■A precautions for use label is stuck in a product.

- Specifications and appearances are subject to change without notice.
- The colors of products shown in this catalog may differ from actual colors due to variations in printing.
- The contents of this catalog are copyrighted by the manufacturer.
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## ⚠ Safety precautions

- The products shown in this catalog are for indoor use. They should be used and stored in locations away from rain.
- Always carefully read the Operation Manual and Installation Manual prior to use to ensure proper usage.
- Installation and electrical wiring are required. Please consult the store where the product was purchased or a qualified professional.
- Do not place volatile, flammable materials such as ether, benzene, alcohol or lighter tanks in the cabinets. There is a danger of explosion.
- Please use for temporary storage of foods. Do not put medical products or research samples in the cabinets. Use for anything besides the intended purpose may cause problems such as a degradation of quality of the stored item.

GALILEI
Be cool, Be alive.


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Description contents of this leaflet are as of 00000 2024.
(2407-50)F

Leaflet No.
ER K-91


GALILEI
Be cool, Be alive.

We improve food quality and safety with freezing and thawing technology.

# Galilei Group Food Engineering Solutions

# Blast Chiller / Shock Freezer

## Quick chilling and freezing at -40°C

Restore freshness and deliciousness like freshly cooked food.

### Equipped with 3 chilling modes* according to the ingredients, and 3 control methods

The combination of 3 chilling modes "Pre-cool", "Chill" and "Shock Freeze" and run control is suitable for handling all kinds of foodstuff and dishes. The temperature control system, is switchable among "Center Temp. Control", "Timer Control" and "Cold Air Control".

**Pre-cool*** — The temperature inside can be lowered before actually cooling the food.

**Chill** — Put the heated food still hot. It is once cooled down and then rapidly chilled.

**Shock Freeze*** — Food is blast-frozen at once at as cold as -40°C.

* Not applicable with Model QXF-005SFLT

#### 3 Run Control Methods

| | |
|---|---|
| Center Temp.Control | Food is chilled down to its preset center temperature and then kept cold. The then temperature inside for cold storage becomes equal to the center temperature setting. |
| Timer Control | Food is chilled down only for the timer setting and then kept cold. Continuous run may also be preset. |
| Cold Air Control | Food is chilled down until the temperature inside reaches its setting, and then kept cold. |

**Blast chillers and shock freezers are for slowly cooling down and rapidly chilling and freezing freshly cooked food items.**

**Keep up the deliciousness and savoriness! Take out fried chicken and delicatessen are also let cool down. Yet fluffy and juicy.**

Fried chicken


Just cooked fried chicken


Cooled down in blast chiller


To keep it fluffy and juicy.

**Freeze just cooked baked bread quickly to keep up its yummies. The bread can also be stored for quite a while to extend the market.**

Frozen bread


Just cooked baked bread


Quickly frozen in blast chiller


Package it and offer it frozen!

**Chill freshly cooked food quickly to safely skip the hazardous "food poisoning bacteria growth temperature zone"! Now you ensure the safety and security of food.**

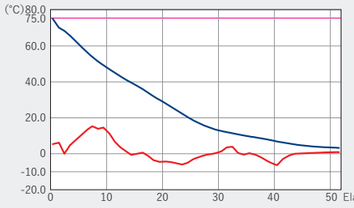
Custard pudding


Hot pudding just made


Chill it quickly in blast chiller

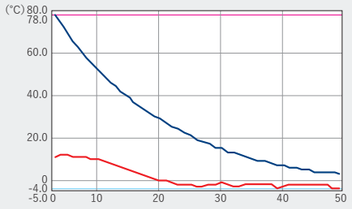

No bacteria. Serve it safe and delicious!

#### Cooling-down data of fried chicken




**Sample:** Fried chicken (40g a piece) *GN pans: 1,850g on each of 5 pans (9.25kg in total)
**Model in use:** QXF-005SFLT
**Presettings:** Pre-cool: -40°C, Mode: Cold Air, Temp. inside; -2°C, Target core temp.: 3°C, Airflow: Strong
**Results:** Core temp. from 75°C down to 3°C in 51 minutes

#### Cooling-down data of custard pudding




**Sample:** Custard pudding (60g a piece) *GN pans: 28 puddings on each of 6 pans (168 pieces and about 10kg in total)
**Model in use:** QXF-006SFLT2
**Presettings:** Pre-cool: -40°C, Mode: Chill, Temp. inside; -2°C, Target core temp.: 3°C, Airflow: Auto
**Results:** Core temp. from 75°C down to 3°C in 46 minutes

* The cooling-down time depends on the volume, size, thickness, type, initial temperature, etc. of food.



