

FRESH PACK

Snow Dry-Ice Refrigerating Systems

• FRESH PACK M-1-A



M-1-A

SPECIFICATION OF FRESH PACK

	M-1-A Type
Outer dimensions (Height adjustable)	55 x 68 x 180
High-pressure hose	1/4 x 3
Snow pipe	1
Solenoid valve	1
Total power consumption (kw)	0.1
Power source	Single-phase 100V , 50/60 Hz
Instrumentation	60-sec. timer
Snow collection rate (kg/min)	2

- We will manufacture in line with your specification.
- The conveyor is optional.
- The specification above is subject to change without prior notice.

PRECAUTIONS FOR USING FRESH PACK

Injection of high-concentration carbon acid gas may suffocate or harm the human body. Keep your work site well ventilated.

APPLICATIONS OF FRESH PACK

- Chilling of broilers and sliced meat.
- Suppression of heat in the manufacturing processes of sausages and fish-paste products.
- Quick refrigeration of the cooling objects in order to make up for the cooling capability of a refrigerator.
- Surface freeze in order to facilitate secondary processing.
- Transportation of chilled and frozen foods.

OVERVIEW OF FRESH PACK

The FRESH PACK system is to enclose freshness of the food products such as broilers, processed sliced fish/shellfish foods by covering them uniformly with "snowy dry ice(-78 °C)" to quickly lower the product temperature.

FEATURES OF FRESH PACK SYSTEM

- Quick cooling with snowy dry ice keeps the color, taste and flavor of meat as they are. The carbon acid gas obtained by sublimation prevents oxidization of meat's fat and pigments, suppresses propagation of bacteria and fully extends a storage period at high freshness in concert with an effect of low temperature.
- Hardly loses the product weight, improving a yield.
- Ensures the sanitary work environment.
- Continuous operation improves work efficiency by leaps and bounds, greatly saving labor.
- Immediate shipment with snowy dry ice to reduce a refrigerator area.
- Effective loading of the products onto the transport trucks, unlike when using ice as a cooling agent.
- No moisture adhesion to the products enables one-way operation in corrugated cardboard boxes. Carbon acid gas is harmless to the human body at work.

FEATURES OF FRESH PACK

- FRESH PACK is a device exclusively developed for the food industry for livestock products, broilers, fish/shellfish and processed foods. Many basic improvements have been made over the conventional models, such as having high snow collection efficiency, having constant snow setting rate, and covering the treated foods with a uniform layer of snow. This is an epoch-making innovation.
- A control circuit has been designed very simply. A required amount of snowy dry ice is constantly housed in the case without being scattered by adjusting an injection timer.
- This device can be switched to automatic or manual operation as required.