

Commercial Thawing Cabinet

GoHunt Commercial Thawing Cabinet, utilizing a heat pump thawing technology with temperature, humidity, and airflow control, is suitable for versatile applications. Perfect for frozen meat, dairy products, fish, seafood, vegetables, and fruits, this thawing machine is an ideal solution for hotels, central kitchens, restaurants, catering centers, canteens, R&D facilities, etc. The thawing equipment's compact design ensures flexibility in size, while the PLC touchscreen controller simplifies thawing parameters adjustments, catering to different recipes with ease. Once the desired temperature is reached, the thawing cabinet automatically transitions to chilling mode, ensuring your ingredients stay fresh and ready for use.

Inquire Now









Product Display

Key Features and Benefits

- 1. Quick and Safe Thawing: Save you time without compromising safety.
- 2. Homogeneous High Quality: Achieve consistent, high-quality results every time, enhancing overall product quality.
- 3. Precision Control: Ensure even thawing with accurate temperature and humidity control.
- 4. Minimal Drip Loss: The efficient design preserves ingredient integrity, minimizing waste.
- 5. Energy-Saving Technology: Delivers superior performance while saving energy, contributing to cost efficiency.
- 6. Sanitary Fabrication: Easy-to-clean design ensures a sanitary environment for food preparation, with no sanitation blind spots.
- 7. Thawing and Chilling in One Machine: Seamlessly transition between thawing and chilling in a single machine, streamlining your food processing workflow.
- 8. Automatic Preservation Mode; After thawing is complete, the machine automatically switches to a preservation mode, ensuring freshness until ready for use.

Product Specifications

Model	Voltage	Power	Weight	Capacity	Size
HHAT-JD01	AC220 V / 50 Hz	2 kW	150 kg	100 kg/batch	122x74x200 cm

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