## LINE UP : A wide range of models to meet your needs.

### Blast Chiller / Shock Freezer Type 12 with self-cleaning function


Temperature inside presettable to -40°C
Forced Drying function
12 1/1 GN pans storable

**QXC-012SFLV2** Three-phase 200V
[GN pan vertical setup type]
- Effective internal volume:286L
- External dimensions:W840×D880(932)×H2,062㎜

### Blast Chiller/Shock Freezer Type 12


Temperature inside presettable to -40°C
Forced Drying function
12 1/1 GN pans storable

**QXF-012SFLVA** Single-phase 240V
[GN pan vertical setup type]
- Effective internal volume:286L
- External dimensions:W840×D880(932)×H1,882㎜

### Blast Chiller/Shock Freezer Type 6


Temperature inside presettable to -40°C
Forced Drying function (option)
6 1/1 GN pans storable

**QXF-006SFLVA** Single-phase 240V
[GN pan vertical setup type]
- Effective internal volume:173L
- External dimensions:W840×D880(932)×H1,465㎜


Temperature inside presettable to -40°C
6 1/1 GN pans storable

**QXF-006SFLTA** Single-phase 240V
- Effective internal volume:147L
- External dimensions:W1,200×D750(802)×H800㎜
- Product weight:145kg

### Blast Chiller/ Shock Freezer 100V

Inverter CDV


Temperature inside presettable to -40°C
Forced Drying function
5 1/1 GN pans or 5 baking trays storable

**QXF-005SFLT** Single-phase 100V
- Effective internal volume:111L
- External dimensions:W750×D750(810)×H850㎜

### Blast Chiller/Shock Freezer Types 20, 24, 40 & 80 Remote type CDV

Temperature inside presettable to -40°C
Forced Drying function (option)

**QXF-020SFKS** Three-phase 380V
20 1/1 GN pans storable
[GN pan horizontal setup type]
Stand-alone freezer, cart type
- Effective internal volume:864L
- External dimensions:W1,290×D1,027(1,061)×H2,250㎜
- Product weight:320kg

**QXF-024SFKS** Three-phase 380V
24 1/1 GN pans storable
Stand-alone freezer, cart type
- Effective internal volume:638L
- External dimensions::W1,290×D1,167(1,201)×H1,775㎜

**QXF-040SFKS** Three-phase 380V
40 1/1 GN pans storable
Stand-alone freezer, cart type
- Effective internal volume:1,123L
- External dimensions::W1,290×D1,167(1,201)×H2,210㎜

**QXF-080SFPS3** Three-phase 380V
80 1/1 GN pans storable
Stand-alone freezer, cart type
- Effective internal volume:3,105L
- External dimensions::W1,500×D2,372(2,443)×H2,315㎜

# Chamber Type / Alcoh ol Brine Type Freezer

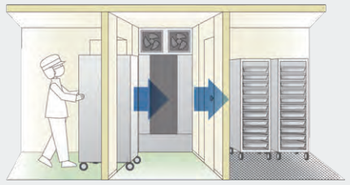
Customizable to treatment capacities

## Blast Chiller Chamber

Blast Chiller Chamber suitable for a wide variety of products and small lots. Foodstuffs can be cooled and frozen evenly with a large air volume. The simple structure allows for easy cleaning and sanitary. We can propose products according to your production volume.

Prefabricated blast chiller is designed to load food on a cart. This is a flexible freezer designed to suit the custom-er's production environment, characteristics, volume, and installation conditions.

Processing ➡ Chilling & Freezing ➡ Storage



◎Built to suit the processing volume
◎Custom-made
◎Able to control multiple patterns

Ultra-quick freezing of foodstuffs

## LSHOCK®

This is the freezer for ultra-quick freezing of foodstuffs by immers-ing in alcohol brine at temperatures from-25°C to-30°C without any loss of quality.
This freezer is immersed in alcohol brine for ultra-quick freezing. This batch-type freezing system can be used for small quantities of various products, and is widely used for surface freezing of ham logs and other products.

**Ultra-quick freezing**

High efficiency and quality can be achieved by immersing and chilling in liquid. Liquids have superior thermal conductivity compared to air, and are about 20 times faster than air, making ultra-rapid freezing possible.

**Improvement in quality**

While slow freezing destroys cells and degrades texture and tongue feel, ultra-quick freezing improves quality because the cells are finer and there is less dripping.

**Some have built-in refrigeration unit**

Built-in refrigeration unit makes it unnecessary to install conventional refrigerant piping. The caster makes it easy to move the unit.

Chilling in shorter time and with higher quality

## Differential-pressure Chiller Chamber

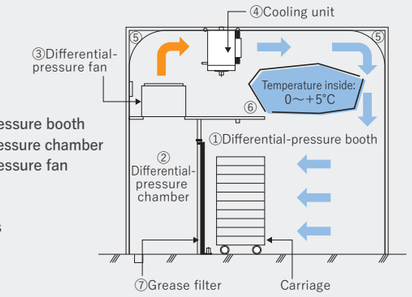
Efficient chilling is achieved in a short time by using the difference in pressure (differential pressure) generated in the chiller and the differential-pressure chamber. Compared to cold-air blowing, this chiller provides for even performance, less loss and better yield.

### Quicker chilling

The differential pressure generated in the chiller and the differen-tial-pressure chamber is utilized to uniformly and efficiently chill the product installed in the differential-pressure booth. In addition, the air in the booth is blown from the upper differential-pressure fan into the chiller. This way, the air flow is constant without any stagnant air.

