

CHILLING AND BLEEDING



UNIT



Advanced Cooling & Bleeding for Superior Fish Processing

Ozka System's Bleeding and Chilling Unit offers a seamless integration of bleeding and rapid cooling technologies designed to preserve fish quality, extend shelf life, and enhance processing efficiency in a hygienic environment.



Welcome

With over 40 years of experience in seafood processing automation, we transform traditional methods into efficient, high-quality solutions. Driven by innovation and a commitment to excellence, our systems meet the highest industry standards. The Bleeding & Chilling Unit ensures bleeding and immediate cooling, preserving peak freshness in every catch.



At Ozka System

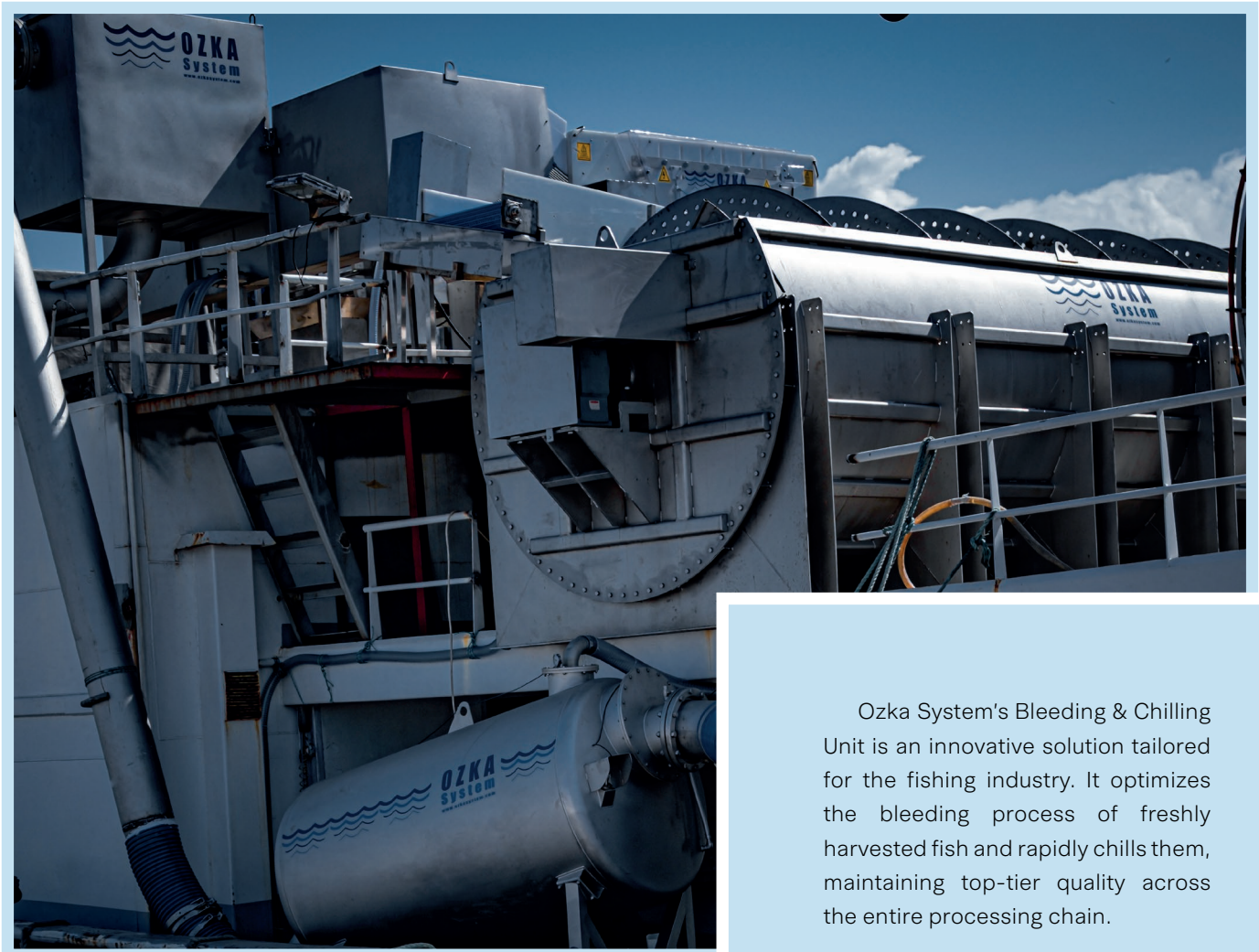
We believe that the fusion of advanced technology with precision engineering is the key to achieving operational excellence. Our products are not only fully automated but also designed for easy maintenance, emphasizing hygienic processing and cost-effectiveness. From the initial concept to comprehensive after-sales support, we dedicate ourselves to providing reliable solutions that significantly reduce manual labor while ensuring maximum productivity and safety.

