

FISH PROCESSING EQUIPMENT

Water Defroster

PRODUCT CODE	CATEGORY	ORIGIN
EQMH-CHINA-MY3311003	Fish Processing Equipment	China, exported worldwide



Description

Water Defroster

Technical specification

Due to the use of the principle of convection and constant air supply to the inside of the bathroom for defrosting, the water temperature is maintained at the same level throughout the defroster, which ensures uniform defrosting of the raw material.

Simplicity of a design provides high reliability in operation.

The machine can operate in the automatic mode of water supply, and the time of defrosting raw.

Water can be used 3-4 times, depending on the degree of contamination of water.

Automatic unloading of defrosted fish into a tank or onto a conveyor.

Defrosting time for fish with a temperature of -18 C to +5 C is 2 hours without the use of heating elements and 1 hour when electric heating is turned on.

Request a quotation

Send your capacity, voltage and destination port and we will reply with drawings, a price and a lead time within one working day.

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