

Place: Babice

Date: 20.04.2023

Demand of equipment:

Microwave tunnel. Equipment for continuous defrosting of raw material

Specification:

Raw material is coming to production directly from freezer storage on pallets with temperature -19°C. Raw material's shape is frozen blocks sized +- 60x40x20 cm. Some of RM's are covered with plastic foil, some not. Sometimes we also get small amount of RM blocks with non-standard sizes. We prefer defrosting RM as it is without using E2 boxes so a cleaning system for the belt is requested.

Input:

Material	Input	Output	Comment
Pork liver	-19°C -> -10°C	+ 0°C	Output temperature in blocks core
Beef meat	-19°C -> -15°C	-8°C	Uniform temperature in the cross-section of the entire block
Machine separated poultry meat	-19°C -> -15°C	< -5°C	Thawed surface of the block for easy removal of the primary packaging, approx. -5°C in the core

Capacity:

Pork liver – 1450 kg/hour
Beef meat – 1400 kg/hour

Installation:

Installation is in production hall with controlled air conditions with temperature around 15°C. Its single standing machine. Loading and unloading is done manually so the high of input and output should be ergonomic +/- 90 cm.

Realization:

2023

Tender closing:

31.06.2023

Contact person:

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