

FAST COOLING OF SALMON

Core cooling is carried out continuously on a film conveyor using a double-action system:

- the bottom surface is in direct contact with a refrigerated plate,
- the top surface of the products is in direct contact with the cold air stream

Advantages of the Multifreezer

1. Compared to freezing in a freezing chamber.

- fast temperature decrease (30 min instead of 24 H)
- respect of the product structure
- weight gain (only 0.5% loss due to evaporation instead of 4%)
- improved product evenness enabling better material valorization thanks to reduced waste
- no product marking
- no product sticking
- no need to purchase grids to replace damaged grids
- simplified management of salmon and planning of stiffening before cutting
- less need for caddies and their handling
- recovery of the surface for freezing chambers now available for other uses
- perfect hygiene
- better entry of the cutting blade
- extended due date thanks to reduced bacteria proliferation
- low maintenance costs
- low operating costs

2. Compared to cryogenic freezing

- reduced passage time (30 min instead of 50 min)
- improved cold distribution
- simplified cleaning
- improved evenness of the fish enabling better material valorization (+ 2 % of good slices)
- Low freezing costs = 0.05 € (cost of cooling installation, tunnel, power, consumables and maintenance, amortization in 3 years) instead of 0.15 € / kg of product.



Freezing time curve

