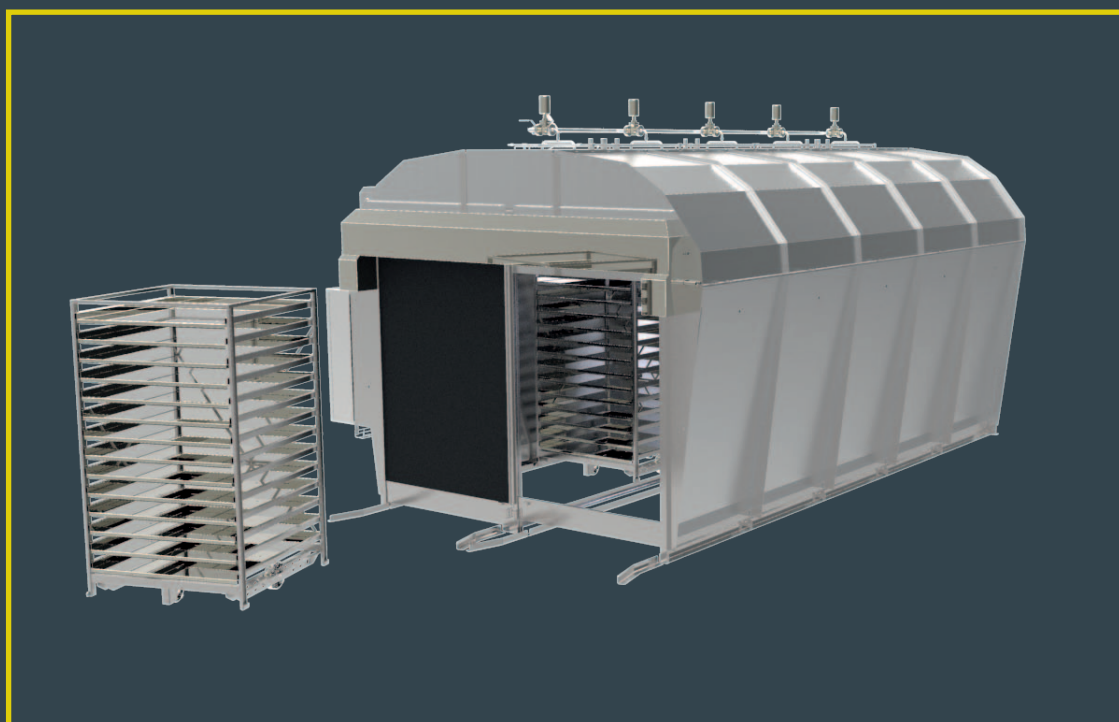


Thawing chamber

type TC



Advantages

- Higher yield due to reduced drip loss
- Minimum water consumption
- Reduced thawing time
- Improved product quality
- Better hygiene
- Product retains its quality during thawing

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Cabinplant
Precise by nature

Temperature control keeps the product fresh

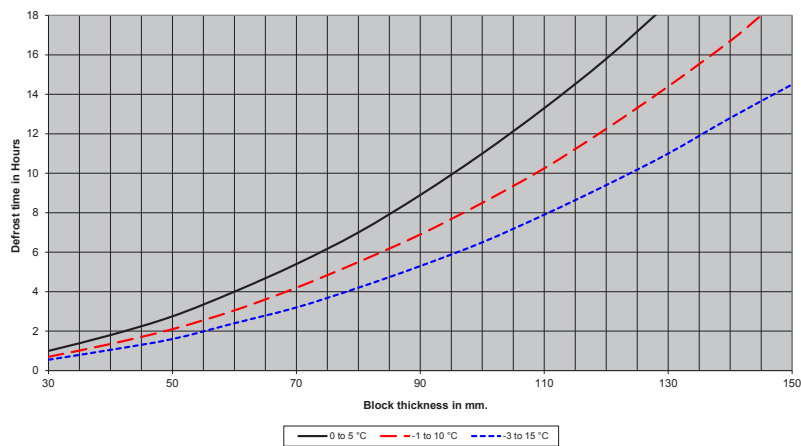
The advanced fully automatic Cabinplant thawing equipment is an essential part of any processing line. The trolleys with the frozen product blocks are placed in the chamber. The doors are closed and a thawing program is chosen. Via baffle plates, motorised fans direct a heated air flow into the chamber. The air flow circulates between all trolley shelves, thus ensuring even and uniform product thawing. One pair of counter-pitch fans per module ensures maximum air flow to each pair of trolleys, regardless of direction.

In order to prevent product dehydration, the air is kept humidified through controlled water particle injection directly into the air stream.

The product retains its quality during thawing, as the Cabinplant thawing chamber controls the temperature throughout the entire defrosting process. Multiple sizes/capacities are available, ranging from TC 2 - TC 16.



Defrosting time for various blockdimensions



Application

Block-frozen product, e.g.:

- Whole fish
- Fish fillets
- Shellfish
- Meat
- Vegetables
- Fruit & berries

Individually frozen (IQF), e.g.:

- Whole fish
- Fish fillets
- Meat - large pieces

Functionality

- After thawing or tempering, the product can be used:
- Fresh
- Chilled
- Refrozen
- Semi preserved
- Fully preserved

Capacity		
TC 2	kg/batch	500 - 1600
TC 4	kg/batch	1000 - 3200
TC 6	kg/batch	1300 - 4800

Depending on product

Dimensions	mm	Length	Height	Width
TC 2		1500	3500	4100
TC 4		2700	3500	4100
TC 6		3900	3500	4100

Measures may vary depending on type of use