



CAPTURING THE FRESHNESS OF SEAFOOD AT OPTIMISED COST

Designed to reject refrigerant heat at varied climatic conditions with optimised energy utilisation, Thermax's solution for the seafood processing industry aids in effective storage of the processed catch. As part of the refrigeration system, the solution ensures maximum shelf life of the seafood while delivering uninterrupted productivity and energy savings.

Benefits



Lower energy consumption



Minimal maintenance



Extended service life

OPEX

Optimised OPEX



Reduced carbon footprint



Our solution finds application in

Refrigeration system comprising

- Blast freezer (-40 °C)
- Blast chiller (-10°C)
- Pre-cooler
- Chill room
- Freezer room
- Plate freezer
- Brine chiller

Our offering for the industry

Evaporative condenser



Product Capacity : 50 TR and above

Why Thermax's Solutions?

- For ammonia/freon condensation at lower temperature
- Ideal for various refrigeration systems and climatic conditions
- Compatible with all types of refrigeration compressors i.e. reciprocating, screw, scroll, rotary and centrifugal
- Combined and counter flow technology available
- Modular construction allows plug & play installation for new and replacement units