

PERFECTED TO PERFORM



SEAFOOD



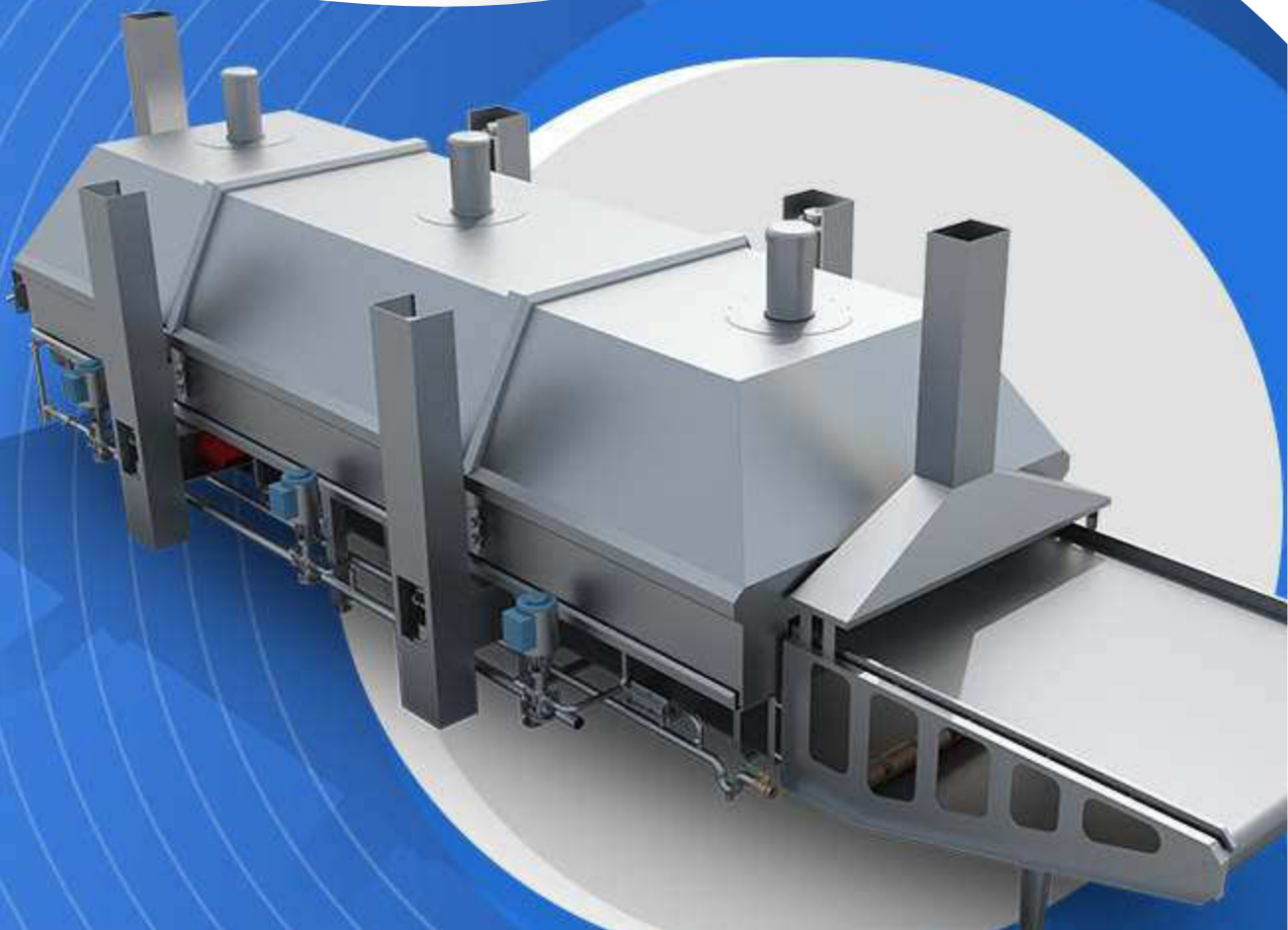
MEAT & POULTRY



VEGETABLES



READY TO EAT



Improve
productivity
through **technology**



www.cftech.in

**CF
TECH**
— PERFECTED TO PERFORM —



COMMITTED TO QUALITY, DRIVEN BY PASSION

Cochin Food Tech Pvt Ltd, established in 2015 founded by 3 visionary leaders having cumulative experience of 50 years in the food equipment industry with one common goal in mind to Design ,Develop and Delivery world class food processing equipment from Cochin India to the world. We are committed to bring value to customer by ensuring Innovation, Quality and Service Innovation in everything we do.

