

DEFROSTING FROM -18°C TO +2°C IN MINUTES - NO ICE CRYSTALS

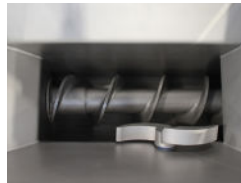
The scansteel foodtech® defrosting solutions enable fast and uniform defrosting, which provide greater flexibility in production planning and are an ideal solution when it comes to tempering, softening and defrosting of product material. Defrosting from -18°C to +2°C, where there are no ice crystals and with a duration of ONLY 13-15 minutes.

Solution 1 - Continuous Inline Defrosting

- scansteel foodtech® SuperPump SP 290 & MC 250



scansteel foodtech® SuperPump SP 290
with view of infeed hopper.



scansteel foodtech® MicroCutter MC
250 with view of steam inject system



Solution 2 - Batch Defrosting

- scansteel foodtech® scanDefrost



scansteel foodtech® scanDefrost 10.000 L
with view of steam injection system

Follow us on social media



scansteel foodtech A/S
info@scansteelfoodtech.com
Industrivej 6, 4200 Slagelse, Denmark