing blocks freezing frames will burst or start to bulk out.

A regular quality check of frames using Beck measure board is important to establish whether frames have to be fixed/re-corrected.

It is possible to re-correct an aluminum frame using the Beck Frame Straightener up to 4-5 times before frame have to be replaced.

Beck measure board

(Item no. 40000)

Ensure freezing frames are up to date using The Beck Measure board on regular basis.

By ensuring your freezing frames and bottoms are of good quality you also ensure good quality of your final block.

Set up your quality system to ensure frequent check of a set number of frames and bottoms.

Example: 250-300 pieces freezing frames running 3 freezing cycles/day with one freezer.
10 pieces of freezing frames (+ bottoms) picked by random and checked each month.

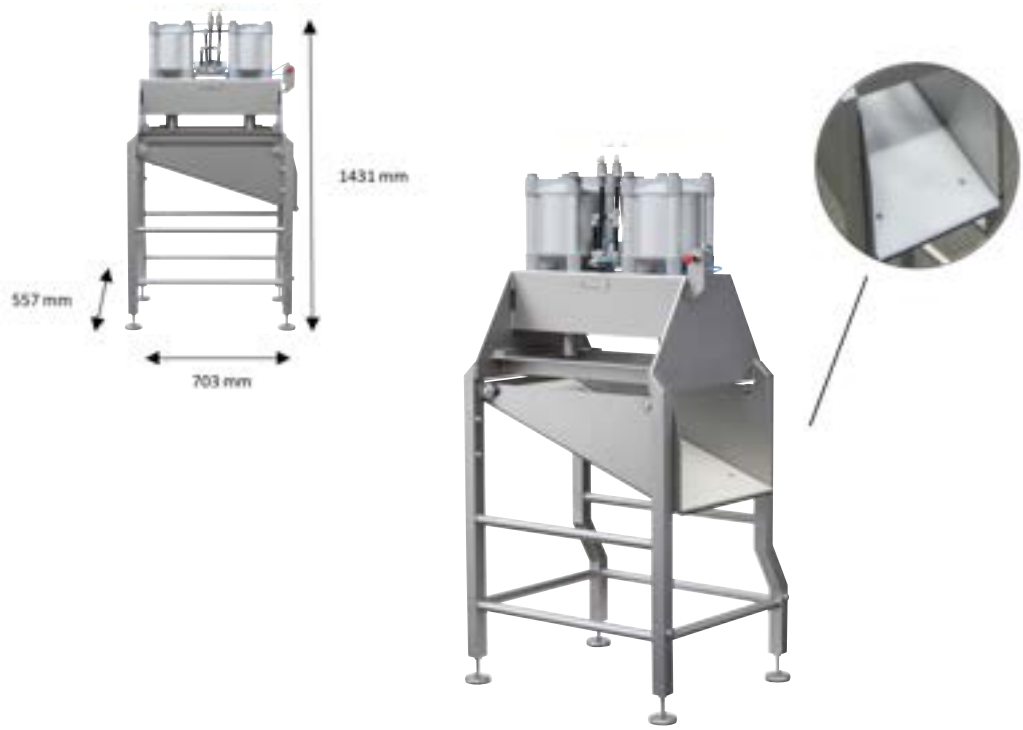
Check diagonal measure using the Beck measure board. Check inside edges for chipping/burr by using your fingertip.

Do visual check of bottom for bulps/damages.
A damaged bottom could leave imprints on final block or decrease contact between freezing plate and block finally leading to increased freezing time.

If for example, more than 3-4 frames/bottoms are found to be below quality level set, a 100 % check of frames and bottoms is due.

Beck pneumatic single block ejector Type 75-1 with chute/slide

(Item no. 41110)



Quickly extract frozen food blocks from the Beck Freezing Frames in a safe manner.

Leave blocks to rest 8-10 minutes after freezer before ejecting to avoid running at high pressure (leading to marks from pistons) and damaging Beck Liner protecting the food block. Leaving blocks to rest for 8-10 minutes will reduce stress between frozen food block and freezing frame and lead to perfectly ejected blocks.

The Beck Block Ejector uses metal pistons to push the frozen food block out of the Beck Freezer Frame (through holes in the bottom if fixed bottoms are used).

