

ICEFLOW

Refrigerated Sea Water System / Slurry Ice Machine

ICEFLOW uses the latest slurry ice technology to allow Fishermen maintain the harvested seafood in the best quality and achieve the highest price while being competitive in today's highly quality conscious global markets.

ICEFLOW is the most cost-effective solution for rapid chilling allowing Fishermen to produce their own ice using a patented "on-board, self-contained" plant using seawater with its own self-contained diesel engine.



Salient Features :

- Iceflow engulfs the fish completely leaving no air pockets thereby ensuring rapid and even heat transfer.
- Produces Iceflow @ 250 kg/hr using seawater as and when required.
- Iceflow is pumpable hence no need to carry ice from dock or transfer crushed ice.
- Iceflow is soft and has no sharp edges thereby ensuring the best "A" grade quality with the high export price realization.
- Iceflow temperature ranges between -2°C and -4°C ensuring rapid cooling thereby preserving the freshness.
- Stainless Steel 316 (foodgrade) used in all contact areas.
- Iceflow is compact, weighs approx. 950kgs and occupies minimal space.



