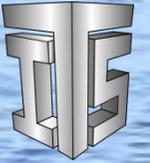


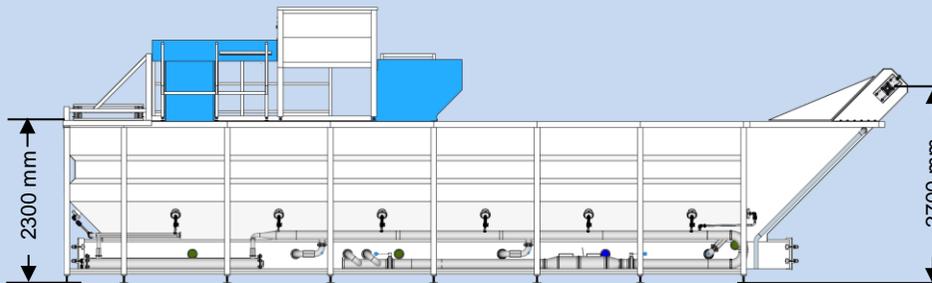
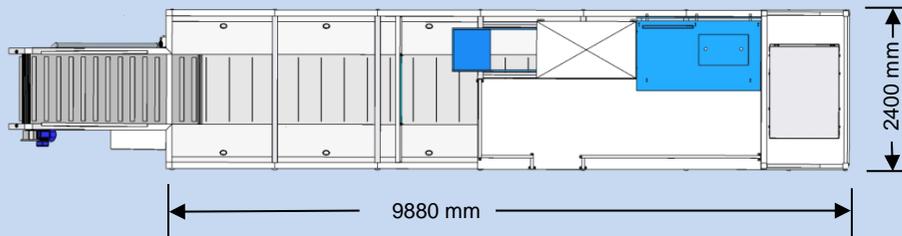
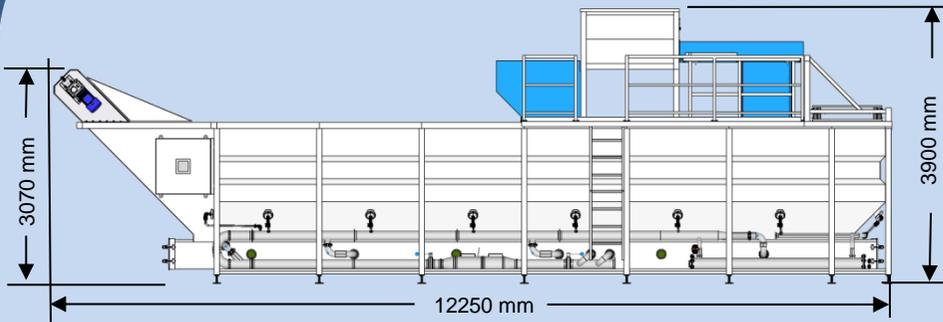