Our highly experienced and motivated team are nurtured by rigorous and continuous training which has translated in providing qualitative and effective problem solving. We at CFTech strive for perfection in everything we do to meet and exceed customer's expectation.





VISION

Our Vision is to become the industry leader in providing solutions aimed at enhancing the productivity, quality and affordability in the food processing industry.



MISSION

Our mission is to understand the requirement of the customers and provide them with highest quality equipment with the latest technologies.

CF Tech also values maintaining a healthy relationship with its customers and employees which would result in the future growth and success of the company.



QUALITY AND HYGIENE

The entire processing procedures are driven by state-of-the-art technology which ensures that the food grade materials meet the quality benchmark and adheres to the international standards of hygiene.



VALUES AND BELIEFS

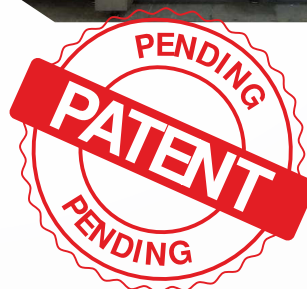
The CF Tech team believes in integrity which demonstrates honesty and fairness towards our stakeholders, suppliers and employees and are committed to teamwork with an integral support system. We value our customers and people and put safety first in everything we do and actively promote the health, safety and security of others and ourselves.

COOKER



Advantages & Benefits

- Excellent Product Texture and Appearance.
- Upto 8% higher yield.
- Decrease energy costs by 25% to 85%.
- Automatic hood lifting mechanism for easy clean
- Meets rigorous food safety and sanitary design standards.
- Uniform, Consistent and predictable product temperature
- Cookers are easily configurable to meet specific customer needs.



TECHNICAL SPECIFICATIONS

	250 KG	500 KG	750 KG	1000 KG
OVER ALL DIMENSION LxWxH (mm)	3000x1000x2000	7843x1350x2500	8000x2100x2500mm	11000x2000x2500
BELT WIDTH (mm)	600	1200	1600	1600
NO. OF BELTS	1	1	1	1
MAXIMUM PRODUCT HEIGHT (mm)	75	75	75	75
BELT SPEED	30-300 sec	30-300 sec	30-300 sec	30-300 sec
COOKING TEMPERATURE	Multi-adjustable	Multi-adjustable	Multi-adjustable	Multi-adjustable
STEAM CONSUMPTION	70 kg/h	225 kg/h	450 kg/h	600 kg/h
MINIMUM STEAM PRESSURE	6 bar constant	7 bar constant	4 bar constant	4 bar constant

*CUSTOMIZATION OPTIONS AVAILABLE

RAIN WATER SHOWER



Benefits

- Improves yield.
- Energy savings of 25% to 75%. Compared to ice methods or traditional water chilling.
- Improves product quality and consistency.
- Integrated controls.