Our Bleeding & Chilling Unit is a testament to this mission, bringing a new level of consistency and efficiency to fish

Thank you for considering Ozka System as your partner in modern seafood processing technology. We invite you to explore our catalog and discover how our innovative approach can help you achieve higher quality products, lower operating costs, and a more sustainable processing environment.



BLEEDING & CHILLING UNIT OVERVIEW

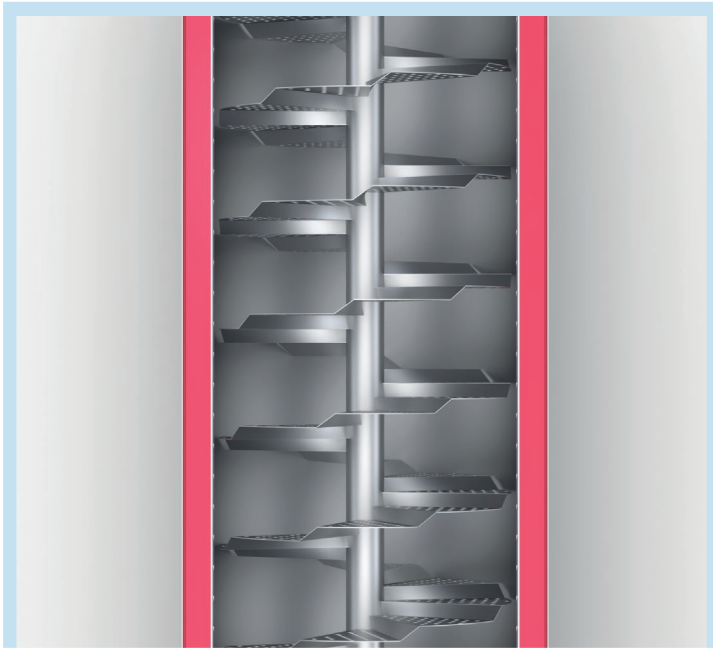


Ozka System's Bleeding & Chilling Unit is an innovative solution tailored for the fishing industry. It optimizes the bleeding process of freshly harvested fish and rapidly chills them, maintaining top-tier quality across the entire processing chain.

This unit is key to maintaining the integrity and extending the shelf life of seafood products, while also guaranteeing compliance with strict hygiene standards in modern food processing environments.

Chill Fast, Stay Fresh.

KEY FEATURES & BENEFITS



Engineered

to

automate the bleeding process and ensure rapid chilling, it processes every fish with exceptional hygiene and consistency. Its advanced control systems and robust design reduce manual labor while boosting productivity, setting a new standard in modern seafood processing.

- **Fully Automated Operation:**

Minimizes manual labor by offering a complete automated bleeding and chilling process.

- **Rapid and Efficient Processing:**

Quickly removes blood and chills fish to maintain optimum freshness.

- **Hygienic and Food-Safe Design:**

Constructed using corrosion-resistant materials and designed for easy cleaning.

- **Low Maintenance Requirements:**

Engineered for high reliability with minimal service interventions.



PROCESS WORKFLOW

Our Bleeding & Chilling Unit streamlines your fish processing operations through the following steps:

1. Fish Reception
2. Automated Bleeding
3. Immediate Chilling
4. Post-Processing Output

Each step is synchronized and monitored through a centralized control system, ensuring both precision and consistency in the entire process.

TECHNICAL SPECIFICATIONS



General Overview:

Our Bleeding & Chilling Unit is built for high-performance fish processing. Optimized for efficient bleeding and instant cooling, it's designed for continuous operation while preserving maximum product quality and operational efficiency.

- Fully automated bleeding and chilling.
- Minimal manual intervention required, lowering labor costs.
- Designed for ease of servicing with accessible components.

Dimensions & Capacity

Unit Dimensions: Approximately 7000mm (L) x 2500mm (W) x 2500mm (H)

Processing Capacity: Capable of handling up to 10 ton/hr, ensuring continuous production flow.

Cooling & Temperature Control

Cooling System: Advanced, variable-speed refrigeration system that rapidly reduces fish temperature post-bleeding.

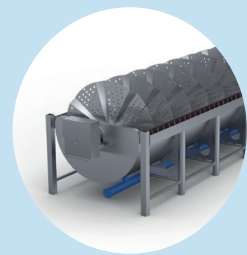
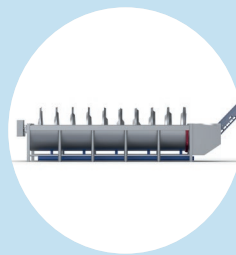
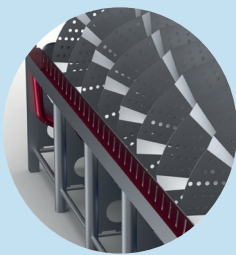
Temperature Uniformity: High-precision sensors ensure even cooling throughout the unit.

