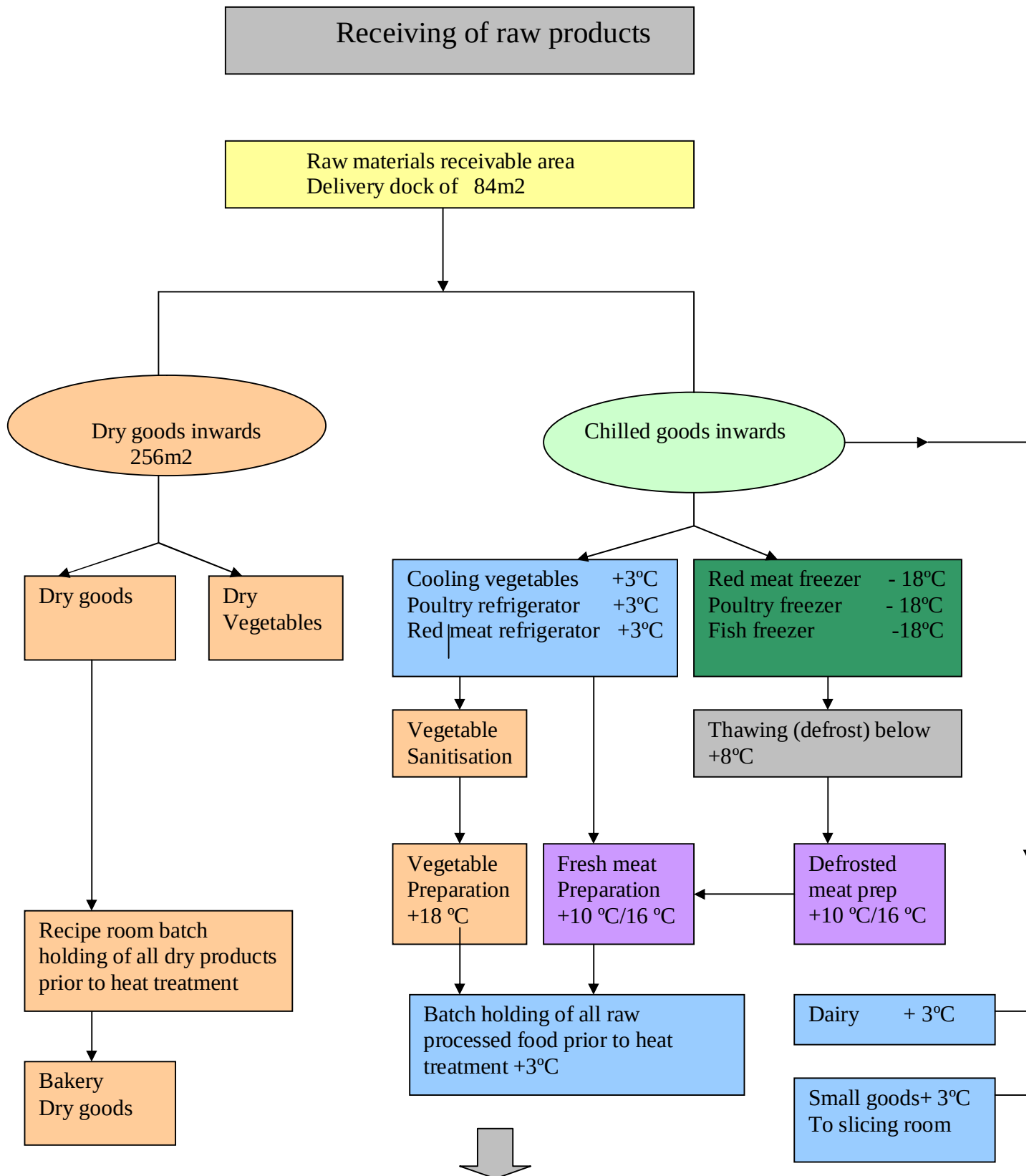