### What is differential-pressure chilling equipment?

The in-chamber air, cooled by the cooling unit, is forced to circulate by the differential-pressure fan.
This design chills food products efficiently in a short time.
This system is so called because the pressure in the chiller and that in the differential-pressure chamber are different.




①Differential-pressure booth
②Differential-pressure chamber
③Differential-pressure fan
④Cooling unit
⑤Baffle plate
⑥In/Out sensors
⑦Grease filter

### 〈 Actual application 〉

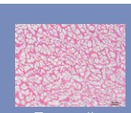
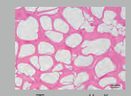
**Quick chilling of prepared foods for lunch boxes**

■Products: Fried, boiled and grilled foods, and soup
■Capacity: 1,920 kg/batch
■Process temperature: +85°C down to +10°C or lower
■Temperature inside: 0° C to +5° C
■Chilling time: 90 minutes
■Number of booths: 12

What is the difference between Quick freezing and Slow freezing?

### Difference in freezing methods

A comparison of the quality of the food by 2 freezing methods. Slow freezing easily breaks down food cells and ruins texture and taste of food. In quick freezing, on the other hand, the cells are kept fine & preserving the smooth texture.

| | | | |
|---|---|---|---|
| LSHOCK® (Quick freezing) |  Boiled egg |  Konjac jelly |  Tuna cells |
| Home-use freezer (Slow freezing) |  Boiled egg |  Konjac jelly |  Tuna cells* |

* Photo credit: Japan Food Research Laboratorie

### Typical freezing time by product category

**Fillet of fish** (vacuum-sealed package)
Temperature: +5°C → -18°C
Time: 30 minutes

**Beef**
Temperature: +5°C → -18°C
Time: 12 minutes

**Sushi**
Temperature: +5°C → -18°C
Time: 15 minutes

**Shrimp**
Temperature: +5°C → -18°C
Time: 7 minutes

**Whole pork loin ham**
Temperature: +3°C → Surface-frozen
Time: 12 minutes

**Shiitake mushroom**
Temperature: +5°C → -18°C
Time: 12 minutes

**Asparagus**
Temperature: +5°C → -18°C
Time: 10 minutes

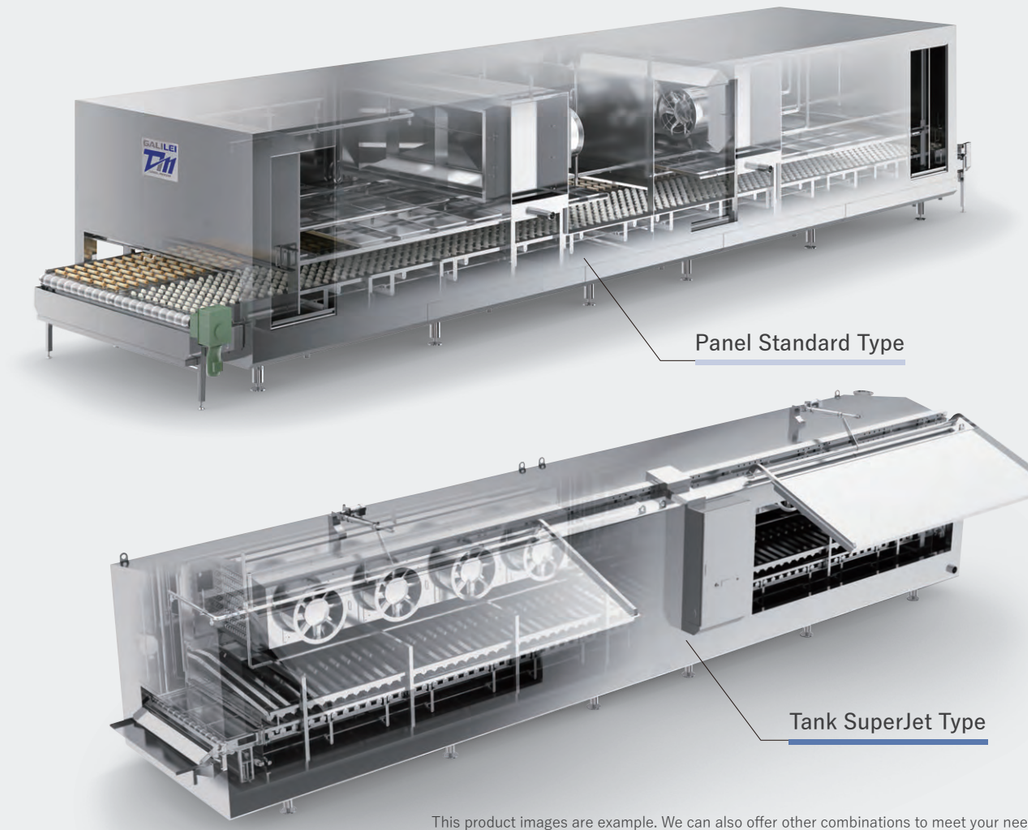
**Cheesecake**
Temperature: +5°C → -18°C
Time: 28 minutes

# Tunnel Freezer

## **For freezing in large quantities** in food factories, central kitchens, etc.

### Innovative quick-chilling/freezing system "TUNNEL FREEZER®"

The "TUNNEL FREEZER", a continuous quick-chilling/freezing equipment, enables freezing even in the room temperature range.
Enjoying the No. 1 market share in Japan, the system is backed by our 60-year-old chilling/freezing expertise.
It creates added value of extending the best-by date and expiration date: good even for one day longer.
It also helps to solve food loss and factory waste food problems.




