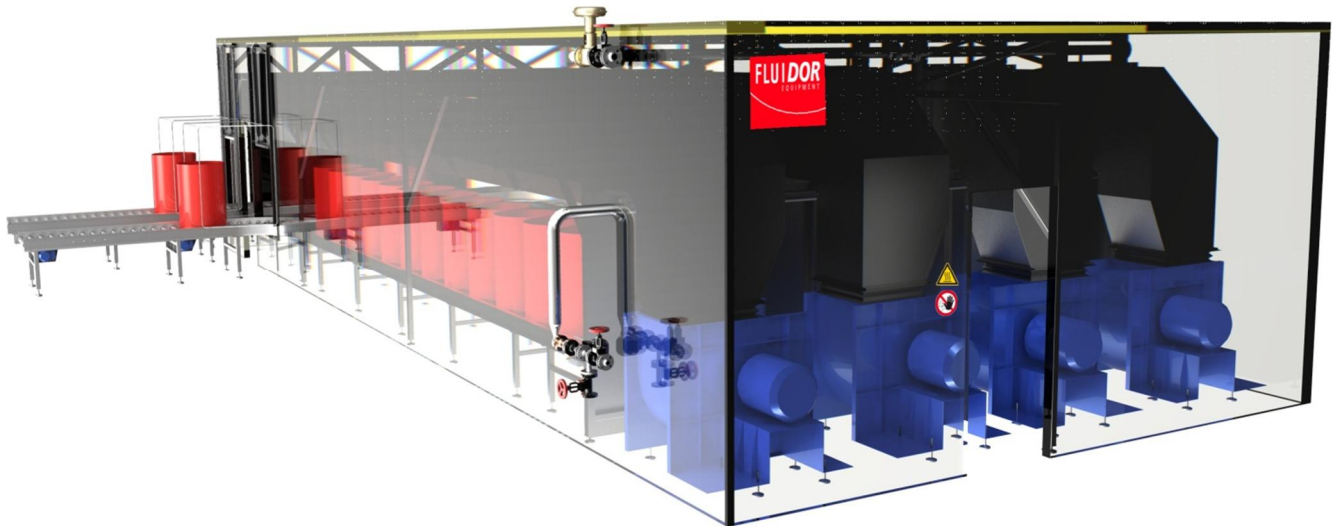




Fluidor Equipment B.V. | Fluid, Drum & Containerhandling

THAWING TUNNEL



DESCRIPTION

Purpose of a Thawing Tunnel is to pre-thaw 200 l drums with deep frozen fruit juices (NFC), fruit pulps or fruit purees prior to processing these products in a Drum Dumper Crusher (DPRICS) and Melter (CIM).

Pre-thawing allows the product to fall out of the drum during tipping into Ice Crusher.

Only the outer part of around 1 cm will be thawed, the rest of the product remains deep frozen thus guarantees a better product quality.

A Thawing Tunnel also offers logistic benefits removing the need to plan, days in advance, number of drums for defrosting prior to emptying. Full drums have to be loaded on the infeed driven roller conveyor before to the Opening Station, from there all drum handling will be done automatically till the emptied drum is taken off the outfeed roller conveyor by forklift.

Pre-thawing is realized by hot air blown by fans through funnels circulating around the drums whilst transported on a driven roller conveyor through the Thawing Tunnel.

Hot air is created by circulating air through steam heat exchangers, number of heat exchangers is determined by the required capacity in drums per hour.

Standard capacity is identical to DPRICS and CIM being 60 drums per hour, however smaller tunnels for capacities of 30 drums per hour or less are also possible.

EXECUTION

- Stainless steel AISI 304. Except some standard trade components and housing.

CAPACITY

- Depending on drum infeed & product: up to 60 drums per hour, alternatives upon request.
- Drums will stay in tunnel approx. 70 minutes.

DRUM SPECIFICATION

- Dimensions drums: Width: from Ø480 to Ø630 mm
Height: from 810 to 1.000 mm
- Max weight drums : 350 kg

EXAMPLE LAYOUT SHOWING THAWING TUNNEL INTEGRATED IN DRUM TIPPING PROCESS:

