FROZEN PRODUCT THAWING CHAMBER

Application

Frozen fish thawing chamber is designed for frozen fish block thawing in chamber with water drops and steam environment. The quality and production speed depends on the frozen fish block size and initial temperature, fish size, and fish freshness.

Main benefits

- Reduced defrosting time
- Minimum water consumption
- Reduced drip loss
- Retained product quality

Operating principle

The frozen fish blocks are placed uniformly on the shelves of trolley. Trolleys are placed in a chamber. After placing the last trolley in thawing chamber, door is closed and thawing process is started. Motorised fans direct a heated air flow into the chamber. The air flow circulates between all trolley shelves, thus ensuring even and uniform product thawing. One set of two fans per chamber ensures maximum air flow to each pair of trolleys, regardless of direction of air flow.

See equipment in action

Processing capacity

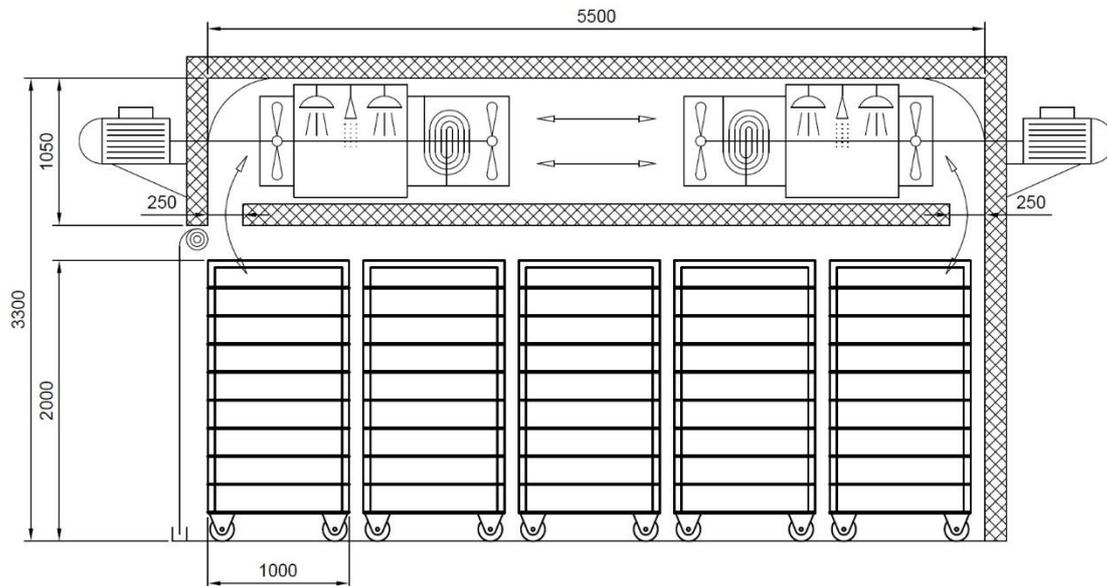|	FROZEN FISH THAWING CHAMBER
Thawing time from -20° C to -0,5°C	3,5 – 4 hours

*Equipment is adaptable to various size and weight dimensions

Technical characteristics

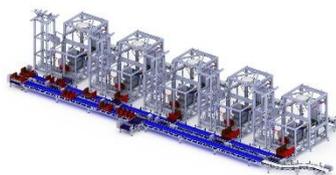|	
Product	Frozen fish blocks
Defrosting time from -20 to − 0,5 degree Celsius	3,5 − 4 hours per trolley
Size of processed product	Depends on client product
Equipment dimension (LxWxH)	Adjustable by needs and available workspace
Number of operators on the machine	2
Key features	High degree of homogenity, reduced defrosting time, simple operating

For more processing solutions
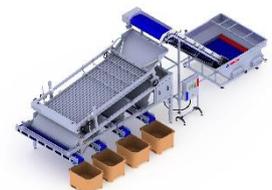

Autonobbing line

Reduce your cost of nobbing!

Robot packer

Save your workforce and space expenses!

Full layer palletizer

Reduce your costs!

Roller grading line

Grading - a must for industrial processing of fish!