



# Optiblast Hotel Freezer™

By using advanced automation, the Optiblast Hotel is able to provide advanced logistic solutions for storing and freezing fish in tray and boxes.

Optiblast Hotel is an automatic freezer hotel that can freeze and log the time each product needs to be in the freezer for correct core temperature. Automatic logistics system in/out of freezer is included.

## How does it work:

Fish get stored in tray and get transported to the freezer. Two lock hatches prevent the “warm” air from the factory to enter directly into freezer. Automatic elevators will place the tray in pre-defined shelving, and the system starts to log freezing time. After freezing time has been achieved the elevator pick the tray and the transport out of the freezer starts. Two lock hatches prevent the “warm” air from the factory to come directly into freezer also for the output line.

## Benefits:

- Less people needed for operating the system.
- Proper freezing time in freezer.
- No needs of people inside Freezer.
- Racks are not needed for transporting product into freezer.

## Specifications:

- LxWxH = ... 11,6 x 9,9m x 5,7 m.
- Hight between shelf: 240 mm.
- Estimated capacity: 50 t, 8 hours production time (fish size 4 kg).
- Arranged for saddle, wave and flat tray.
- Can be extended in length direction unlimited.
- Elevator speed: 3 trays per minute.
- Freezer temperature -35°.
- Product temperature before freezer 4°.
- Supported fish types.
  - ⇒ Salmon (round and filet).
  - ⇒ Trout (round and filet.)
  - ⇒ Can be used for all type of products.