



## Thawing Chamber

GoHunt exceptional **Industrial Thawing Chamber** is meticulously crafted to meet your unique needs. The thawing machine employs low-pressure steam alongside an efficient cooling system, creating a controlled environment with humidity and temperature settings. Equipped with the circulation fans strategically placed on top of modular stainless steel cabinets, the thawing equipment circulates the airflow both horizontally and vertically, ensuring an even and gradual temperature increase for your frozen products on the adjustable shelves. The PLC system seamlessly manages chamber conditions, core and surface temperature of the frozen blocks, operation time, etc. to ensure precision.

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## Product Display

### Operating Principle

The thawing chamber guarantees precise control over the room, surface, and core temperatures of frozen blocks during the thawing process. The thawing technology, leveraging the cold capacity of materials, refrigeration equipment, low-pressure steam, and a humidity control system, coupled with scientific air circulation, ensures minimal temperature variation between the center and surface of products, in other words facilitating uniform thawing from surface to core. The frozen material absorbs the heat released by the low-pressure saturated steam condensation and therefore a condensed water film forms on the surface, preventing direct air contact and minimizing water loss, preserving the original color and quality of the food.

### Key Features and Benefits

- High Efficiency:** Thaw 25 kg of frozen meat from -18°C to 0°C in just approximately 10 hours.
- Minimal Drip Loss:** The efficient design preserves the integrity of your ingredients.
- Food Safety Assurance:** Maintain even temperature and humidity levels, preventing cross-contamination.
- Energy-Saving and Environmentally Friendly:** Produce no waste water.
- Precise Operation Control:** Accurate management of temperature, humidity, and airflow via a PLC touchscreen control system.
- Remote Control and Data Analysis:** Easy to use and easy to monitor via a mobile app.
- Easy Maintenance and Sanitary Design:** Designed for easy cleaning with no dead corners, ensuring sanitation and eliminating odors.
- Customizable Modular Fabrication:** Adaptable to your specific needs.



中新计时开启		设定	实际	温度 C
菜单	1	ceshi7.11		蒸汽温度 C
参数	4	保鲜		蒸汽湿度 %
房间温度	C	1.0	1.0	蒸汽温度 C
表面温度	C	0.0	0.1	蒸汽湿度 %
中心温度	C	0.0	-1.3	制冷机
风机速度	%	0	0	加湿器
最大时间	hh:mm	00:00	00:00	加湿运行时间
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	无故障

## Product Applications

- Versatile Capability:** Ideal for thawing various frozen raw materials, including beef, mutton, pork, poultry, fish, and shrimp, accommodating both bone-in and boneless products.
- Flexible Configurations:** Accommodates various frozen block types, allowing for convenient thawing on shelves or hanging of 4- or 5-cuts of pig or cattle on rails.
- Scalable Capacity:** The thawing capacity ranges from 5 to 30 tons per batch, offering scalability based on factors such as the size and weight of frozen blocks, room size, and material temperatures.

