



DeepChill™ for Lobster Processors

Rapidly Cool Lobster for Top Quality



DEEPCHILL FOR LOBSTER

In today's competitive market, processors of high quality lobster, must ensure that customers receive the freshest highest quality product. DeepChill's rapid, even cooling achieves this.

DeepChill systems are used worldwide by top seafood providers to guarantee high quality and optimize operations.



BENEFITS

- Cool product 3-7x faster than water
- Retain moisture, product weight
- Instantly stop the cooking process
- Prevent over-cooking
- Increase production line capacity
- Ensure highest product quality

COOL COOKED LOBSTER FROM 55°C TO 4°C IN 8 MINUTES

CLIENT SUCCESS STORY

CHALLENGE A large processing company in Australia was looking to quickly cool down their cooked lobster to retain moisture and ensure the highest possible quality. They supply cooked and uncooked lobster to Japan and other demanding markets around the globe.

SOLUTION They integrated a DeepChill system into their operations, pumping DeepChill ice slurry into vats next to the superboilers. Lobsters are cooked to the desired temperature of 55°C in wire baskets. Once fully-cooked, the baskets of lobster are removed from the super-boiler and submerged in large steel vats containing DeepChill.

RESULTS The cooking process was stopped instantly, enabling them to process more lobster, and resulting in a higher quality product to satisfy the demanding markets they were supplying.



Sunwell Technologies, Inc.
180 Caster Ave.
Woodbridge, Ontario
Canada L4L 5Y7

t: 1-905-856-0400
f: +1-905-856-1935
inquiries@sunwell.com
www.sunwell.com

