

# PERUZA FROZEN FISH 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

- High degree of homogeneity
- 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. Trolley 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.

## Processing capacity



### PERUZA FROZEN FISH THAWING CHAMBER

Thawing time from -20° C to -0,5°C

3,5 – 4 hours

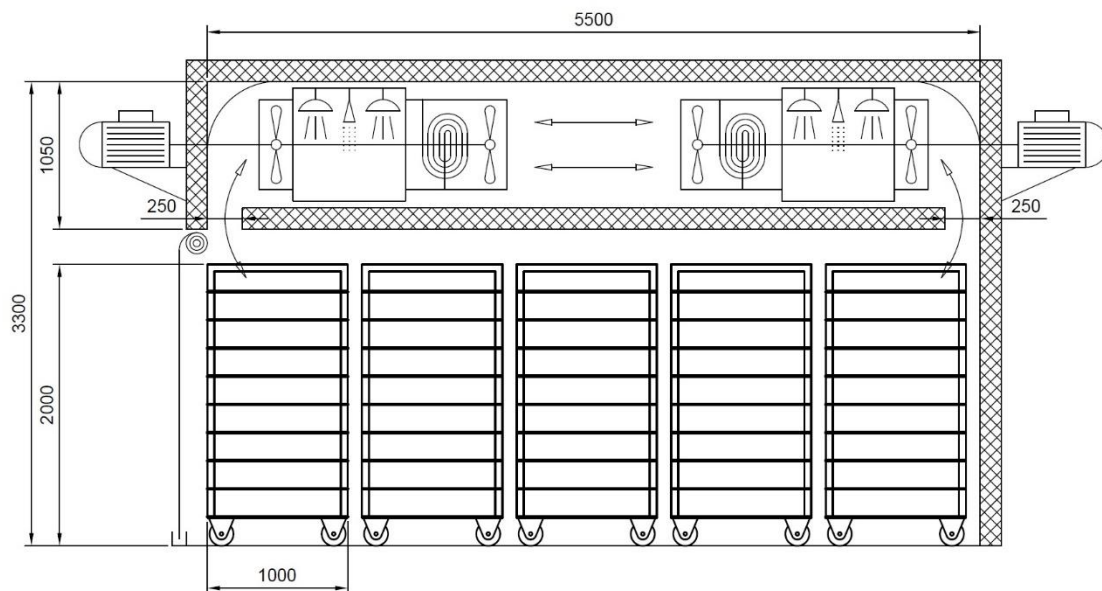
## See equipment in action



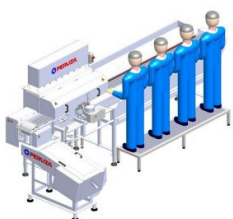
\*Equipment is adaptable to various size and weight dimensions

## Technical characteristics

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

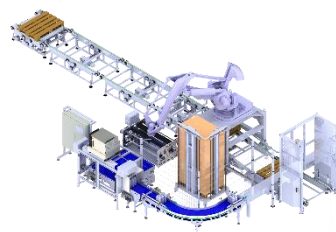


## For more processing solutions



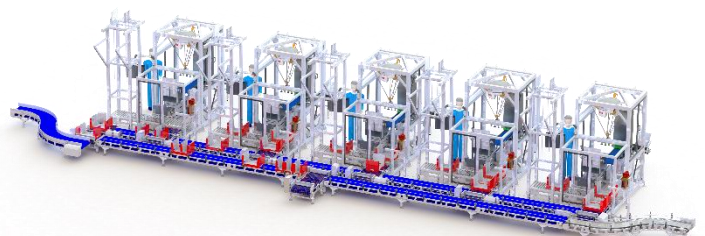
### PERUZA Pocket type nobbing machine

Reduce your costs on nobbing process.



### PERUZA Full layer palletizer

Prepare palette within just 3 minutes



### PERUZA Robot packer

Save your workforce and space expenses