

Tuna Vacuum Pre-Cooker Cooler



Designed to cook tuna fish safely and efficiently



With increased yield and uniform heat distribution, expect your products to be at the highest possible quality.

If you're looking to process tuna fish efficiently, check out our Tuna Vacuum Pre Cooker and Cooler. We designed it to thaw and cook tuna fish under steam vacuum-pressure and cool product under a steam ejector vacuum.

Tuna Vacuum Pre-Cooker Cooler

Our Pre-Cooker is designed to cook tuna fish under steam-vacuum pressure and cool under vacuum.

The machine consists of a large stainless steel vessel equipped with one door at each end.

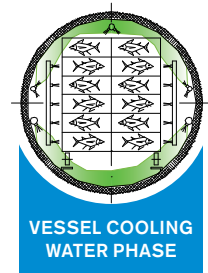
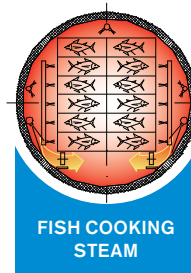
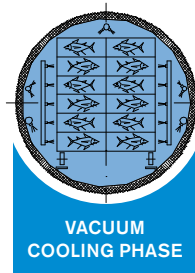
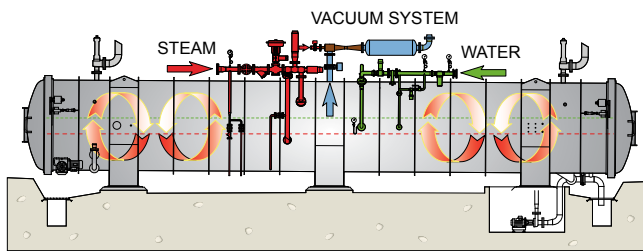
Technical Features

The Cooker is loaded with carts with each cart holding trays. Capacity: typically from 4 up to 7 tons, depending on fish conditions, species, varieties, size and cutting. The carts are automatically loaded into the Cooker using a "drag chain"

mechanical system. At the end of the cycle the carts are automatically unloaded from the Cooker.

Main Features:

- ✓ high product quality
- ✓ high product yield
- ✓ easy and efficient process control
- ✓ hygienic process conditions
- ✓ time, energy and space saving
- ✓ waste water reduction
- ✓ by-product recovery



Process Flexibility:

- ✓ flexibility of size of raw material
- ✓ product thawed from -15/-10° C.
- ✓ whole fish (Skipjack) and tuna loins (for big fish like Yellowfin - Bluefin - Albacore)

High Product Quality:

- ✓ no bacteria proliferation on raw fish
- ✓ no oxidation, no scorching, no dry skin
- ✓ greater nutritional value
- ✓ muscle tissue much more compact
- ✓ constant moisture
- ✓ uniformity of final product
- ✓ better organoleptic characteristics
- ✓ elimination of incondensable substances (amines)
- ✓ reduced amount of water seepage after sterilization

High Product Yield:

- ✓ less meat wasted during cleaning
- ✓ less cleaning time
- ✓ process control fully automatized
- ✓ PLC thermal process management
- ✓ automatic deviation control and correction
- ✓ remote control (optional)
- ✓ energy savings
- ✓ reliable processing
- ✓ TunaCAL™ software for process optimization

Hygienic Process Conditions:

- ✓ sanitary execution
- ✓ shell in aisi 316
- ✓ designed for tuna processing
- ✓ easy cleaning operations
- ✓ final thawing, cooking, vacuum cooling and conditioning performed in the same machine

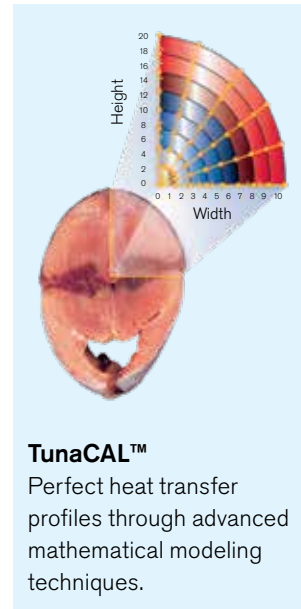
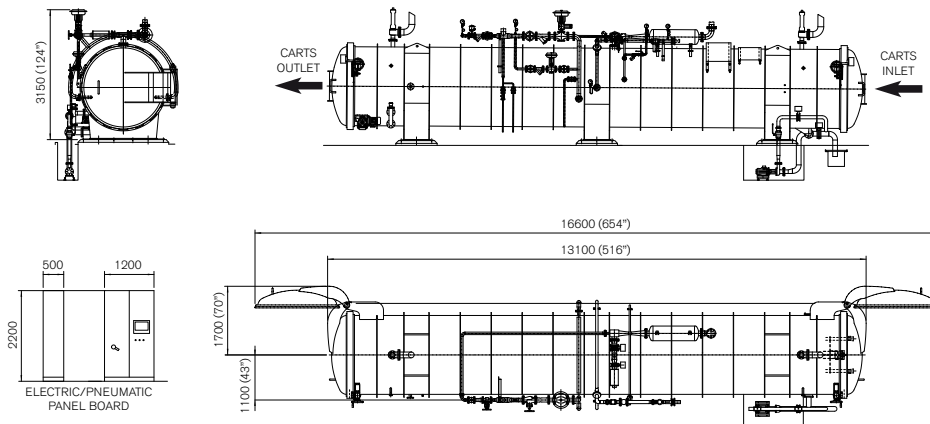
TunaCAL™ Software

TunaCAL™ is a mathematical modeling software created to optimize the tuna pre-cooking process and provide significant benefits in yield, consistency and quality.

This mathematical model translates the physical structure of the fish into algorithmic variables that deliver the perfect backbone exit temperature, each and every time. This eliminates the trial and error process found with other pre-cooking operations.



Tuna Vacuum Pre-Cooker Cooler Specification



WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in the food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.

JBT DIVERSIFIED FOOD & HEALTH

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