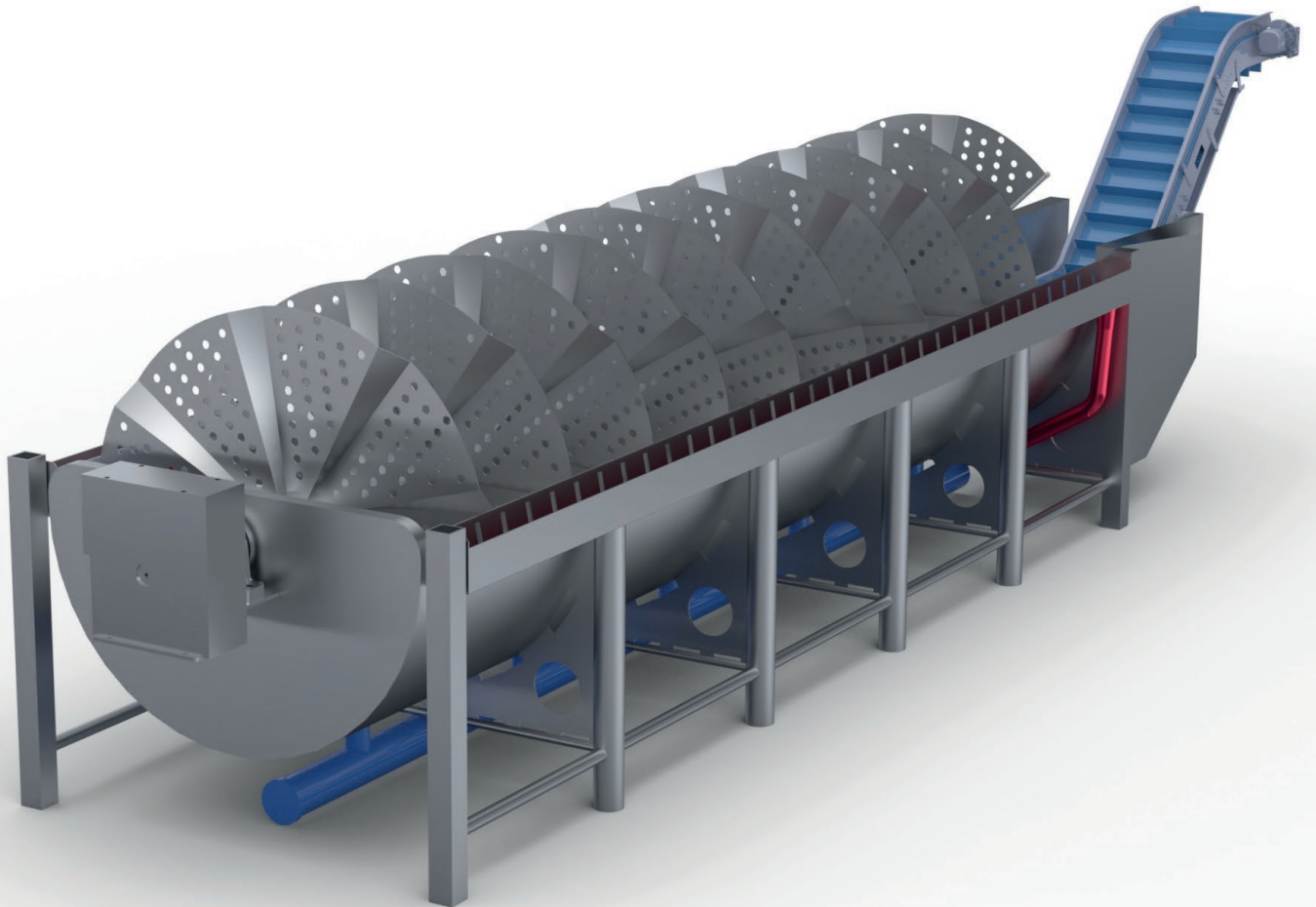
Materials & Construction

Hygienic Design: Constructed with food-grade, corrosion-resistant stainless steel to ensure easy cleaning and longevity.

Sealed Enclosure: Fully enclosed design reduces contamination risks and maintains strict hygiene standards.

Energy Efficiency: Optimized insulation and digital control minimize energy consumption without compromising performance.





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Our commitment is to provide you with a seamless, reliable, and long-term solution that enhances your operational efficiency and product quality.

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For inquiries, detailed product demonstrations,
or further information, please

Contact our team.



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