The slide is covered with a PE sheet to make the block slide down easily. A rubber sheet dampens the impact between block and ejector and protects both from damages.

All stainless steel surfaces can be cleaned with high pressure and steam cleaner.Air required: 55 liters (14.5 gallons) per block ejected at 6 bar (90 psi).
Min. inlet pressure: 6 bar (90 psi) / ½" air hose
Max. inlet pressure: 7 bar (102 psi) / ½" air hose
Capacity: 6-8 pieces/minute.

Air conditioner (filter and lubricating device) in compressed air line recommended in order not to damage and to extend life time of the cylinders and valves.

Do not attempt to remove blocks from freezing frames without using a block ejector as this will result in damage of the blocks and high risk of damaging the frames.

Beck pneumatic single block ejector Type 75-3 with chute/slide and bucket

(Item no. 41120)

Quickly extract frozen food blocks from the Beck Freezing Frames in a safe manner.

Leave blocks to rest 8-10 minutes after freezer before ejecting to avoid running at high pressure (leading to marks from pistons) and damaging Beck Liner protecting the food block. Leaving blocks to rest for 8-10 minutes will reduce stress between frozen food block and freezing frame and lead to perfectly ejected blocks.

The Beck Block Ejector uses metal pistons to push the frozen food block out of the Beck Freezer Frame (through holes in the bottom if fixed bottoms are used).

The slide is covered with a PE sheet to make the block slide down easily. A rubber sheet dampens the impact between block and ejector and protects both from damages.

Blocks will slide easily into master carton in the bucket. A pneumatic cylinder lifts the master carton into upright position for easy closing and handling by operator. Bucket is activated via push button.

All stainless steel surfaces can be cleaned with high pressure and steam cleaner.
Air required: 55 liters (14.5 gallons) per block ejected at 6 bar (90 psi).
Min. inlet pressure: 6 bar (90 psi) / ½" air hose
Max. inlet pressure: 7 bar (102 psi) / ½" air hose
Capacity: 6-8 pieces/minute.

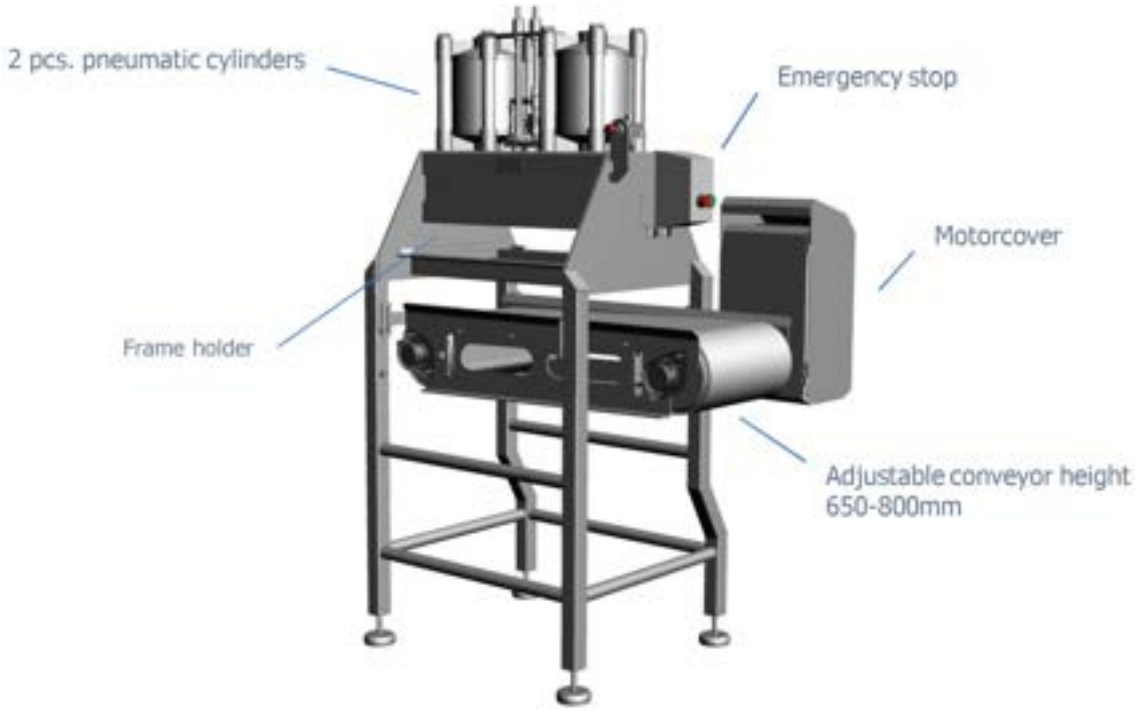
Air conditioner (filter and lubricating device) in compressed air line recommended in order not to damage and to extend life time of the cylinders and valves.