This product images are example. We can also offer other combinations to meet your needs.

## Outer wall structure

### Panel Type

Based on the insulating function required in prefabricated panels, this employs highly accurate insulation panels which are needed in TUNNEL FREEZER. These are made on dedicated TUNNEL FREEZER lines by our group company, GALILEI PANEL CREATE CO. LTD.

### Tank Type

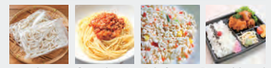
The inside is insulated with a monocoque stainless steel structure. With a large wing door installed, the structure is superior in cleanability as it is easy to visually inspect the inside of the freezer. Furthermore, it is the only structure capable of taking in steam in order to sterilize the inside of the freezer.



## Delivery record

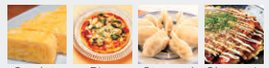
▶ Boiled fish paste


▶ Noodles, Rice




▶ Seafood


▶ Side dish




▶ Vegetables & Fruits

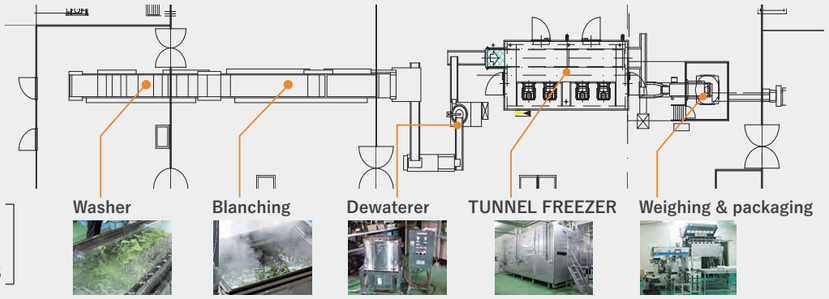

▶ Meat


▶ Confectionary production, Bread


We will make the best proposal for all kinds of food stuffs.

## System suggestions

Typical freezing line configuration for frozen bulk vegetables




Arrival ➡ Washing ➡ Blanching ➡ Cooling ➡ Cutting ➡ Dewatering ➡
Loosening & checking ➡ TUNNEL FREEZER ➡ Weighing & packaging ➡ Boxing ➡ Freezing chamber

## $CO_2$ Refrigeration Unit System

NOBRAC

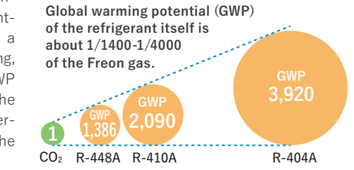
Greenhouse gases still diffuse into the atmosphere due to the release of fluorocarbon refrigerants. In this significant situation, $CO_2$ refrigerant is considered natural, eco-friendly, and the safest option. The Galilei Group has developed the $CO_2$ chilling/freezing system "NOBRAC". By integrating the control of $CO_2$ chillers and freezers, energy can be saved by up to about 20%. This unique system gives optimum approaches: chilling follow-up in response to load fluctuations; optimal freezer expansion valve control; freezer control coupled to system prediction.

[ System layout ]


### What is $CO_2$ refrigerant?

$CO_2$ refrigerant is natural, environmentally friendly and the safest. The currently used HFC refrigerant (R404A) has a significant impact on global warming, whereas the $CO_2$ refrigerant with a GWP of 1, even if leaking, greatly lessens the impact on global warming. This refrigerant can also be safely handled in the same way as the Freon gas.

**Global warming potential (GWP) of the refrigerant itself is about 1/1400-1/4000 of the Freon gas.**



# Thawing Cabinet

## Two-stage temperature settings are ready, To achieve defrosting in a short time with less dripping.

It thawing by ...

### Natural thawing

Problem

- Chance of bacterial growth
- The thawing time varies depending on the season and ambient temperature.
- There will be lots of dripping.

### Thawing in refrigerators

Problem

- It takes long time to thawing.

### Thawing under running water

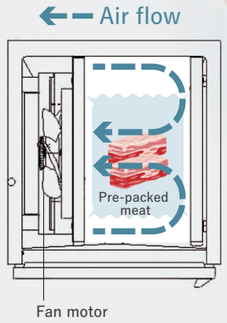
Problem

- Inflow of water due to broken packaging, etc.
- The thawing time varies depending on the season and water temperature.
- There will be lots of dripping.