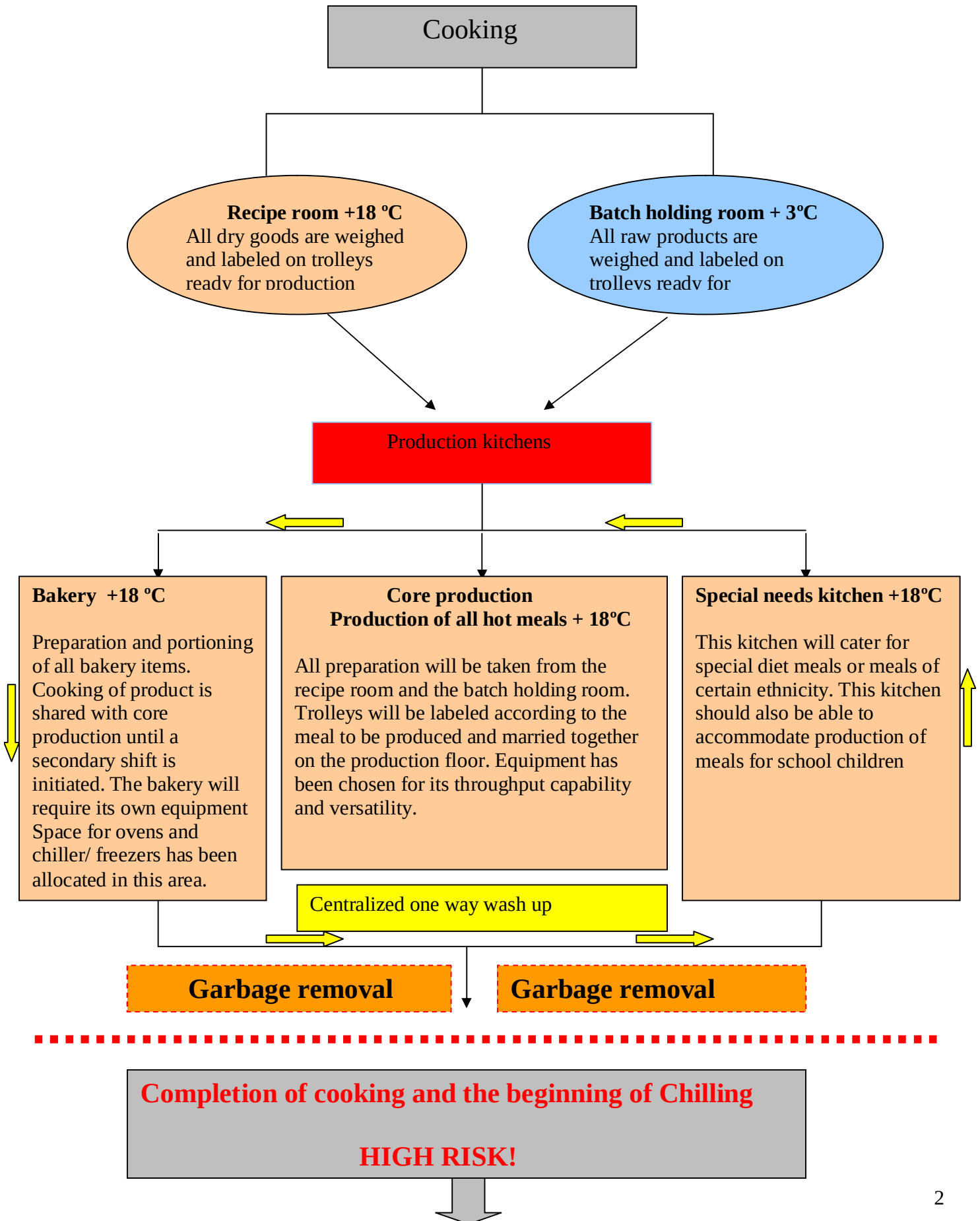
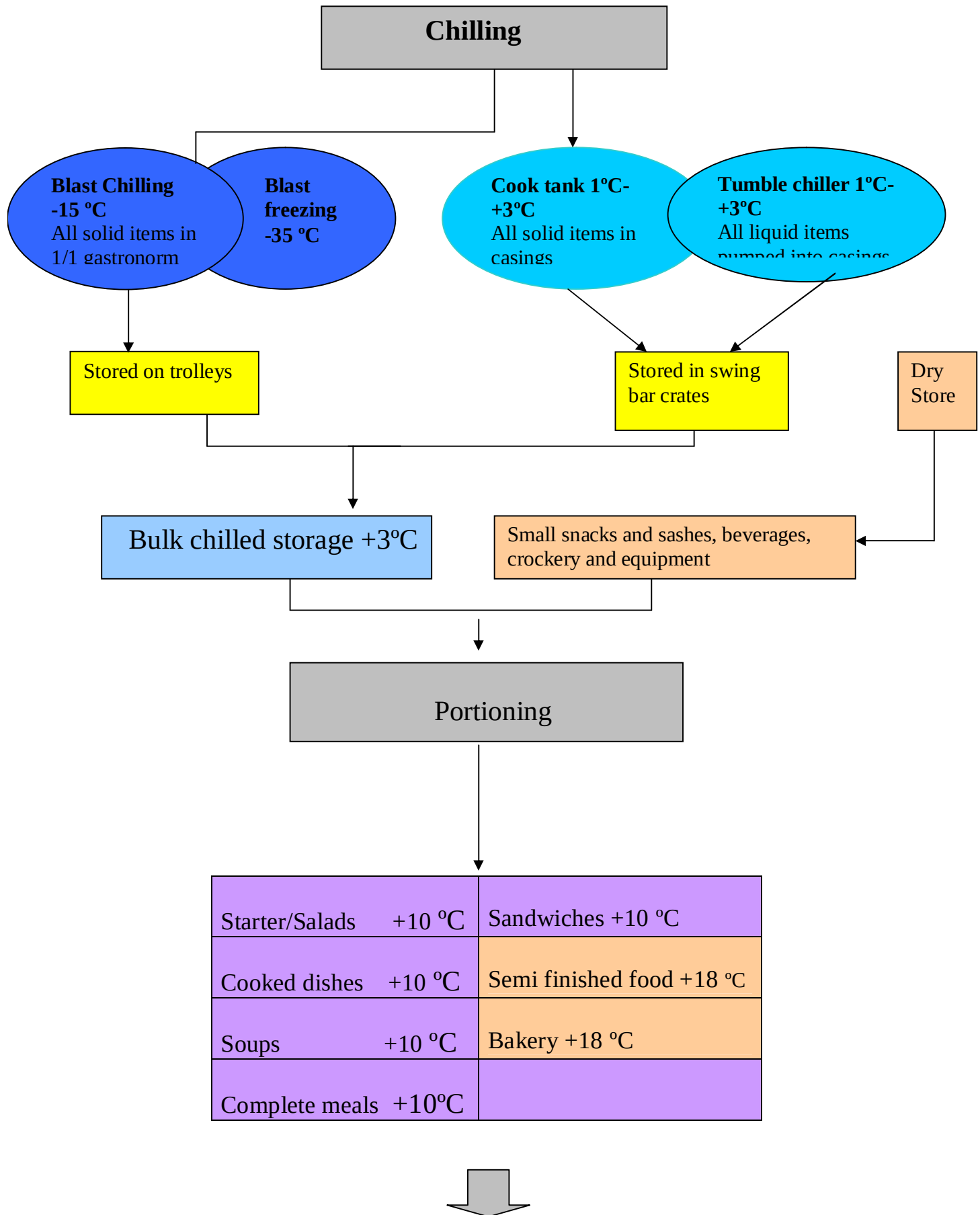