Do not attempt to remove blocks from freezing frames without using a block ejector as this will result in damage of the blocks and high risk of damaging the frames.

Beck pneumatic single block ejector Type 75-2 with conveyor

(Item no. 41131)

With motor protection, cover and emergency stop



Quickly extract frozen food blocks from the Beck Freezing Frames in a safe manner. Conveyor belt for easy transport of blocks to be presented to operator.

Leave blocks to rest 8-10 minutes after freezer before ejecting to avoid running at high pressure (leading to marks from pistons) and damaging Beck Liner protecting the food block. Leaving blocks to rest for 8-10 minutes will reduce stress between frozen food block and freezing frame and lead to perfectly ejected blocks.

The Beck Block Ejector uses metal pistons to push the frozen food block out of the Beck Freezer Frame (through holes in the bottom if fixed bottoms are used.

With motor protection, SS cover for motor and emergency stop.

Adjustable conveyor height: 650-800mm.
Air required 55 liters (14.5 gallons) per block ejected at 6 bar (90 psi).
Min. inlet pressure: 6 bar (90 psi) / ½" air hose
Max. inlet pressure: 7 bar (102 psi) / ½" air hose
Capacity 6-8 frames/blocks per minute.

Air conditioner (filter and lubricating device) in compressed air line recommended in order not to damage and to extend life time of the cylinders and valves.

Note: Do not attempt to remove blocks from freezing frames without using a block ejector as this will result in damage of the blocks and high risk of damaging the frames.

Beck automatic single block ejector Type 75-2-a, automatic with conveyor

(Item no. 41150)

Designed for in-line automatic extraction of frozen blocks from Beck Freezing Frames.

The Beck Block Ejector uses metal pistons to push the frozen food block out of the Beck Freezer Frame (through holes in the bottom when freezing in frames with fixed bottoms).

This ejector is designed to eject frozen blocks into master cartons. When master carton is full, it will be lowered to be taken away by the operator. Alternatively, a conveyor or slide can be implemented if blocks are packed on pallets.

Leave time for blocks to rest 8-10 minutes after freezer before ejecting to avoid running at high pressure (leading to marks from pistons) and damaging Beck Liner protecting the food block. Leaving blocks to rest for 8-10 minutes will reduce stress between frozen food block and freezing frame and lead to perfectly ejected blocks.

Air required 55 liters (14.5 gallons) per block ejected at 6 bar (90 psi).
Min. inlet pressure: 6 bar (90 psi) / ½" air hose
Max. inlet pressure: 7 bar (102 psi) / ½" air hose
Capacity: 10 frames/blocks per minute
Air conditioner (filter and lubricating device) in compressed air line recommended in order not to damage and to extend life time of the cylinders and valves.

Note: Do not attempt to remove blocks from freezing frames without using a block ejector as this will result in damage of the blocks and high risk of damaging the frames.

Beck pneumatic double block ejector Type 77-1 with chute/slide

(Item no. 42110)

Quickly extract frozen food blocks from the Beck Freezing Frames in a safe manner.

Leave blocks to rest 8-10 minutes after freezer before ejecting to avoid running at high pressure (leading to marks from pistons) and damaging Beck Liner protecting the food block. Leaving blocks to rest for 8-10 minutes will reduce stress between frozen food block and freezing frame and lead to perfectly ejected blocks.

The Beck Block Ejector uses metal pistons to push the frozen food block out of the Beck Freezer Frame (through holes in the bottom if fixed bottoms are used.

The slide is covered with a PE sheet to make the block slide down easily. A rubber sheet dampens the impact between block and ejector and protects both from damages.