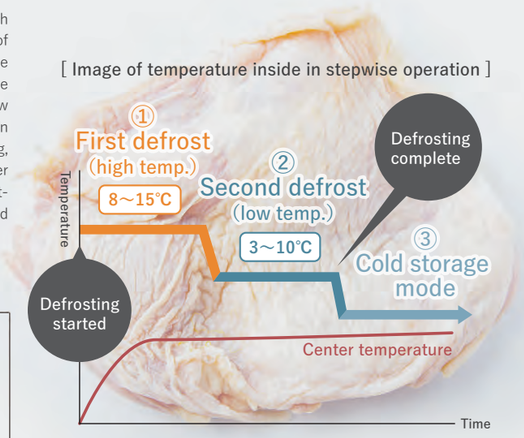
The Thawing machine with stepwise thawing function enables **hygienic** and **high-quality** defrosting **in constant time** throughout the year!

## High-quality thawing in 2 steps

Food is quickly defrosted at high temperature to the extent of keeping its quality. When the surface temperature rises, the setting changes itself to the low level for continuous thawing. In the brief two-step defrosting, quality remains intact. After defrosting, the system automatically switches to the cold storage mode.




[ Image of temperature inside in stepwise operation ]




6- patterns of thawing programs can be put in memory, saving your time for temperature and time settings.

*QDD-08DDMDF has two patterns.

## Washable! Easy-to-clean design

Equipped with waterproof internal fan, the entire compartment can be washed with water. The tray fittings and shelf pillars are also detachable, ready to clean up the corners too.

Detachable shelf brackets

## Hygienic with drying mode

The 50° C drying mode keeps the compartment inside hygienic.

## Two-compartment independent control

In this type, the two compartments are independently presettable. It serves your applications, such as thawing different ingredients at once.

## LINE UP : A wide range of models to meet your needs.

### QDD-08DDMD2

**(Thawing in top and bottom compartments)**

- External dimensions:W755×D800×H1,950㎜

Two-compartment independent control

12 sheet pans storable | Three-phase200V

Able to defrost in large quantities with sheet pans.


### QDD-08DDMDF

**(Thawing & frozen storage in top and bottom compartments)**

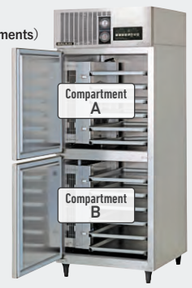
- External dimensions:W755×D800×H1,950㎜

Two-compartment independent control

12 sheet pans storable | Three-phase200V

Able to store frozen food until the start of thawing. Timer-controlled thawing start/end time.

*A cover is attached on the timer zone of the current product.




### QDD-12DDM

**(Thawing in right and left compartments)**

- External dimensions:W1,200×D800×H1,950㎜

Two-compartment independent control

24 mesh baskets storable

Single-phase100V

It comes with mesh baskets and is ideal for defrosting sliced sushi ingredients and fillets.


### QDN-06DDM1

**(Thawing in top and bottom compartments)**

- External dimensions:W610×D650×H1,950㎜

Two-compartment independent control

12 half-size trays storable

Single-phase100V

Designed to save space.


### QDW-09DMT1

- External dimensions:W900×D750×H800㎜

6 1/1 GN pans storable | Single-phase100V

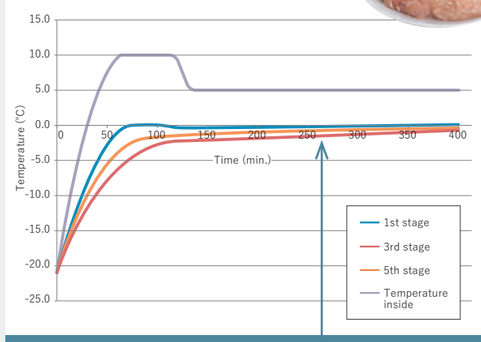
One-compartment type available for users with small-small-quantity processing. The top panel can be used as worktop.

* The image is for reference only. Please see reverse side for the mesh basket specifications.

## Thawing example For frozen chicken

| | |
|---|---|
| Weight | Approx. 48 kg per compartment (2 kg pack, about 55 mm thick, size 220×220 mm) |
| Timer settings | First defrost: 120 minutes at 8° C |
| | Second defrost: 280 minutes at 4° C |

Temperature chart



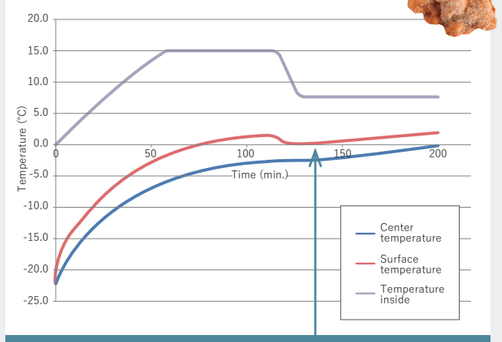

Stable temperatures of thawed food

*The thawing time varies depending on food temperature, size, load, temperature setting, etc.

