## rotary defroster

Model: BD 600/1400, 1200/4000

Designed for defrosting various types of food, vegetable and fruit, without causing damage to their structure.











#### **Suitable products:**

- fruit
- vegetables
- meat
- fish
- other products

#### Universality

The machine can be used for freezing raw materials, cooking or steam and water blanching. The defroster consists of a horizontal, cylindrical, heat insulated chamber which is assembled on the entire frame. The construction ensures safety and stability all the plant, also for large sizes.

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#### No drip loss, no product degradation

The process speed and uniformity minimise the risk of product degradation (drip losses, deterioration of sensorial, chemical and physical characteristics, bacteria growth, etc.), thus helping to preserve at its best the product quality.



#### Reliability

The rotary defroster BD is determined for intensive long-lasting operation. The plant is produced in our factory by using high-quality European materials and components and good manufacturing techniques. The radial construction reduces the possibility of shaft damage.



## Easy maintenance, less floor space, reduced costs

Easy maintenance and access to internal surfaces. Low level of vibration and noise. Less floor space, reduced process cost. The equipment requires much less floor space compared to the traditional, large defrosting rooms or equipment; defrosting costs also reduced.



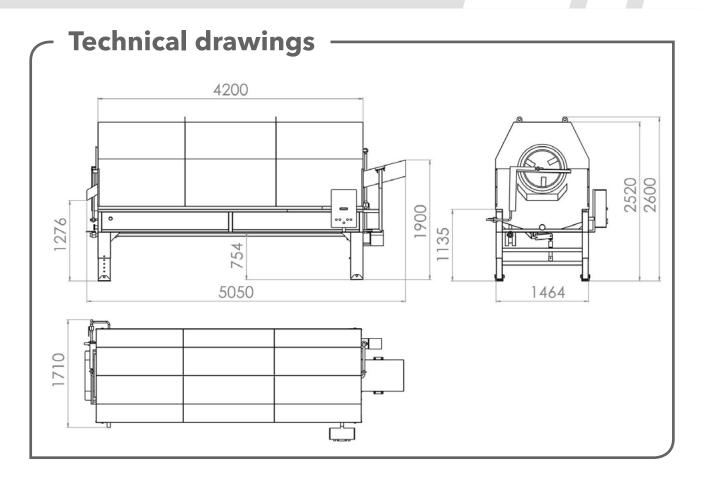
# Uniform and controlled treatment

The product can be obtained at the correct temperature needed for the next process. Defrosting is achieved in a short time.



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| Model BD      | 1200/4000 | 600/1400 |
|---------------|-----------|----------|
| A: Lenght, mm | 5050      | 2509     |
| B: Widht, mm  | 1710      | 1779     |
| C: Height, mm | 2600      | 1311     |

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