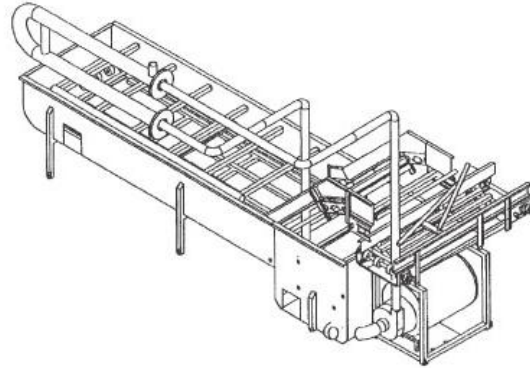


Brine - Freezer

The system consists of:

- Holding-bin with elevating conveyor
- Refrigeration system (Optional)
- Saline tank (Optional)
- Brine circulation system
- Brine heat exchanger
- Control system



System Description:

The product is fed to the holding bin, which contains a brine mixture chilled down to $-5,5^{\circ}\text{C}$.



The elevating conveyor transports the product through the bin at a constant speed and in the process the product is pre-chilled down to -2°C core temperature.

User can pre-program the conveyor speed, saline content and the temperature of the mixture to facilitate different product categories.

The system was originally designed for the shrimp industry but has been adapted to meet demands from other brands of the food industry

Advantages:

- 1-2% increase in product yield.
(Depending on product)
- Improved appearance of the product.
- Eliminates clumping of the product.
- Considerable drip reduction.
- Increased capacity of existing freezers.
- Up to 50% reduction in absorbed power.
- Easily integrated into existing production lines.
- Fully automatic level control in the holding bin
- Full automatic control of saline content in the brine mixture