## Thawing example For frozen fried chicken

| | |
|---|---|
| Weight | Approx. 42 kg per compartment (3.5 kg pack, about 45 mm thick, size 350×248 mm) |
| Set-up time | First defrost: 120 minutes at 15° C |
| | Second defrost: 80 minutes at 4° C |

Temperature chart




Less dripping because the surface temperature does not rise too much.

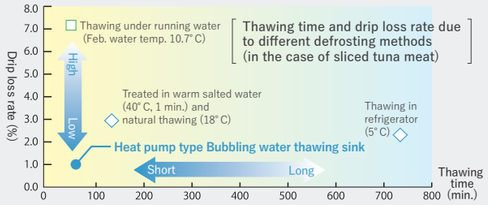
*The thawing time varies depending on food temperature, size, load, temperature setting, etc.

# Thawing expertise behind successful solutions

## High-quality thawing with temperature control and bubbling

### Heat pump type
## Bubbling water thawing sink

Thanks to bubbling and optimal thawing temperature control, some downsides such as cell destruction and wrinkling, which would occur during thawing, can be minimized. Dripping is also prevented. For loads up to 30 kg, the finish quality remains stable and the finish time is as specified.




### Easy to operate with touch panel

Just press the start button for automatic stepwise thawing.
Even after defrosting, the freshness is maintained as it is.

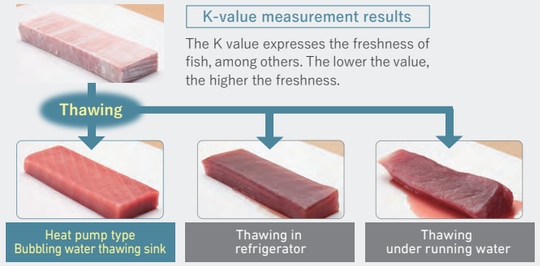
### Hygienic

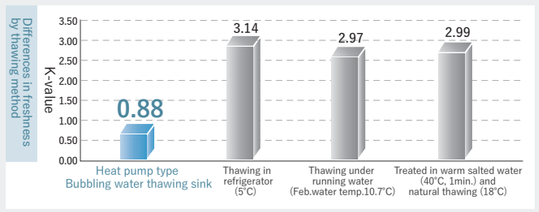
The inner surface of the chamber is flat and easy to clean.

### High-quality thawing in a short time

A heat pump is used to control the temperature of the thawing chamber.
It takes less time than conventional thawing methods.

◎In the case of thawing tuna (Class A)




### WBD-30MTA1

Three-phase 200V | Made-to-order

- External dimensions: W900×D750×H850mm
- Effective internal volume: 100L
- Product weight: 120kg

Drinking water is used for the system itself.
A water tap must be installed for water supply.



## High-quality thawing of frozen food achieved in large quantities
# High Humidity Thawing Cabinet

### High-quality thawing at high humidity

Humid, low-temperature air gets circulated evenly from the side ducts. It provides for quality thawing with much less dryness, color change and dripping.

**Top-quality defrosting of a variety of ingredients**

| Types of ingredients | Thawing mode | Time |
|---|---|---|
| Young chicken leg meat (2kg x 54 bags, 108 kg in total) | Automatic defrost (full-thawed) | 8-10 hrs. |
| | Continuous defrost (half-thawed) | 4-5 hrs. |
| Diced pork (6 kg x 18 bags, 108 kg in total) | Automatic defrost (full-thawed) | 8-10 hrs. |
| | Continuous defrost (half-thawed) | 4-5 hrs. |

*Each defrosting time is a guideline for the total weight of about 100kg. This duration varies depending on the food thickness.

### QDM-130CM6

Three-phase 200V | Made-to-order

- External dimensions: W1,300×D798(848)×H1,920(2,060)mm
- Effective capacity: 660L
- Product weight: 320kg
- Inside temperature setting range: −15～30°C
  In-chamber humidity: Higher than 90%
- Treatment capacity per process (approx.): 100 kg (maximum 300 kg daily)

*The Clean Defroster has been co-developed with Japan Light Metal Co., Ltd.
*Water supply and drainage system is required.

### Sterilization and deodorization of in-chamber air

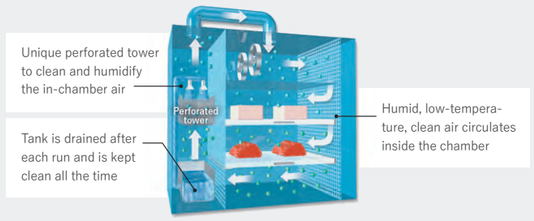
The unique perforated tower is designed to clean (sterilize and deodorize) the in-chamber air while humidifying.

### Temperature control

The optimum temperature can be preset from -15 to +30°C according to the ingredients.

### Easy to operate with touch panel

[ Structure of the Clean Defroster ]




## Thawing meat, fish, and vegetables with a high level of quality!
# High Humidity Thawing Chamber

### Low-temperature, high-humidity thawing system using superheated steam

### Top-notch thawing

Due to low-temperature and high-humidity settings, there is little dripping. Humid air is also sterilized and hygienic due to superheated steam.

