

Low Temperature And Humidity Defrost System 低温高湿解冻系统——解冻间



羊肉缓化后
(肉色鲜艳)

牛肉缓化后
(肉色红如血, 白如雪)

- 解冻系统是一种用来解冻牛肉、牛四分体、羊肉、羊胴体、猪肉、家禽以及渔产品的新型低温高湿解冻系统。
- 以蒸汽为工作介质，将温度为-18℃处于冷冻状态的原料，解冻到0℃ ~ -2℃的鲜肉状态；
- 解冻过程在0-8℃的低温和高湿度环境下进行，合理控制温度的波动范围，有效解决肉品表面的褐变现象。保持肉的风味，口感和减少营养成分的流失；
- 利用低温抑制肉表面微生物的繁殖。
- 性能优势：增加产品出品率，提高产品营养质量，提高产品的卫生质量。

Defrost system is a new kind of thawing system for thaw out cold pork, beef, poultry and fish.
The defrost system could achieve the aim: the steam as the working medium, return the temperature of the cold meat under -18℃ to fresh meat in 0℃ ~ -2℃, make the ice crystals in the meat cell melt into the meat and been re-absorbed by the meat cells through the control of the temperature increase speed and the temperature difference between the surface and the inner of the meat, keep the fresh flavor, pure taste and to avoid the loss of the nutrients, meanwhile, through low temperature to inhibiting the microorganisms growth and prevent the reaction of the enzyme.

各种规格可根据要求定制 we can special-make as clients' request.



QC160 Vegetable Cutter 切菜机 CQD450 Vegetable Dicer 蔬菜切丁机



■ CQD350



■ QC160



■ CSJ150 传送带
Sending Belt

■ QC160



■ CQD350

■ YQCJ160 预切机
Pre-Cutting Machine

型号 Type	机体外形尺寸 External Dimension (mm)	最大填装原料尺寸 Input Material Dimension (mm)	电压 Voltage	总功率 Power (kw)	生产能力 kg/h Capacity	切刀转数 Knife speed	切丁规格(mm) Dice spec	重量 (kg) Weight
QC160	1214 × 860 × 1224	150	3相380V 50HZ	3.3	800	1000转/分 rpm	长度3-30	330
CQD350	1350 × 780 × 1300	100x80x60	3相380V 50HZ	2.95	1500	/	3*3*3~10*10*10	440