



There is a difference  
between fresh and frozen food.  
With **TINA**,  
you'll never notice it.



The secret is in  
**the revolutionary thawing method**,  
featuring a unique process that retains virtually  
the full flavour and texture of fresh produce.

**LOIPART**

# TRADITIONAL THAWING

## Critical Points

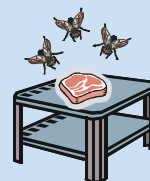
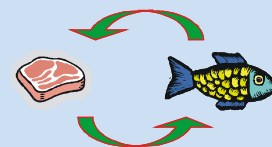
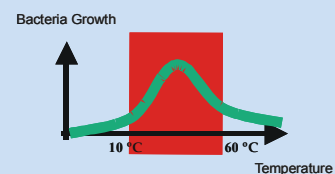
- **TIME:** Traditional thawing methods (thawing room, refrigerator) are **time consuming**



	Target temp centigrade	Tina-defrost hours	cold room hours	Difference %
Tenderloin	+0.5	3.5	21	83
Lambracks	+1	3	16	81
Minced beef	+0	6	36	83
Roast beef	+0.5	12	40	70
Chicken breast	+1	2	18	89
Salmon (filet)	+0.5	3	18	83
Prawns	+0.5	1.5	6	75

- **WEIGHT LOSS:** Using traditional methods weight loss can be over 10%
- **HYGIENE:** Traditional thawing methods expose food to potential contamination

- Bacteria growth due to thawing at temperature within the danger zone.
- “cross contamination” – often cold rooms or other non-dedicated areas used for thawing contain other kinds of food.
- “direct contamination” – food left to thaw on work surfaces etc. is exposed to all kinds of contamination risks.



- **SPACE:**

- Logistics problem

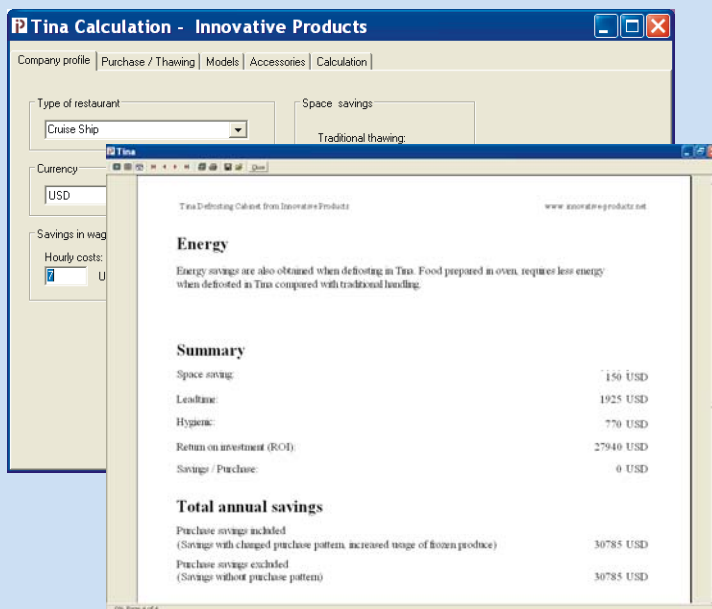
# TINA = The Solution

**TINA** maintains the **taste** and **appearance** of the served product almost undistinguishable from **fresh food!!!**

- Reduces thawing time by over 80%
- Weight loss = up to 50% less compared to traditional method
- Bactericidal cleaning cycle, semi-automatic
- Preserves nutritional values of food
- HACCP

## SAVINGS MADE VISIBLE

We have an easy-to-use software application available free on the net to show you customized calculation of the payback time for the investment in **TINA** thawing cabinets .



The screenshot displays the 'Tina Calculation - Innovative Products' software interface. The main window shows a 'Summary' section with the following data:

Category	Value
Space saving:	150 USD
Leadtime:	1925 USD
Hygienic:	770 USD
Return on investment (ROI):	27940 USD
Savings / Purchase:	0 USD

Below the summary, there is a section for 'Total annual savings':

Category	Value
Purchase savings included (Savings with changed purchase pattern, increased usage of frozen produce)	30785 USD
Purchase savings excluded (Savings without purchase pattern)	30785 USD

The different saving opportunities are listed separately and clearly:

- Thawing times
- Weight loss
- Raw material purchasing costs
- Lead-time
- Space savings - replace cold rooms



## Product information:



### Modul TINA 1200

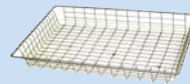
Volume: 1 200 litres  
 Capacity:  
 (of defrosting food): max 200 kg/thawing period  
 baskets/containers: 13 GN 2/1

Height: 2 100 mm  
 Width: 1 365 mm  
 Depth: 910 mm

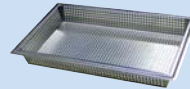
Prepared for connection to central cooling or to separate cooling unit.  
 Electrical and water connections needed.

### Accessories:

1. Rack trolley for 13 GN 2/1 baskets/containers
2. Basket GN 2/1
3. Perforated container for small goods
4. HACCP System



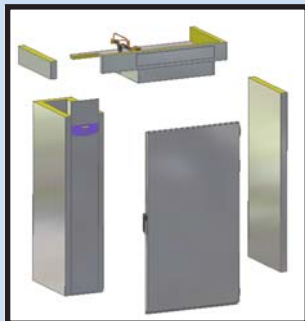
Basket GN 2/1



Perforated container



Rack trolley



**The modular construction** makes it possible to carry all the parts through existing doors and build the cabinet on board. Thanks to the reduced height the Tina cabinet is suitable for installation in existing thawing- and cold rooms.



*Tina Thawing system is patented*

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*Subject to changes without notice.*