PERUZA

FISH DEFROSTER

Application

PERUZA professional fish defroster is designed for the quick defrosting of Anchovies, Sardines and other types of pelagic fishes. The defroster handles fish in blocks but can also work with IQF products.

The professional fish defroster ensures faster defrosting and continuous process for more efficient fish processing. Reduced labor costs are also a significant benefit.

Main benefits

- Easy fish loading
- Easy cleaning
- Ergonomic operation

Operating principle

Each defrosting line needs only one operator for placing the fish blocks into the defroster bath. The programmable logic controller automatically regulates water temperature and level for the most efficient defrosting. Afterward defrosted fish falls onto the conveyor belt and is transported to the next technological unit. There is no damage to the product and thus less giveaway during this stage of processing.

Frozen fish blocks are manually loaded in defroster in its whole length. If fish is blastfreezed in boxes, fish together with boxes can be put into water. Boxes then are removed when fish is separated form box surface.

For device operation customer must provide electricity, water, hot steam and drainage.

See equipment in action





Avaliable water defrosting line options

	Raw material defrosting capacity
Single water defrosting line	Up to 1200 kg/h
Double water defrosting line	Up to 2400 kg/h





Technical characteristics

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PERUZA water defrosting line





For more processing solutions



Autonobbing line

Reduce your cost of nobbing!



Drum-type nobbing line

Process small fish into quality product!



Autofeeder

Reduce your costs!



Roller grading line

Grading - a must for industrial processing of fish!