Overview

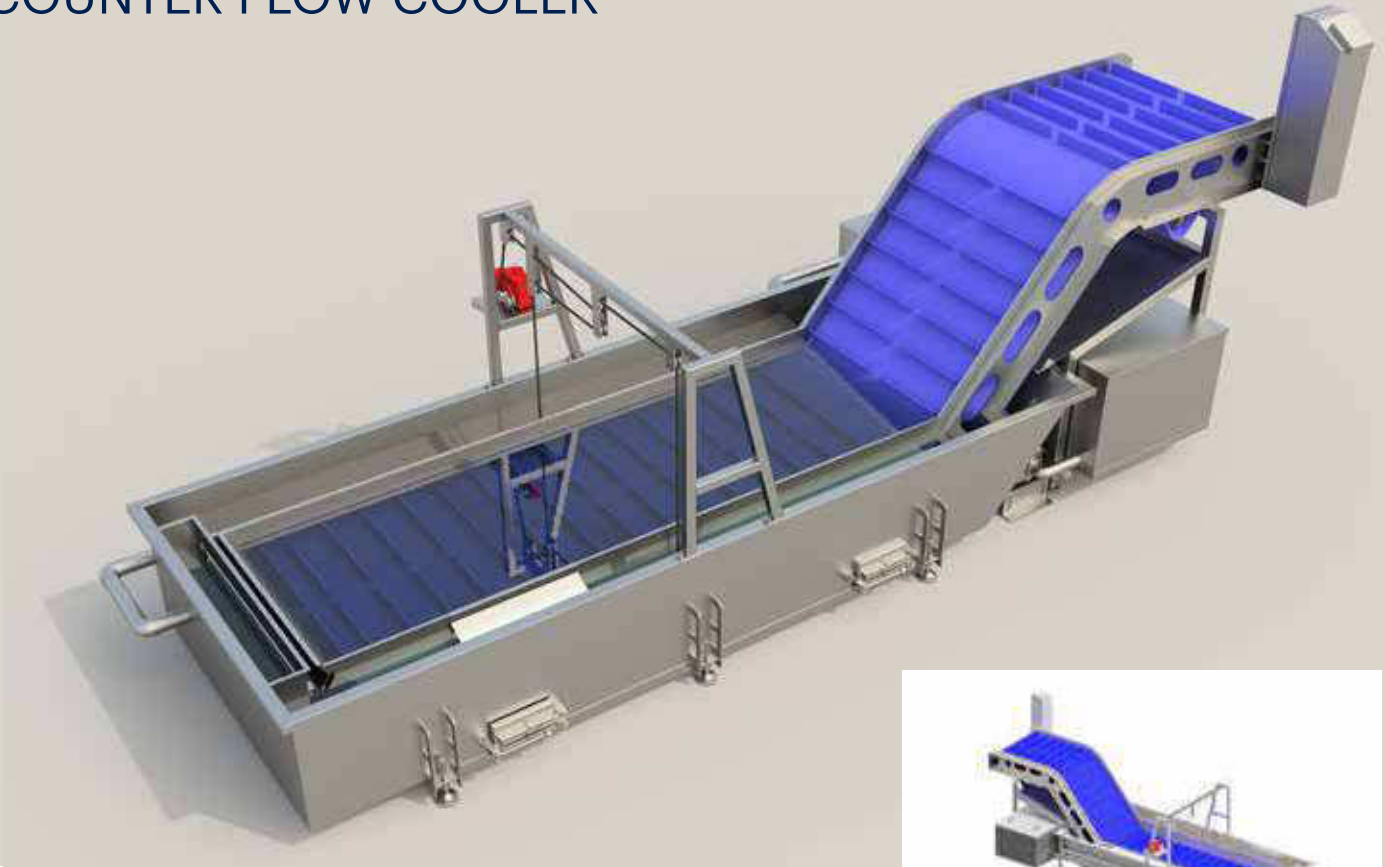
Designed for use with the CFTECH series of Cookers and Blanchers. After cooking or steaming, the product is immediately fed into the CFTECH's Rain shower cooler where chilled-water gently falls evenly over the product through the rain shower system. The system is designed for the product to achieve core temperature of 5°C or less.

The modular design of CFTECH Rain water shower makes it customizable to customers specific needs. Machine operation is based on thermodynamic principles. The upper-level sensor is placed to control the solenoid valve which provides the water into the tanks thus avoiding overflow and the lower-level sensor provided for the safety of the pumps placed to avoid dry run if water inside is insufficient.



