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CTi Thermo Tanks

The CTi Thermo Tanks represent our robust and hygienic solutions for thawing, chilling and bleeding for food processing.



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A strong partner. We assure value to our customers through consistency, accuracy, and product integrity. Our passion is developing the best customer-aligned innovative food processing machinery, using time-honored manufacturing principles. We take great pride in going beyond the spec to understand the application, so we can ensure that the product we provide is the right one for the job. Custom designed around your product, process and facility, our food processing cookers, and freezers provide a more uniform precision process that is repeatable, day after day.

Please note: Some of the information in this brochure may be incorrect due to changes in product specifications that may have occurred since printing. Some of the equipment described or shown may now only be available at extra cost. Before ordering, please ask your CTi Sales Representative for the latest information. The manufacturer reserves the right to make changes at any time and without notice to prices, colors, materials, specifications and models.

CTi Thermo Tanks

The CTi Thermo tanks represent automatic solutions for thawing, chilling, and bleeding of Seafood or meat products. The Thermo tanks offer a myriad of benefits to the Seafood processing industry, ranging from product quality assurance, hygienic/easy clean design, robust construction, and compliance with regulatory standards.

With their innovative design and advanced capabilities, these tanks are indispensable tools for food manufacturers seeking to optimize their production processes and deliver high-quality products to consumers.

Increased Quality of the raw material

Our Thermo tanks offer precise temperature control. Its reliable performance, achieved through few moving parts, slow speed, and robust design, enhances throughput while maintaining the highest standards of fish quality.

Efficient Cooling/Thawing Process

The fully automated CTi Thermo tanks operate with minimal pressure, thereby minimizing structural cell damage to the fish muscle during the thawing process. With an emphasis on gentle handling, the tank ensures that the integrity of the fish is preserved, resulting in superior product quality. In addition, labor costs are saved with the use of a simple machine operator.

INCREASED QUALITY OF THE RAW MATERIAL

- Lower drip loss • Increased quality of the product
- Less risk of wastage due to less quantity of raw material in production • First in, First out (FIFO)
- Gentle handling • Gentle transportation
- Reducing the bacterial influence in the water

HYGIENIC AND SANITARY DESIGN

- AISI304 or AISI316 materials • Smooth surfaces
- Prevent bacterial growth and contamination
- Thorough cleaning and sanitization

Hygienic and Sanitary Design

CTi Thermo tanks are constructed from AISI304 or AISI316 materials and feature smooth surfaces with minimal crevices, facilitating thorough cleaning and sanitization. This design helps prevent bacterial growth and contamination, ensuring the highest hygiene standards for the food industry.

Optimized Space Utilization

We help our Clients by making custom-designed Thermo tanks specifically designed to customer needs in combination with available production space. This allows food manufacturers to optimize their layout, increase throughput, and enhance overall operational efficiency.

More than that we also think about transportation. Our CTi Thermo tanks can easily be transported by container to any part of the world.

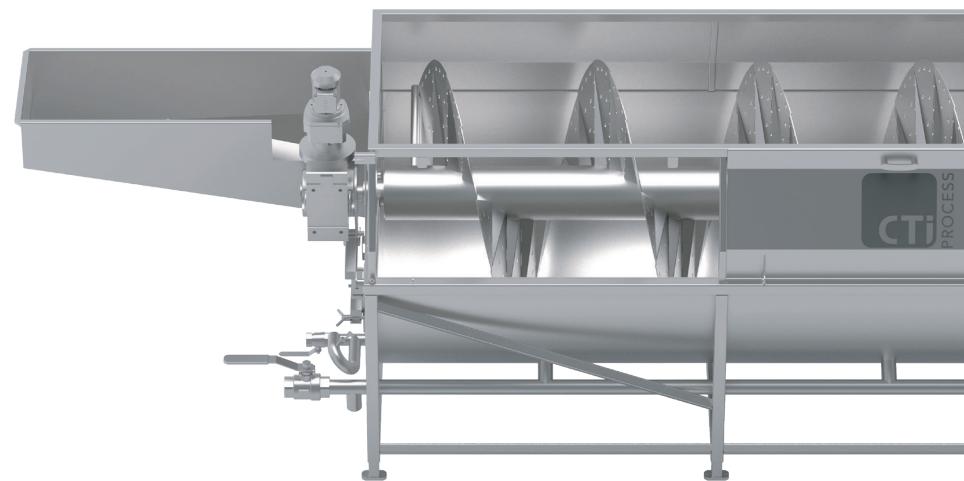


OPTIMIZING THE PRODUCTION FLOW

- Controlled and constant processing time • The optimal condition of the raw material before the next process
- Consistency of products flowing towards the following production processes • Full Traceability of each batch

MONEY SAVINGS

- Less water usage (5x less than conventional) • Less space usage
- Less operator working hours usage • One operator can run the unit at full capacity • Less truck driving



Standard Sizes

Chilling/Bleeding tank:		Thawing tank:	
15 m³	7 x 2.3 x 2.5 (L x W x H)	15 m³	7 x 2.3 x 2.5 (L x W x H)
25 m³	11.4 x 2.3 x 2.5 (L x W x H)	25 m³	11.4 x 2.3 x 2.5 (L x W x H)
30 m³	14 x 2.3 x 2.5 (L x W x H)	30 m³	14 x 2.3 x 2.5 (L x W x H)
50 m³	11.4 x 3.4 x 3.6 (L x W x H)		
100 m³	14.0 x 4.3 x 4.5 (L x W x H)		
TBD	Custom	TBD	Custom

Throughput

Thawing - depends on the product, process, and the size of the tank.
Water temperature - performance also depends on thawing water temperature.

Technical Specifications

Material: AISI 304 or 316 stainless steel

Screw: Stainless steel core module with stainless steel plates, heavy-duty steel construction.

Screw speed: Adjustable, approx. 0.1 rpm – 0.09 m/min at 50 Hz.

Conveyor drive: Breaker switch in a stainless-steel control cabinet.

Water level control: Automatic leveler of water height for protecting the circulation pump.

Heating utility: The temperature of the water in the tank is regular with a heat exchanger. That item is controlled with a control valve that conducts the water flow from a heating utility or boiler.

Filter: Stainless steel coarse filter on circulations pipe, cleanable.

Seafood and poultry custom build according to clients' specifications.



KEY FEATURES

- Precise temperature control
- FIFO Gentle product handling & quality assurance
- Minimum maintenance and operating costs
- Hygienic and sanitary design
- Robust Long-lasting equipment