

TEMPERING CBF 1000

PERFECT CRUSTING FOR
EFFICIENT PORTIONING



TEMPERING

CBF 1000

Technical Data

Capacity
300 to 1.000 kg/h

Throughput time
Freely adjustable, approx. 6-20 minutes
Loading cycle, between 12 and 40 seconds per basket

Dimensions:
2.600 x 1.950 x 2.850 mm [LxWxH]

Basket size
approx. 700 x 180 x 160 mm

Refrigerant
R449A (or alternative R407F)

Electrical connection
2 connections, 3x 400 V /N/PE each
20 A pre-fuse for cell
50 A pre-fuse for compressor

Mode of operation

Through an infeed flap the operator slides-in the meat pieces in a basket and pulls back the drawer. Then the transport chain indexes by one cycle to the next basket, the process repeats itself. The control unit times the baskets, so that after the set time has elapsed, the tempered products are ejected. The meat pieces are placed side-by-side into the baskets and pass through the freezer cabinet in approximately 6 to 20 minutes depending on the chosen setting. The meat is removed just before portioning. This results in a very thin crust of 2 to 3 mm (5 to 10 %) instead of 5 to 10 mm, which clearly increases product quality. Through an infeed flap the operator slides-in the meat pieces in a basket and pulls back the drawer. Then the transport chain indexes by one cycle to the next basket, the process repeats itself. The control unit times the baskets, so that after the set time has elapsed, the tempered products are ejected. The meat pieces are placed side-by-side into the baskets and pass through the freezer cabinet in approximately 6 to 20 minutes depending on the chosen setting. The meat is removed just before portioning. This results in a very thin crust of 2 to 3 mm (5 to 10 %) instead of 5 to 10 mm, which clearly increases product quality.

IMPRESSIVE TECHNOLOGY

- low cooling energy cost
- increase of meat quality
- ideal forming
- savings in labour
- perfect cutting
- space saving