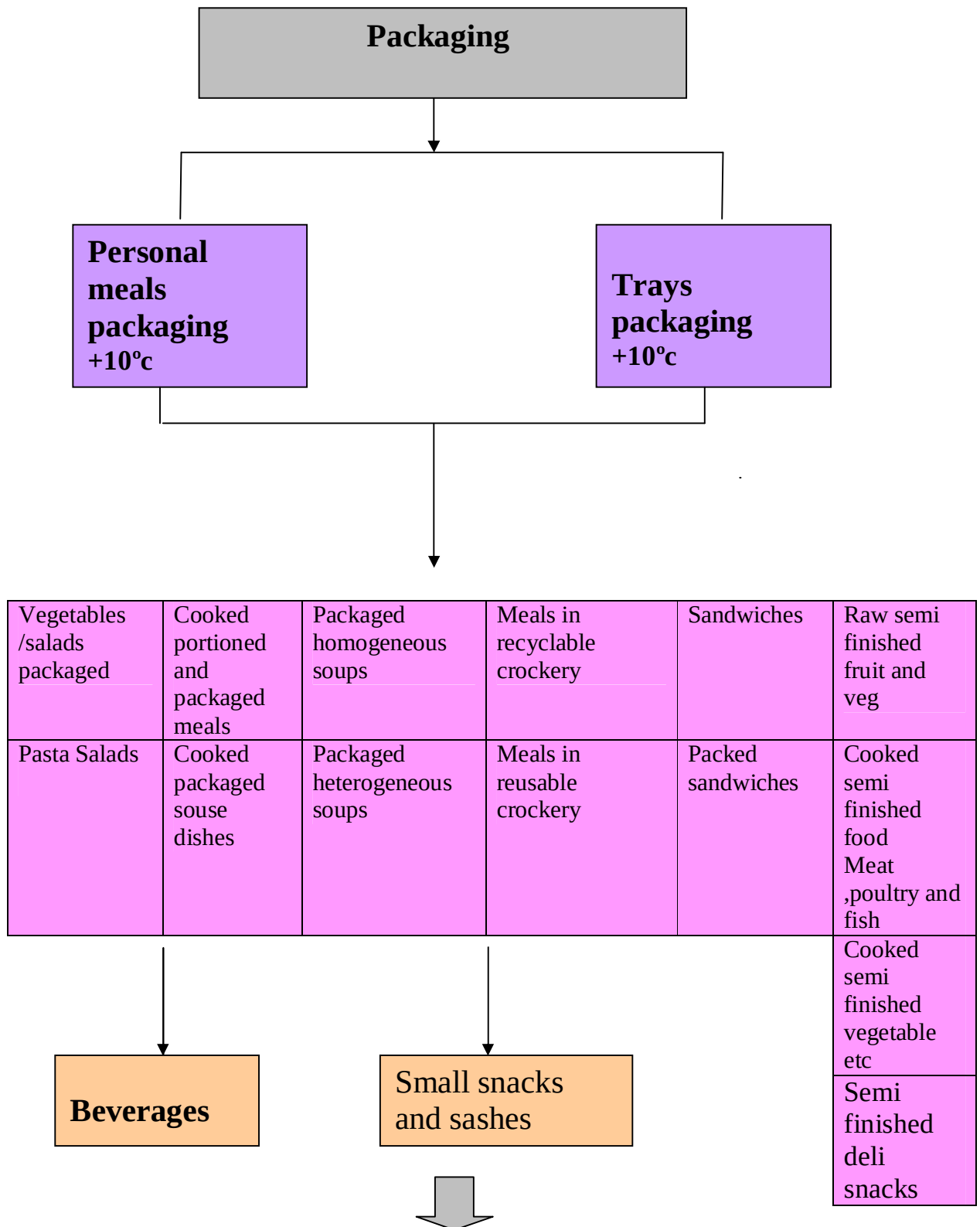


