Thawing chamber

Thaw your products as if they have never been frozen

Cabinplant provides a modular thawing chamber for batch thawing of block frozen and IQF products. Defrosting is by humid air and the product retains its quality during thawing, as the Cabinplant thawing chamber controls the temperature throughout the entire defrosting process.

The thawing chamber is of modular design. The product is placed on trolleys with an average product weight per trolley of 700 kg. Capacity ranges from 700 to 11,200 kg per batch. Thawing time depends on product type, size, shape, etc.

The advanced fully automatic Cabinplant thawing equipment is an essential part of any processing line.
Advantages
- Reduced drip loss
- Retained product quality
- Reduced defrosting time
- High degree of homogeneity
- Minimum water consumption
- Better hygiene

Application
Block frozen product, e.g.:
- Whole fish
- Fish fillets
- Shellfish
- Meat
- Vegetables
- Fruit & berries

IQF product, 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

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.

Capacity & Dimensions mm

<table>
<thead>
<tr>
<th>Max kg/batch</th>
<th>Length</th>
<th>Height</th>
<th>Width</th>
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<td>3500</td>
</tr>
<tr>
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Dimensions may vary depending on type of use.