

Defrosting

SCANDEFROST SDV FROM 2000 L - 12,000 L **- WITH VACUUM & BOTTOM DIRECT STEAM INJECTION**

VACUUM DEFROSTING - with scansteel foodtech® scanDefrost technology

How to defrost pre-ground/crushed frozen meat- and poultry blocks in minutes, (not hours!) Frozen blocks directly from the freezer.

The Method:

- The scansteel foodtech® vacuum defrosting method provides defrosting of pre-crushed, frozen blocks of meat within minutes.

Main Advantages:

- Production logistics become much easier as the meat raw materials to be further processed are taken directly from the freezer without time-consuming storage in tempering rooms or other thawing facilities.
- The method is gentle to the meat and does not cause any denaturation.
- Does not cause any discoloration.
- All the valuable binding properties of the meat are maintained.

The Benefits in General:

- Simple logistics and production planning due to processing directly from the freezer.
- Substantial savings in time, floor space, and energy.
- Better yield, no drip loss, no evaporation.



The Benefits with Specially Formed Products:

- Substantial energy- AND costs savings by avoiding defrosting completely.
- No need for CO₂ or LN₂ cooling gas (savings of up to euro 100 per ton of meat raw material produced).
- Up to 100% increase in mixing equipment efficiency.
- Up to 50% savings in space and electrical energy.