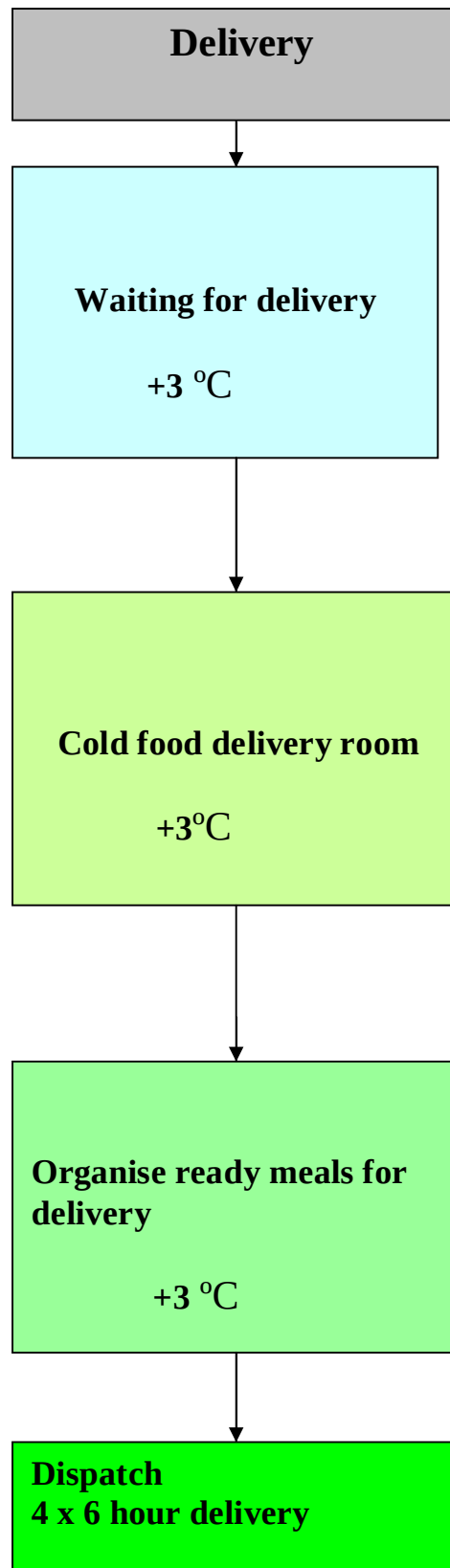
EDINAYA SET PITANIYA











REGETHERMIC

Production Kettles 300 ltr



Production kettles and in line blender



Wet product is pumped at 85°C using a Pump station
Soups, sauce, casseroles, rice, pasta



Combi ovens are used for sous vide cooking
Steamed veg
Cooked meat in bags,



Hot bags are heat sealed at 84 °C



Cooked food
Is taken to the blast chillers.



REGETHERMIC



Tumble chillers are used to quickly chill the wet style product from 84 °C Down to 3 °C

The Tumble chiller can also be used as a cook tank for Roast meats Portioned meats Casseroles Fish and poultry and secondary cuts of meat requiring long cooking times.



Product is chilled in water between 0 and 2 °C

The cook tank is filled with diced meat for overnight cooking at 76°C Overnight for 8 hours then automatically chilled to below 3 °C



The operator closes the cook tank ready for over night cooking



REGETHERMIC

Solid product from the combi ovens enters the blast chillers. Combi ovens may also be used to cook product overnight. Product is chilled rapidly to 3 °C



Product is measured for temperature on exit of the tumble chiller. Product is chilled rapidly to 3 °C



REGETHERMIC

Product temps in blast chillers monitored using the chillers intelligent probe.



Product from tumble chiller is removed into swing bar crates.



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