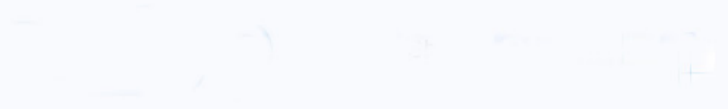




## Defrosting Chamber

The defrosting chamber is designed and constructed according to your workshop and the materials. By using low pressure steam together with the cooling system, it creates a humid circumstance with controlled temperature. The circulation fans installed on top of both sides of the modular-designed stainless steel cabinet circulate the airflow horizontally and vertically passing through the products on movable shelves, to increase the temperature of the frozen blocks gradually and evenly. The temperature and humidity of the chamber, core and surface temperature of the frozen blocks, working time etc. are controlled by PLC system.



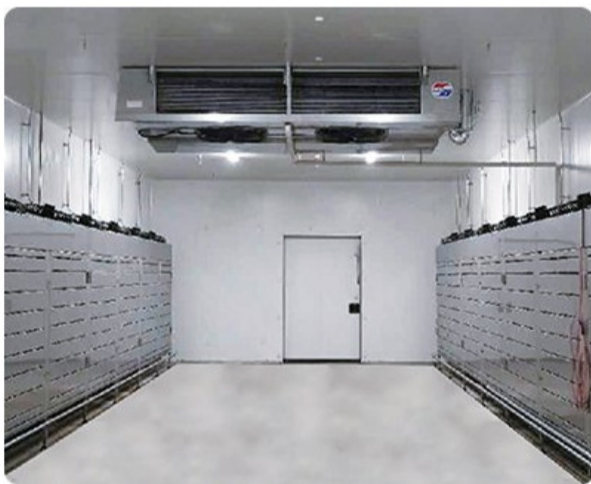
## Product Display

### Features and benefits

During the thawing process, always ensure that the environment (room), surface and core temperature of the frozen blocks are under the controlled temperature and humidity. With the remained cold capacity of materials, refrigeration equipment, low-pressure steam and humidity control system, by adjusting the temperature and humidity, also combine with the scientific & reasonable air circulation, the difference between center temperature and surface temperature of the products are always kept within minimum range, make the frozen material could be thawed uniformly from the surface to the center. The low-pressure saturated steam condensation releases heat to be absorbed by the frozen material. At the same time, a condensed water film is formed on the surface to prevent direct contact with the air and reduce the loss of water. Keep the original color and quality of the food as much as possible.

### Advantages

- 1.High efficiency. Only takes about 10 hours to thaw frozen meat of 25 kg from -18°C to 0°C
- 2.Very low drip loss
- 3.Energy-saving and environmental friendly, no waste water
- 4.Even temperature and humidity to ensure food safety, no cross-contamination
- 5.Remote control and data analysis by PLC
- 6.Accurate control of temperature, humidity and air flow system
- 7.Customized modular construction
- 8.Easy to clean, no dead corners, no odor



		设定	实际	
菜单	1	ceshi7.11		温度 C
步骤	4	保鲜		风机速1 占时
				风机速2 占时
				风机速3 占时
房间温度	C	1.0	1.0	制冷剂
表面温度	C	0.0	0.1	加热阀
中心温度	C	0.0	-1.3	加湿器
风机速度	%	0	0	加湿运行时间
最大时间	hh:mm	00:00	00:00	20
分步时间	hh:mm	06:00	05:20	加湿间隔时间
总时间	hh:mm	006:00	005:20	3
				无故障

## Product Applications

- 1.Suitable for beef, mutton, pork, poultry, fish, shrimp and various frozen raw materials, bone-in or bone-less
- 2.Regular frozen blocks can be thawed on shelves, 4- or 5-cuts of pig or cattle can be hung on rails
- 3.Defrosting capacity varies with the size and/or weight of the frozen blocks as well as the size of the room, temperature of the materials, normally from 5 T to 30 T per batch