COOLING LINE

COUNTER FLOW COOLER



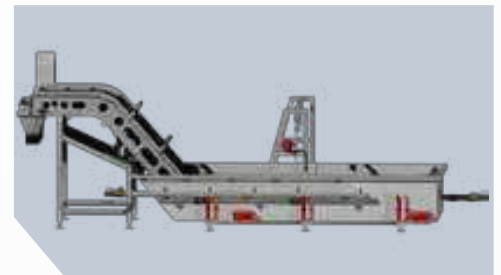
Benefits

- Improves yield.
- Energy savings of 25% to 75%. Compared to ice methods or traditional water chilling.
- Improves product quality and consistency.
- Integrated controls.

Overview

The counter flow cooler and the conveyor are manufactured entirely in stainless steel and non-corrosive material. The unit comes with easy clean features making it possible to meet even the strictest cleaning demand. It is equipped with a centrifugal pump to ensure rapid chilling of the cooked products by maintaining the waterflow in the tank.

The belt speed and flow rate are easy adjustable. The product is exposed to a final spray wash at the outlet of the tank.





FREEZING LINE

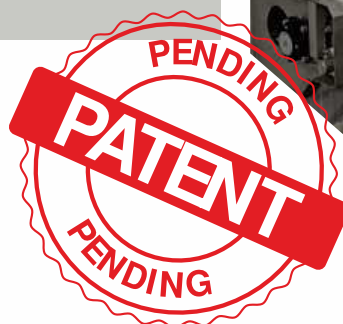


IQF MULTIJET FREEZER



Advantages & Benefits

- Flexibility in handling multiple products
- Fully automated lifting mechanism
- Excellent Product Texture and Appearance.
- Online Conveyor Cleaning System
- Improve yield
- Compact cabin space
- Eliminate downtime
- Less power consumption



TECHNICAL SPECIFICATIONS

	250 KG	500 KG	750 KG	1000 KG
OVER ALL DIMENSION LxWxH (mm)	6500x2550x2600	7900x3800x2700	11400x3800x2700	14800x3800x2700mm
BELT WIDTH (mm)	1100	1750	1800	1750
NO. OF BELTS	1	1	1	1
MAXIMUM PRODUCT HEIGHT (mm)	100	100	40-135	100
BELT SPEED UPPER/LOWER	1 to 7 min/4 to 28 min	3 to 35 minutes	3 to 35 minutes	3 to 35 minutes
REFRIGERATION DUTY	40 kW	120 kW	160 kW	240 kW
TOTAL POWER REQUIRED	9.8 kW	19 kW	25 kW	46 kW
VOLTAGE	3x400Vx50Hz	3x380V+N+E+50Hz	3x380v+N+E+50Hz	3x380v+N+E+50Hz

*CUSTOMIZATION OPTIONS AVAILABLE



FREEZING LINE

DOUBLE BELT IMPINGEMENT FREEZER



Benefits

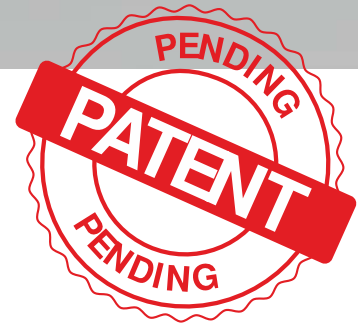
- World's Only machine with fully automated lifting mechanism.
- Best product appearance.
- Live conveyor washing system.
- Less freezing time.
- Improve yield.
- Eliminate downtime.
- Less power consumption.
- Suitable for all types of products.

Overview

The CFTECH Double belt impingement freezer is capable of processing all types of products. It operates with the very effective and fast principle of impingement airflow. This is based on the intelligent airflow made by CFTECH and freezes the products with rapid speed. The air is directed from a pressure chamber through small nozzle outlets on the top and bottom of the product. CFTECH provides freezers which are easily adaptable, efficient, accessible and easy to maintain. There are various freezers available as per the requirement of the client.