Air required 55 liters (14.5 gallons) per block ejected at 6 bar (90 psi).
Min. inlet pressure: 6 bar (90 psi) / ½" air hose
Max. inlet pressure: 7 bar (102 psi) / ½" air hose
Capacity 6-8 frames/12-16 blocks per minute.

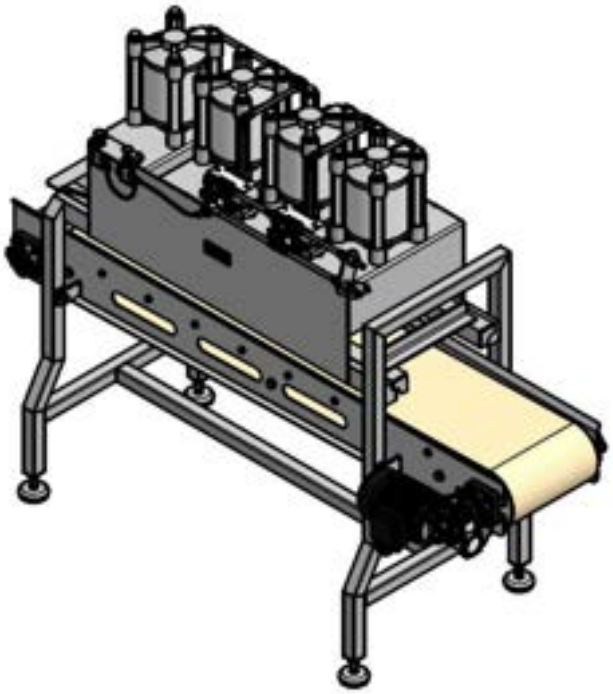
Air conditioner (filter and lubricating device) in compressed air line recommended in order not to damage and to extend life time of the cylinders and valves.

Note: Do not attempt to remove blocks from freezing frames without using a block ejector as this will result in damage of the blocks and high risk of damaging the frames.

Dimensions: LxWxH: 1228x625x1371mm

Beck pneumatic double block ejector Type 77-2 with conveyor

(item no. 42131)
With motor protection, cover and emergency stop



Quickly extract frozen food blocks from the Beck Freezing Frames in a safe manner. Conveyor belt for easy transport of blocks to be presented to operator.

Leave blocks to rest 8-10 minutes after freezer before ejecting to avoid running at high pressure (leading to marks from pistons) and damaging Beck Liner protecting the food block. Leaving blocks to rest for 8-10 minutes will reduce stress between frozen food block and freezing frame and lead to perfectly ejected blocks.

The Beck Block Ejector uses metal pistons to push the frozen food block out of the Beck Freezer Frame (through holes in the bottom if fixed bottoms are used.

With motor protection, SS cover for motor and emergency stop.

Adjustable conveyor height: 650-800mm.
Air required 55 liters (14.5 gallons) per block ejected at 6 bar (90 psi).
Min. inlet pressure: 6 bar (90 psi) / ½" air hose
Max. inlet pressure: 7 bar (102 psi) / ½" air hose
Capacity 6-8 frames/12-16 blocks per minute.

Air conditioner (filter and lubricating device) in compressed air line recommended in order not to damage and to extend life time of the cylinders and valves.

Note: Do not attempt to remove blocks from freezing frames without using a block ejector as this will result in damage of
the blocks and high risk of damaging the frames.

Dimensions: LxWxH: 1771x720x1371mm

Beck trolley for single freezing frames

Use Beck trolley at all times to ensure correct and easy storage and transport of packed and non-packed freezing frames.

Trolley designed for easy and correct storage and transport of 56 pieces (52 if bottom plate is not used) standard 16.5lbs/7.5kg Beck Single Freezing Frame in combination with the 16.5lbs/7.5kg Beck Carepack Liner.

Trolley designed for easy cleaning using prime quality Stainless Steel and Nylon wheels especially suited for use in the food industry. Two swivel caster wheels with stop-fix brake and 2 fixed caster wheels.

Length x Width x Height: 118.5 x 65 x 170.3 cm
Weight (Net): 80 kg

Do not stack packed or non-packed freezing frames and bottoms on top of another.

Improper stacking of packed or non-packed freezing frames lead to high rate of damaged freezing frames and bottoms finally leading to low quality on the frozen block.

Improper stacking of packed freezing frames will stress the Beck Carepack Liner beyond what it is designed for with risk of damage and increased risk of sticking and tearing of liners on the final frozen block.