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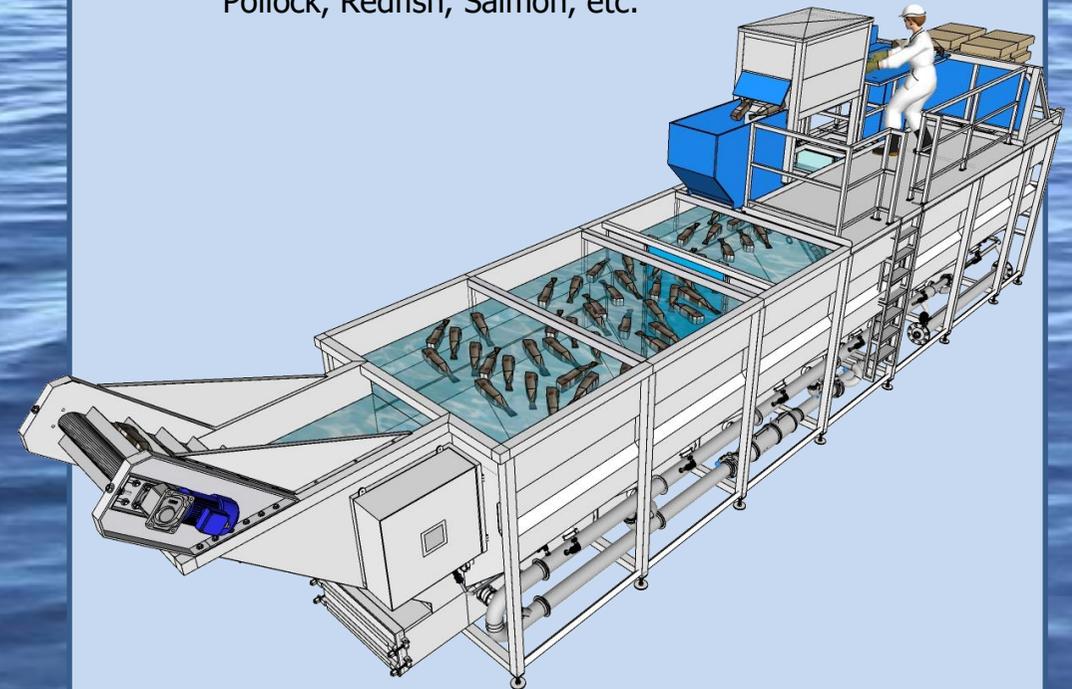
ITS-BF2



Seagain ApS Willemoesvej 2 DK-9850 Hirtshals Danmark
 www.seagain.com tel. +45 4058 4638 tj@seagain.com

The Individual Thawing System

Simply a better solution for defrosting of block-frozen fish such as Cod, Haddock, Saithe, Pollock, Redfish, Salmon, etc.



-  ITS-BF2 capacity up to 2 Ton/h
-  user friendly, single operator
-  zero foaming, greater yield
-  continuous thawing flow
-  water & energy efficient
-  better product quality
-  less space required

Individual Thawing System

- ✚ is fundamentally different from conventional thawing systems
- ✚ is developed for gentle thawing of blockfrozen fish without raising the temperature to an unacceptable level, without air injection, in order to achieve a minimal protein loss – zero foam - which in return means a far better result with improved quality and yield
- ✚ ensures an optimal thawing and a gentle handling of each individual fish
- ✚ requires a single operator only to feed and run the system
- ✚ separator can handle different block sizes
- ✚ is more than machinery ... the know-how provided during start-up is of crucial importance for the best yield and quality

The ITS process always begins with good logistic planning, then:

- ✚ - tempering of the blocks while still packed on pallets
- ✚ - stripping the tempered blocks for packing material
- ✚ - feeding the stripped blocks into the separator for mechanical separation to individual fish before entering the ITS-tank
- ✚ - circulation of the thawing water is performed with an efficient water-flow program and temperature, securing all fish are equally thawed
- ✚ - when the ice inside the fish has defrosted, the fish will sink and lay to rest on the discharge conveyor belt
- ✚ - at the time of discharge, no matter the fish size or arrival temperature, each fish has a similar temperature
- ✚ - the defrosted fish are kept, preferably in tubs with cold brine, for equilibration until the fish have reached the optimal condition of 0°C in their entire body, before filleting and further handling

ITS-BF2 (separator on floor)



General Specifications

Model	Throughput kg/h*	Power Ca. kW	Volume m3	Size mm		
				L	W	H**
ITS-BF1	1000	4,0	20	9270	2300	3070/3900
ITS-BF2	2000	5,0	35	12250	2300	3070/3900
ITS-BF3	3000	7,0	50	16720	2300	3070/3900

* Throughput can vary. Depends on block size, temperature, shape, fish size and condition.

** H 3070mm when separator is on floor, H 3900mm with separator on top of tank.

The data provided is approximate and can change without further notice.

Other unit sizes (capacities) are available on request.