



Travaglini

THAWING SYSTEMS



Since 1950, **Travaglini S.p.A.** has been the leading company in the designing and developing of **thawing systems for all kinds of meats and various fish products.**

We guarantee a perfect temperature uniformity in all points inside the room, with reduced shrinkage throughout the entire thawing cycle, which may vary from 12 to 36 hours depending on the size of the product.

Points of strength of our equipment

- air treatment unit, hot and cold coils, fan, inlet and return ducts in stainless steel;
- processes controlled by a microprocessor via temperature and relative humidity sensors in the room. Probes inserted in the core and on the surface of the product are used to monitor temperatures and changes in environmental conditions in real time, and to consequently regulate the functioning of the system;
- heating/humidification system with saturated steam in the room to increase efficiency in terms of the product's heat transfer coefficient uniformity of treatment;
- constant microbial content throughout the entire process through the presence of steam;
- microbiological product safety and a hygienic process that guarantee product shelf life;
- adjustable temperature from $-5^{\circ}\text{C}/+20^{\circ}\text{C}$ and relative humidity up to 95–100%;
- at the end of the cycle our equipment works as a refrigeration room to preserve thawed products;
- reduced shrinkage, compared to other thawing systems;
- reduced loss of sarcoplasmic (water soluble) proteins;
- low energy cost;
- high loading capacity (over 1000 kg/mq);
- none of the disadvantages of traditional immersion thawing systems such as excessive use of water and waste water draining.



Uniform shrinkage

In “Turbo” equipment, air distribution is controlled by two side wall ducts equipped with proportionally dimensioned conical nozzles. A linear actuator and damper system continuously regulate flow of air into the two inlet ducts in order to obtain a precise flow of air that moves constantly within the room. Air return is controlled by ceiling ducts equipped with micro-adjusting valves.

Computerized system

Our computerized control and management system, in addition to monitoring temperature and relative humidity, allows:

- to set predefined programmes;
- to control the fluid temperature, optimizing shrinkage;
- to record the graphical trending of different variables and display on a single screen (temperature, relative humidity, etc.);
- to verify the exact progression of the entire maturing process.

Furthermore, to allow for various functions to be centrally supervised, we have designed a software program for this purpose that allows to monitor and manage system alarms, to collect and graphically displayed the rooms’ individual data, remote programming, remote support, and automatic centralised control for better management of energy consumption.



Your ideas. Our solutions.