In addition stacking of packed freezing frames will lead to increased drip loss as weight from top frames will squeeze blocks at the bottom.

Beck trolley for double freezing frames

Use Beck trolley at all times to ensure correct and easy storage and transport of packed and non-packed freezing frames.

Trolley designed for easy and correct storage and transport of 28 standard 16.5lbs/7.5kg Beck double Freezing Frame in combination with the 16.5lbs/7.5kg Beck Carepack Liner.

Trolley designed for easy cleaning using prime quality Stainless Steel and Nylon wheels especially suited for use in the food industry. Two swivel caster wheels with stop-fix brake and 2 fixed caster wheels.

Length x Width x Height: 118.5 x 65 x 170.3 cm
Weight (Net): 80 kg

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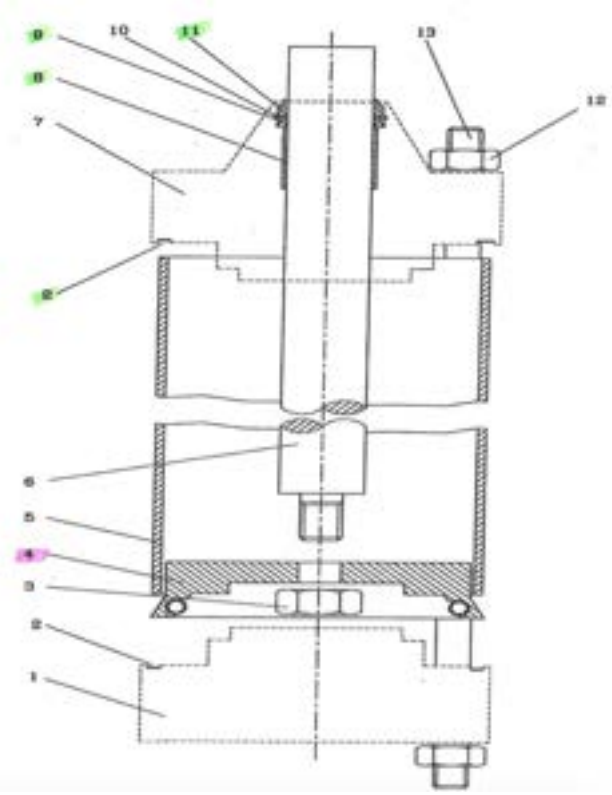
“Kallesøe” cylinder ø150x100 dv Spare parts (ejector before august 2013*)



Beck Item No. 43160 – Cylinder Ø150x100 DV (Kallesøe cylinder)

Parts for regular maintenance
43161 - 52001109 - Gasket (2 pieces per cylinder)
43162 - 52004040 – Bushing
43163 - 52040060 - Oil Seal
43164 - 52040050 - Seal/dust
43169 - Complete spare part set with all of the above for 2 cylinders.

Parts for major overhaul
43165 - 52001104 – Plunger

* Note - Separate parts list for cylinder Ø150x100 DV-RF-G for Automatic Ejector.