### Wide-range temperature settings

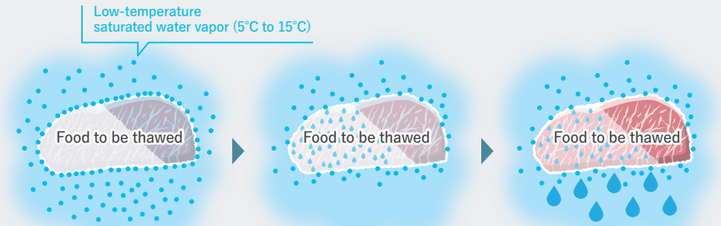
Optimum temperature presettable to suit food in question (-20°C to +30°C)

### Uniform thawing

Food, which is placed between the floor-standing fans, can be defrosted evenly from the top to bottom stages

### Labor saving

Compared to thawing in refrigerators, it takes less time to get the job done. Food is in cold storage until you take it out. No draining needed unlike thawing under running water.




Saturated water vapor stays on the surface of things thawed and becomes frosty.

This frost is condensed (vapor to water) at the melting point, resulting in dew drops. The latent heat of condensation then generated is used to start thawing.

Heat is drawn away, and the melted frost turns into water droplets. Saturated water vapor drops and accumulates, one after another, to accelerate thawing.

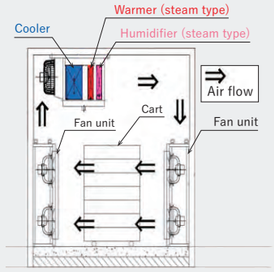
●Water vapor ⇒ Water: 2260 kJ/kg ●Ice ⇒ Water: 335 kJ/kg
**Thawing using about 7 times the latent heat**

By uniformly sending humid air to food product, it can be thawed evenly in large volumes too. The ingredients are much less dried and do not change in colors. And with less dripping.

Temperatures can be preset in the range of -15°C to 30°C according to the ingredients. Compared to thawing in refrigerators, it takes less time. Unlike thawing under running water, there is no need to drain thereafter.

### Example of thawing cycle

Various thawing cycles can be programmed. Food is stored cold after the final stage and before taking it out. Each process can also be independently controlled, enabling to use the system as normal refrigerator.




First thawing +15°C/90% → Second thawing +5°C/90% → Final stage 0°C → Refrigerated storage +2°C

### Example of thawing schedule: 2kg pack of chicken

| Run stage | Set temperature | Set humidity | Process time |
|---|---|---|---|
| First thawing | 15°C | 90% | 1H |
| Second thawing | 5°C | 90% | 6H |
| Final stage | 0°C | – | 1H |
| Storage after defrosting | 3°C | – | Take-out |

### 〈 Typical applications 〉 ▶Thawing chicken and pork

### 〈 Construction Examples 〉

# Sanitation

## Daily hygiene control leads to the safety and security of food.

## FE CLEAN WATER Electrolytic Dilute Sodium Hypochlorite Generator

FE clean water means sterile water that is generated by electrolysis of saline solution.(It is equivalent to diluted sodium hypochlorite.)

### Highly bactericidal

Sterilizes vegetables, meat, fish, etc., and cleans and sanitizes cooking utensils and processing machinery by running FE clean water.

### Effective to destain and deodorize

Removes stain and bacteria that would give out an odor. Using this powerful deodorizing effect, connect a hose to clean up floors and drains as well.

### Good to keep the ingredients intact

The pH level is almost neutral (weakly alkaline). Food is little affected and easily rinsable.

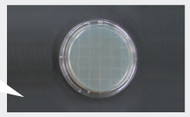
### Friendly to people and the environment

No worry about dishpan hands. The sterilizing solution is just made of water and common salt, therefore eco-friendly.

### Experiment to disinfect cutting boards with agar culture media

After washing with detergent (24-hour culture)

Sterilization with FE Clean Water after washing with detergent (24-hour culture)



* Based on in-house test data

## LINE UP :

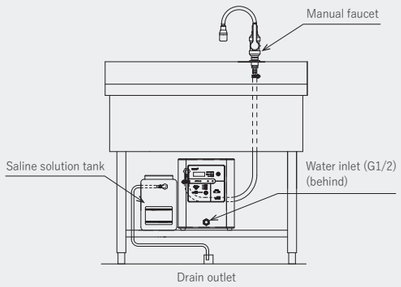
### FES-08S Single-phase100V

●External dimensions :
Body; W250×D110×H335(310)mm
Saline solution tank; W160×D160×H244mm
*Dimensions in parentheses is for mounting on a wall.