FREEZING LINE

SPIRAL IMPINGEMENT FREEZER



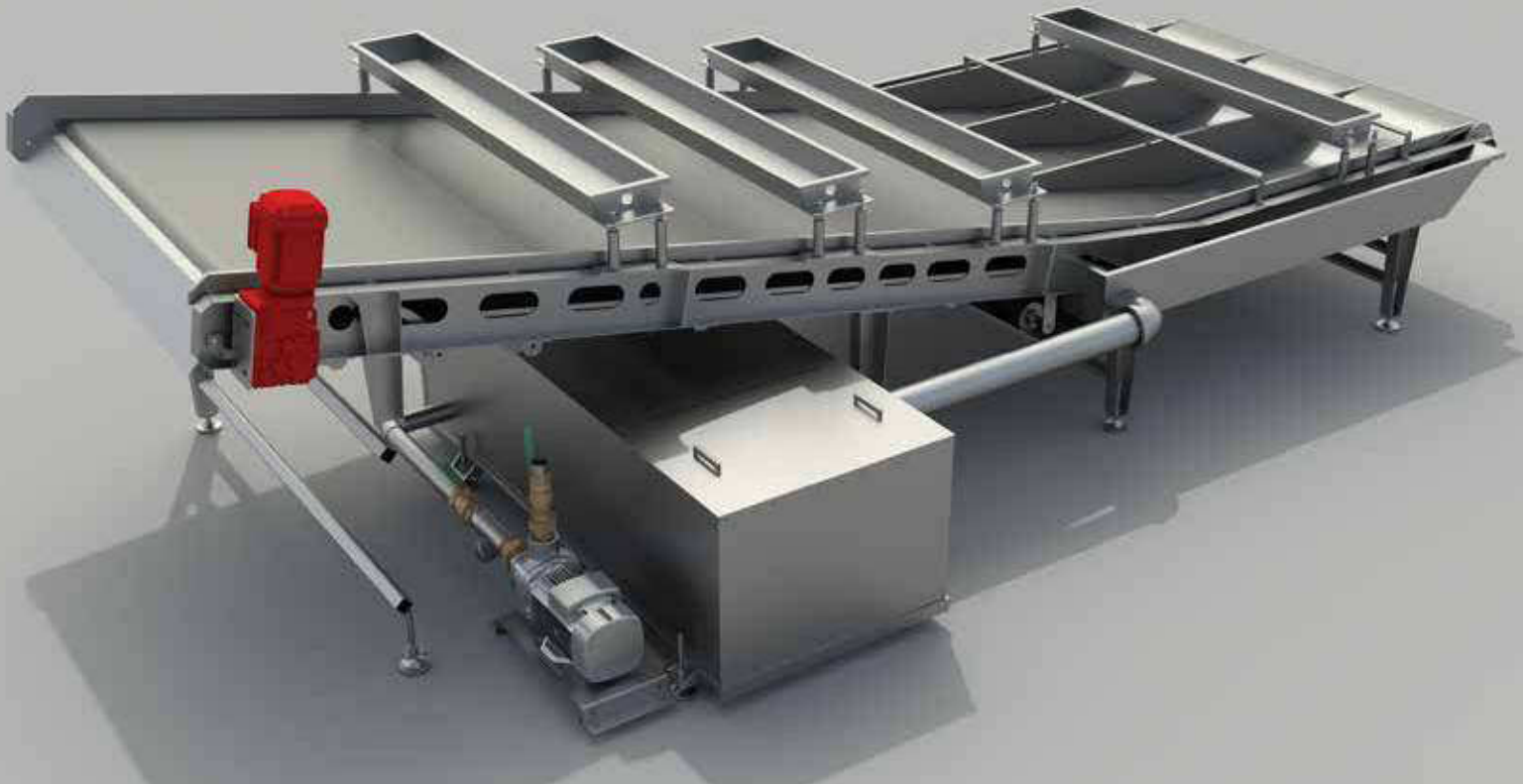
Benefits

- Compact Size
- Less Space is required for installation.
- Uses double impingement technology.
- Fast freezing in minimal time.
- Less power consumption.

Overview

The spiral freezer that CFTECH provides helps the customer to plan the freezer in the minimum available space. It saves energy and follows the principle of double impingement. Spiral freezer ensures quick freezing and maintains the quality of the product with the least loss of liquid after thawing and the lowest freezing cost per kilogram with optimum weight yield.

