

**T V I**

MEAT PORTIONING

*...Together
for your success!*

PTT 500-1000-1500-2000 multitemp

Perfect meat temperature
by the pallet.



- ✓ Rapid tempering in E1/E2 crates on pallets
- ✓ Uniform temperature in all crates
- ✓ Ideal processing temperature with no drip loss
- ✓ Energy recycling
- ✓ Also suitable for fast cooling/freezing

Mode of operation for defrosting or cooling

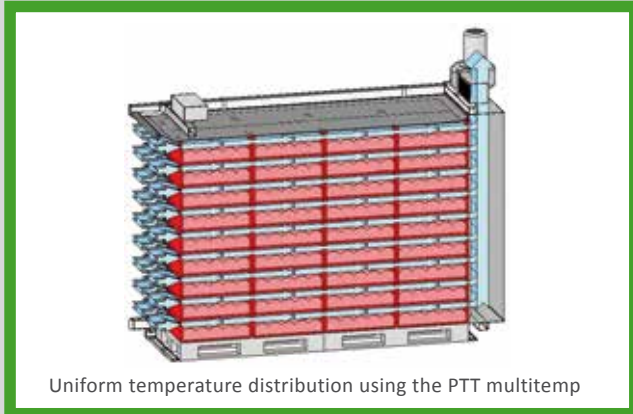
- › Pallets with up to 14 layers of E1 crates or up to 9 layers of E2 crates are moved into the tunnel and a temperature sensor is placed in the meat.
Depending on the version, 1 to 4 pallets can be positioned one behind the other.
- › The upper awning is lowered and the tempering process can begin.
- › A strong fan draws air through all crates. This airflow causes the upper and lateral awnings to attach to the crates thereby insulating the hollow space between the crate and the awning.
As a result, the temperature at the outside is equal to the temperature at the centre of the pallets.
- › Due to the uniform airflow through all layers on the pallet, the tempering is consistent and precise for all pallets.
- › The unit works only with ambient air (no additional cooling or heating element is required), meaning the unit can be used for defrosting or rapid cooling or freezing purposes, depending on the location of use.
A controller is used to set the desired temperature.

Reach the optimal temperature with large volumes in the shortest amount of time!



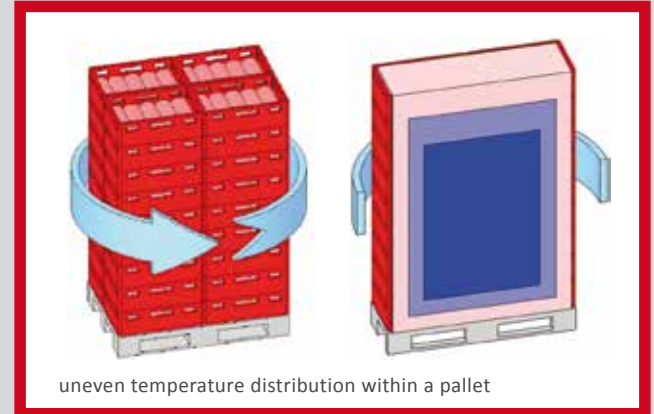


Comparison: PTT multitemp compared to a conventional defrosting process in a chilled room



PTT 500-1000-1500-2000 multitemp

Air from the production or chilling room of 0 to 6°C flows through the boxes in consistent horizontal streams. There are only 5 to 6 cm between the airstream and the center of the meat pieces. In freestanding pallets, the center of the meat is 40 to 60 cm from the airstream.



Traditional defrosting

Free-standing pallets are surrounded by air at a temperature of 4°C. The meat surface temperature is over 0°C and its core, still far below -3°C. You would need a tempering time of 2-3 days to reach a temperature above -3° at the core. This results in significant drip loss from the surface area and reduces the shelf life of the complete batch.

Convincing technology!

