

Fish Processing / Rex-pol Defrosting Chambers



Defrosting chamber is a device for defrosting stage of meat and fish. Modern structure and wide offer of equipment allows for much faster defrosting of meat and fish with less work time consumed comparing to the traditional methods. Elimination of time-consuming activities results in higher effectiveness and lowering production cost. Defrosting in REX-POL chambers ensures quick and uniform defrosting for products packed in blocks, loose state and in cardboard boxes.

Defrosting is possible both in air or by spraying . All both methods makes the process parameter and time better. We produce three types of defrosting solutions:

1. Chambers adapted from already existing rooms
2. Chambers made to an individual order
3. Container units.