DIP GLAZER



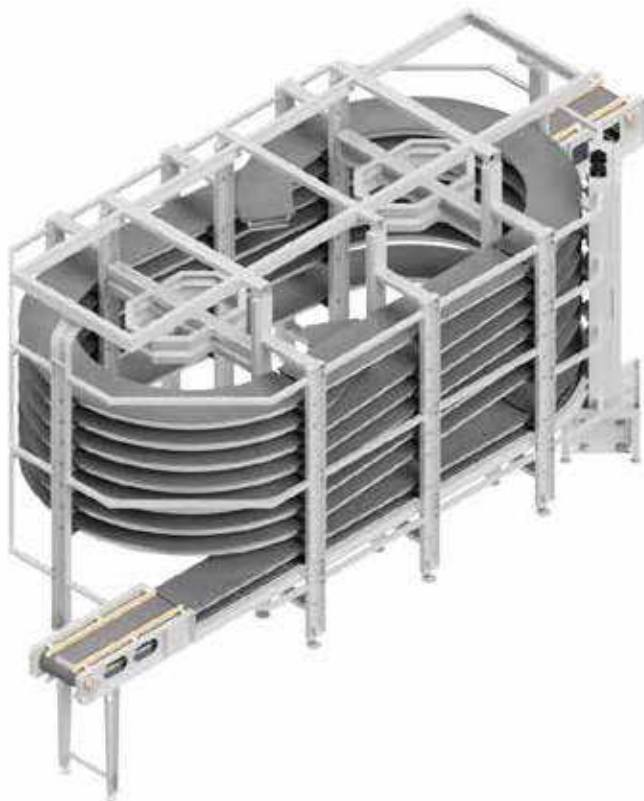
Benefits

- New design allows glazing on both sides of the products.
- Controllable speed depending on the product and glazing proportion.
- High glazing proportion meeting the customers requirement.
- New belt design ensures smooth product transfer

Overview

The unit is designed to form part of an automated processing line, where a precise, high capacity and quality glaze is paramount. The frozen products via the in-feed chute distributed onto the conveyor belt and led straight into the dip section of the belt. The products being fully submerged and surrounded by water, an even and very uniform glaze is then formed on the products.

EDGE DRIVE SPIRAL CONVEYOR



Benefits

- Low power consumption
- Economical
- highly efficient
- Less Space

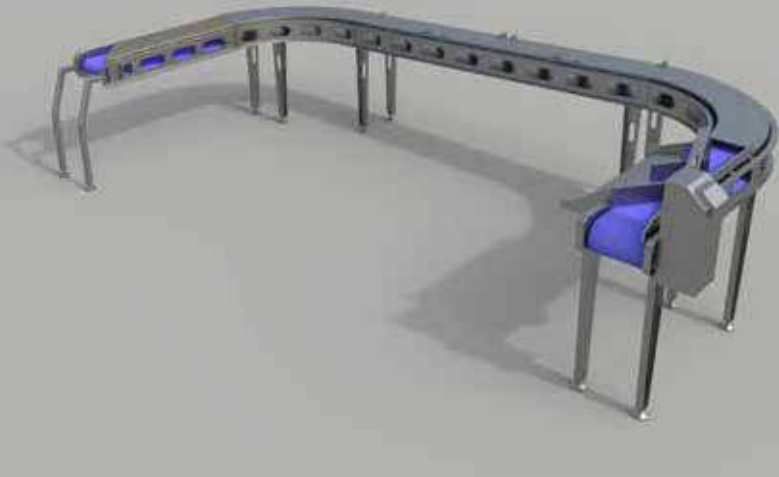
Overview

The spiral conveyor transports the products vertically to bridge a difference of height or to function as a buffer zone. The key to its unique compact construction which saves valuable floor space is the spiral shaped conveyor track.