- › High throughput due to fast tempering (e.g. from -20° to -2°C in approx. 10h)
- › Very consistent tempering of meat in crates
- › No drip loss due to precise, effective tempering control
- › Automatic control of each individual unit
- › Connected units work independently from each other (e.g. finished pallets can sit next to pallets in operation)
- › Suitable for defrosting or chilling
- › Cost saving due to low energy consumption
- › Energy saving due to release of chilled air to the production room
- › No additional heating capacity required
- › Minimal space required, only slightly more than the pallet footprint

PTT 500-2000:

Advantages & savings

- ✓ precise defrosting process
- ✓ rapid cooling
- ✓ no drip loss
- ✓ short throughput times
- ✓ low energy consumption
- ✓ very little space required



Every unit is regulated individually using a temperature sensor



There is space in the tunnel for up to 4 pallets with 9 layers of E2 crates, depending on the design (14 layers of E1 crates)

**SPEED.
POWER.
FASCINATION.**

Technical data:

Pallet filling:	Standard plastic Euro pallets with lift truck
Pallet configuration:	7 to 9 layers of E2 crates or 12 to 14 layers of E1 crates An even fill height is essential Free air passage must be ensured
Room temperature:	Defrosting in rooms with a temperature from 0 to 10°C Chilling in rooms with a temperature from -4 to -30°C
Versions:	Behind each other: Versions for 1 to 4 pallets 1 pallet version 1800mm; 2 pallet version 3000mm; 3 pallet version 4200mm; 4 pallet version 5400mm; Next to each other: freely extendable Construction width of basic tunnel 950mm, per each extension 870mm
Electrical connection:	3x 400 V /N/PE, 16 A, connection power approx. 3 kW per unit

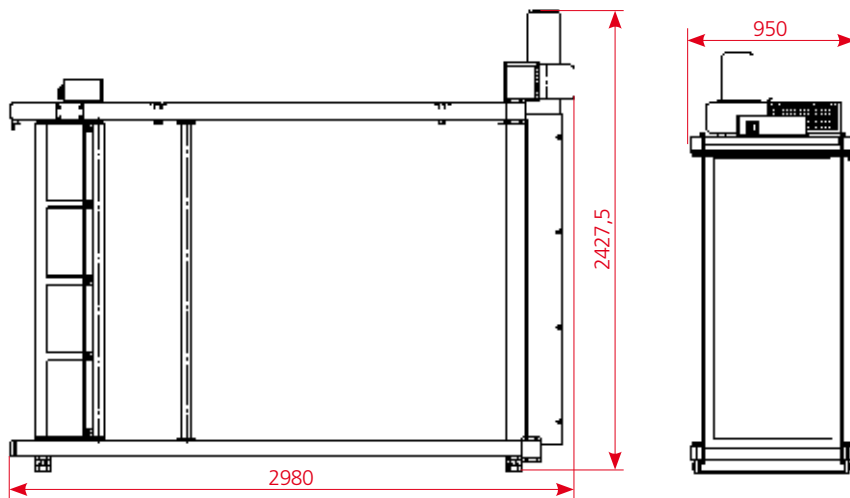


Image: PTT 1000 multitemp - basic module

Modifications reserved. To apply: Data of the offer and TVI standard warranty and contract terms.

Your specialist for profitable meat portioning

Perfectly matching components

TVI offers innovations in the area of meat portioning. Our services range from meat tempering, portioning of almost all types of red meat, across the manual and automatic tray filling, weighing and resorting to transferring the fixed weight portions to the packaging machine.

Customised production lines

The various GMS models are flexible meat processing centres that can carry out any portioning task perfectly thanks to the standard modules and customer-specific programmes.
The various TVI machines create customised lines designed for your requirements.



TVI service packages:

Minimise your downtimes and machine stops! We offer you service packages which perfectly fit to your machines and production lines, for ideal prevention with our trained technicians on site.

Offline diagnosis:

Many machine types allow us to diagnose errors quickly online, thus enabling us to help you quickly.

Service hotline:

Feel free to call our experienced experts and they will find a solution for you as quickly as possible:

Tel. +49 (0)1805 725800



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