



Maxikool For Fruit

MECHANICAL CRYOGENIC

Background

Fruit are delicatated thing where customer need to peel or process in different shape like small piece, half etc, before they go to freeze. Many customers in fruit know well that to produce the best quality of fruit they need to freeze by Liquid Nitrogen. Nitrogen cryogenic fast freezing will get the best result but cause very expensive in Freezing cost.

Requirement and Solution

1. Very Low Freezing Temperature like Nitrogen

Maxikool Freezer can operate at -70°C which is equal temperature freeze by Liquid Nitrogen



Ensure the best of product quality equal to freezing by Cryogenic technology


- Ensure weight loss is less than 1 %
- Ensure freezing time is equally to cryogenic system
- Ensure quality, texture and test after thawing is the same with fresh product

2. Fast freezing cause better quality product

Guarantee weight loss is less than 1 % and water crystal is very small cause tuna product after thawing keep same freshness to previous before freeze

Mechanical System.


Cold vapor or Mechanical (conventional)



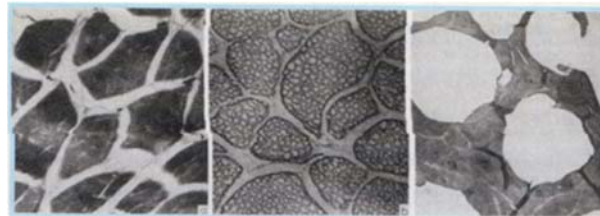
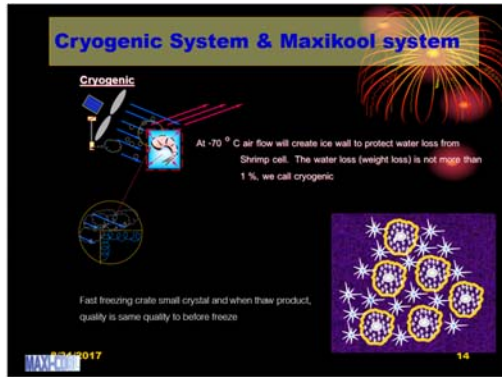
-40°C temperature by conventional system because slow freeze, shrimp layer can not create the ice wall to protect water loss cause dehydrate

Dehydrate : water loss from shrimp normally 3-5 % cause product quality is not good enough

Slow freeze also create big ice crystal cause to damage the shrimp cell, (Tissue) after thaw shrimp quality is not good



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Tuna Before Freeze Tuna Freeze by Maxikool Tuna Freeze by Slow freeze

3. Low freezing cost, fruit is not the expensive product, to pay high freezing cost might not make sense

Maxikool offer very low freezing cost only 300-400 VND/kg, Since we introduce our company as the saving energy machine, so every machine we produce we install KW Hour meter to measure all electrical consumption which include Compressor , pump, fan etc..



4. IQF (Individual Quick Frozen) is require in some product

With MMBT (Maxikool Multi Belt Technology) we can offer you the result of IQF 98 % and very low power consumption. MMBT uses mechanic gravity which no need additional energy compare to fluidize bed where in a lot of energy to lifting product.



5. Safe space compare to conventional (-40°)

Because of better technology , Maxikool can offer 30% less space compare to conventional system.

6. Safety Environment, Easy to operate and Less maintenance

Maxikool operate with Freon Refrigerant, less toxic, friendly environmental to community, also easy to operate only on/off switch and less maintenance by screw compressor.