





DEFROSTER /DEFROSTÁTOR/ Дефростаторы барабанные

Ideal for defrosting small fruit, like elderberries, berries, strawberries

- *The sterilization device is optional
- Defroster has adjustable feet and is equipped with a control mechanism for water drainage
- Saving Costs -cost reduction by the thawing in short time
- Effectively disinfect and reduce residual pesticide
- *Option-function to set a time for water supply and thawing hours



Product in-feed trough a variable pitch feed auger with heated shaft

- Automatic thermoregulation.
- Temperature controlled
- Easy to operate
- Stable quality -Keep original color and fresh, close nutrition

Defroster is widely used in defrosting block meat, pork, beef, lamb, turkey, fish and seafood safely with minim weight loss and less time. (This machine always can operate at low water temperature which is under 10°C thawing in a short time).

PRINCIPLE

Construction consists of a rotating drum (divided into two zones) with large diameter shaft inside him as adjustable speed and provides a continuously rotating drum to achieve a single movement of the product in defroster. Space for processing is made entirely of perforated material for complete and rapid removal of condensate. The speed of drum, time and temperature are adjustable. This feature allows you to select the optimal processing for your specific product.



DEFROSTER NORMIT tank is jacketed exchanger. Heating is provided by a built-in heating elements. **DEFROSTER NORMIT** keeps the temperature range specified in the control panel. Made of stainless steel. Can be equipped with a stainless steel basket, desk and drip tank and the fluid drain.

FEATURES

- Long shelf life of products
- Energy savings
- Water circulation
- Low noise
- Cylindrical design prevents leakage of product
- Radial construction eliminates shaft damage
- High reliability



USE: BERRIES · MUSHROOMS · SEAFOOD · FRUIT · VEGETABLES ·

Material	AISI304
Length, mm	3000
Width, mm	1800
Height, mm	1900
Weight, kg	Not more than 1000
Productivity for the duration of blanching during 2 minutes, kg/h	1500