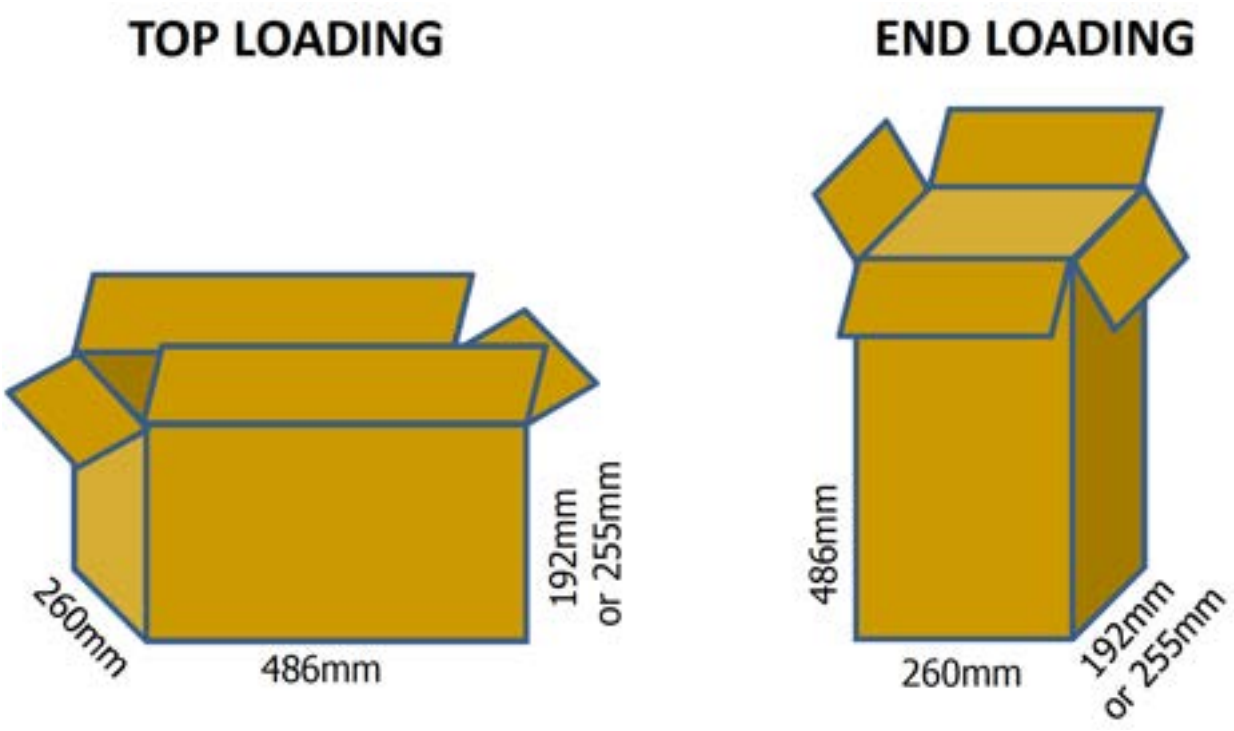
Beck freezing frames
Supplied on wooden pallets

Quantity per pallet – Single frames:	
Single frames without bottoms	125 pieces (8 stacks, 15 in each)
Single frames with loose bottoms	125 pieces (up to 200 lose bottoms)
Single frames with fixed bottom	120 pieces
Quantity per pallet – Double frames:	
Double frames without bottoms	75 pieces
Double frames with loose bottoms	65 pieces
Double frames with fixed bottoms	56 pieces

Dimension: 120 x 105 x 105 cm

Weight of wooden pallet and lid: 30 kg

Corrugated freezer master – End or top loading



Inner dimension - short side/end loading:
3 blocks: 260x192x486mm (10-15/16"x7-3/8"x19-1/4")
4 blocks: 260x255x486mm (10-15/16"x10"x19-1/4")

Inner dimension – top side/top loading:
3 blocks: 486x260x192mm (19-1/4"x10-15/16"x7-3/8")
4 blocks: 486x260x255mm (19-1/4"x10-15/16"x10")

Note – Stated dimensions are indicative only.

Beck shatter-pack liners

Shatter-packing is a very common method of packing filets involving interleaving plastic between the cuts in the package before quickfreezing. This method allows the separation of a desired number of portions at cook time while leaving the rest of the package frozen. Portion separation is achieved by dropping the package on the preparation surface, shattering the contents, making it possible to separate the desired number of portions while leaving the rest frozen.

Beck shatter-pack liners enjoy the same benefits as Beck block liners.

Excellent fit in 7.5 kg/16.5 lbs freezing frames

- Unsurpassed quality
- 6 corner glued, 290/300g
- Custom printing with your company logo and other information
- Up to 6 colors
- Window for stickers and the possibility of writing (non-waxed area) according to preferations

Beck Pack Systems A/S · Phone +45 56 95 25 22 · mail: info@beck-liner.com
Check our website to find a distributor close to you · www.beck-liner.com

Beck
Honest Quality

Beck lase stand-alone unit

The Beck-Lase standalone unit is a plug and play system for permanently printing the Beck Liner during block production. It was developed to meet increasing requirements for sea food traceability.

The Beck-Lase standalone unit consists of two integrated parts.

The Domino laser which marks the Beck Liner. The permanent print is achieved through a reaction between a special ink on the Beck Liner and the laser.