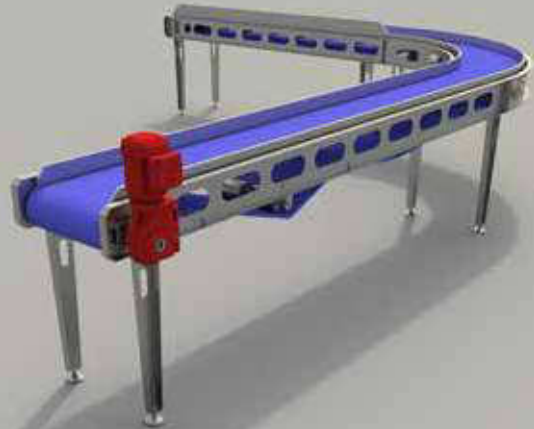


CONVEYING SYSTEM

C CONVEYOR



L CONVEYOR



INCLINING CONVEYOR



TRANSFER/EQUALISING CONVEYOR



Benefits

- Low power consumption
- Economical
- Highly efficient
- MOC: SS304

Overview

The Conveyor is manufactured in stainless steel and other non-corrosive materials. The Conveyor comes with a hygienic design and easy to clean features. The unit is equipped with speed control to match the line speed required. The conveyor will deliver the products precise and gently onto the next step of the production line.

OUR PARTNERS



WASHING & DRYING
SYSTEMS



- Crate and tub washing and drying systems
- Skinning
- Vacuum pack



- Automatic Frozen Fish and Meat Slicing
- Automatic Frozen and Fresh Meat cutting saw



Pesage dynamique
& Intelligence en process industriel

- Dynamic intelligent Weighing
- Compact and Batch Grader



- Co2, Green Refrigerant based
Cascade type Refrigeration systems





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OUR MANUFACTURING FACILITY



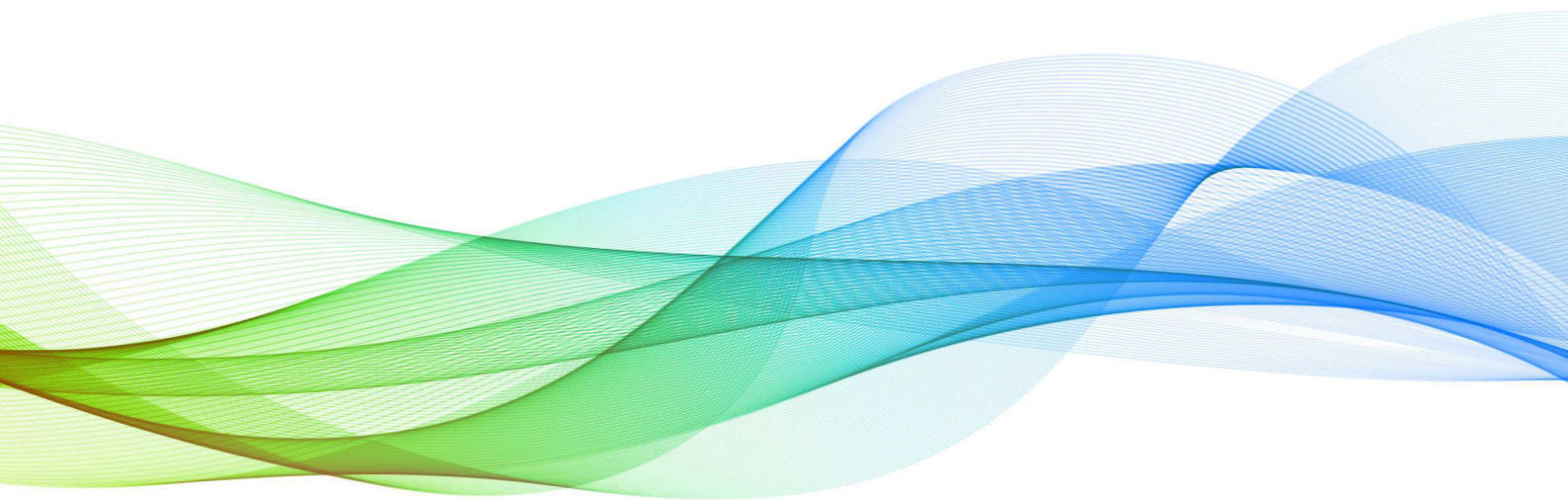


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OUR RESOURCES





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