*Equipped with accompanying anti-fall fixture

### FES-12L Single-phase100V

●External dimensions :
Body; W250×D210×H320mm
Saline solution tank; W160×D160×H244mm




### All-in-One type


### FE-1U-10000 Single-phase100V Made-to-order

●External dimensions :
W1,000×D600×H1,790mm

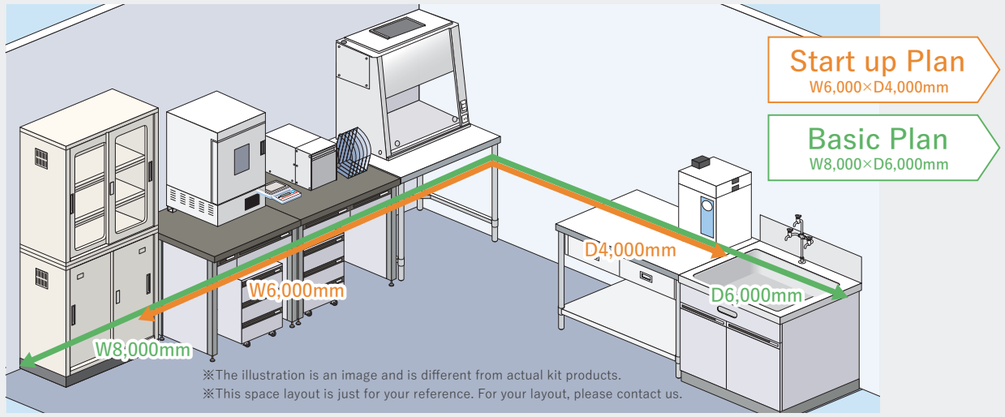


The self-imposed tests of food products keep guard on food safety.

## Food Microbiology Testing

The self-imposed tests of food products keep guard on food safety.
Food safety cannot be discussed without scientific verifications. It is important to scientifically verify and record the quality of each process and to feed back the results to the site in a timely manner. To this end, the key point is to create a system for conducting voluntary inspections.
Listening to your request, we will come up with the optimal plan.

### Layout Plans for Available space




※The illustration is an image and is different from actual kit products.
※This space layout is just for your reference. For your layout, please contact us.

### Example of an introductory kit required for bacteriological testing (simplified method)

**Start up Plan**
(Food inspection)

For stamp-form, sampling and food inspections

Trade name

1. Cryogenic Incubator
2. Science Autoclave
3. Colony Counter
4. Bag Mixer
5. Food Sample Process Stand
6. Electronic Scale
7. Hose-less Burner
8. Nichipet Pipette
9. Stainless-steel Tweezers
10. Inspection Scissors
11. Scale Stand

**Basic Plan**

This plan is for those who want to perform inspections with greater accuracy and for those who plan to improve the inspection level in the future

Trade name

1. Cryogenic Incubator
2. High-pressure Steam Sterilizer (Miclave)
3. Colony Counter
4. Bag Mixer
5. Food Sample Process stand
6. Electronic Scale
7. Hose-less Burner
8. Nichipet Pipette
9. Stainless-steel Tweezers
10. Inspection Scissors
11. Scale Stand
12. Clean Bench
13. Pure Water Generator

For the FMM-240TCB, please specify city gas or propane gas.

# Total support solution s

## for your attention to “Food preparations”

The key point is to create a system that can maintain the added value of "safe and delicious food items."
In order for you to keep preparing food products in a safe manner, Galilei Group provide support services.
They include the set-up of your indispensable work environments and equipment,
essential hygiene management for food safety, the introduction of HACCP and its operation
and follow-up, and many other services.

Sanitary

Quality Control Office/ Inspection Room

Thawing Room

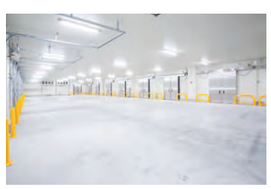





Packaging equipment



Loading dock shelter



Platform

Freezing/refrigerating chamber

TUNNEL FREEZER/steamer

Conveyor

A food innovation
hub toward the future

MILAB
(Osaka)

MILAB is the Galilei Group's open innovation base, at the Osaka headquarters in Japan. The Galilei Group invites companies from different industries, universities, research institutes, entrepreneurs and other people to incubate brand-new ideas and techniques.
This food innovation hub is intended to promote the human interaction, people-to-technology connection and linkage of different techniques, which means value creation.

Actual equipment test

Quality evaluation

Next Generation Retail System

Menu development

Seminar

Labs for scientific research
on food and technology

## MILAB Laboratory for foodstuffs

This laboratory scientifically verifies and evaluates the taste, safety of foods. We also support our customers’ product development with a variety of data instruments and analytical equipment.

### Bacteria test

Experiencing bacterial examination through food microbes, and checking hygiene management level.

### Sensory evaluation

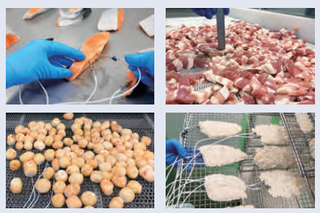
Doing the sensory analysis not just using the analytical instruments but also comparing different tastes and from other angles.

### Freeze test

When specifically considering the installation of TUNNEL FREEZER, MILAB performs a “freeze test”. A freeze test means that the desired food is cooled and frozen in TUNNEL FREEZER to test its quality, and our knowledgeable experts will advise you on the best cooling method and the most suitable freezer.

OVER 300tests a year

OVER 10,000 tests date



More Information