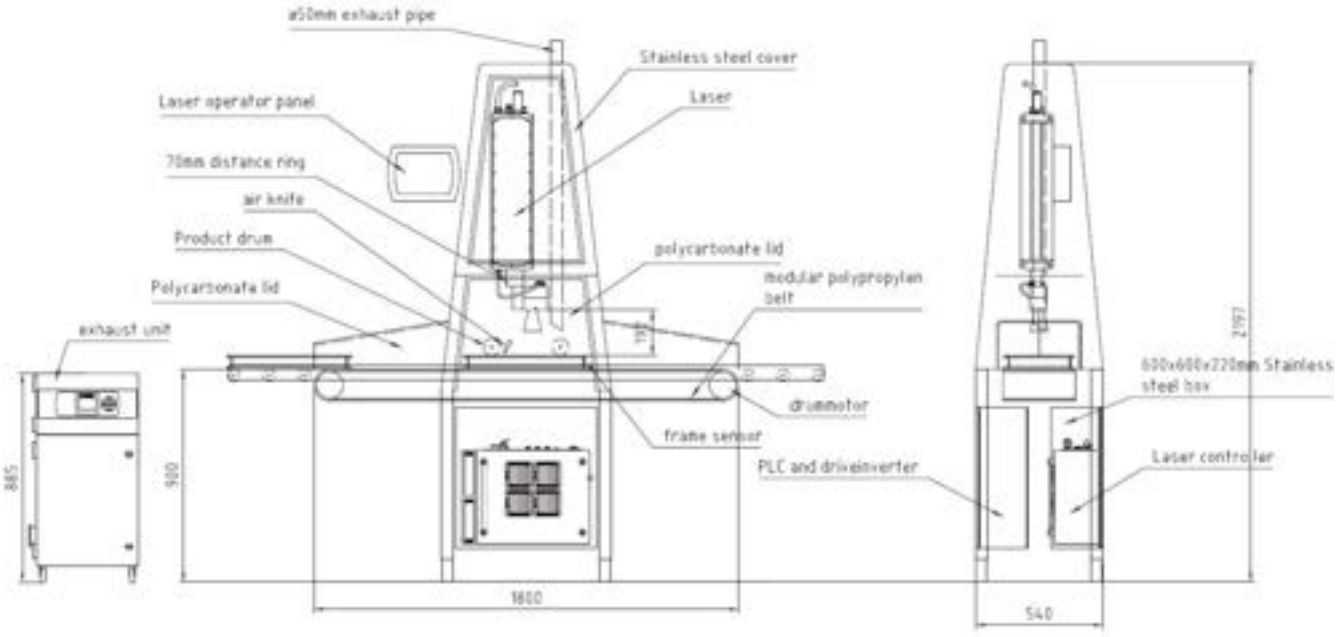
The other part is the system around the laser, which automates the block printing process. This part consists of an easy to clean stainless steel cabinet which holds and protects the laser, a safety chamber to protect operators from laser beams, and a conveyor for transport and positioning of the block before laser printing. The Beck-Lase unit is equipped with a user friendly control system that allows you to easily change print on command. The print is variable offering individual marking of each block. The print you apply will remain on the product from packing to end users utilization.

The Beck-Lase standalone unit together with the Beck Liner takes you to the next step in traceability and information exchange. No smearing. No unreadable information. No more guessing what is in the liner. 100% traceability.

Beck Pack System A/S recognizes that many customers have requirements that demand a customized Beck-Lase system. Therefore, we have teamed up with world leading printing company Domino. Domino has a worldwide presence with sales and service offices around the globe. Together with Domino, we can help you with integrating the Domino laser system in your block production.

Interested? Please contact us for further information about the Beck-Lase standalone unit and the Domino laser.

Beck lase stand-alone unit



Specification	
Cabinet	Stainless steel
Laser	Domino D320i-10-IP65-IP55 Laser System
Block feeding & positioning	Conveyor & sensor
Print speed	Up to 9 m/min (18 blocks/min)
Standard print area	100 x 100 mm
Effective print area	100 x 78 mm
Cooling	Air
Block surface cleaning	Air knife
Laser power	30 W
Dimensions (W x L x H)	540 x 2541 x 2197 mm
Weight	350 kg.

Beck

If you need further information about block production, block products, machinery, and developments, please do not hesitate to contact us.

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