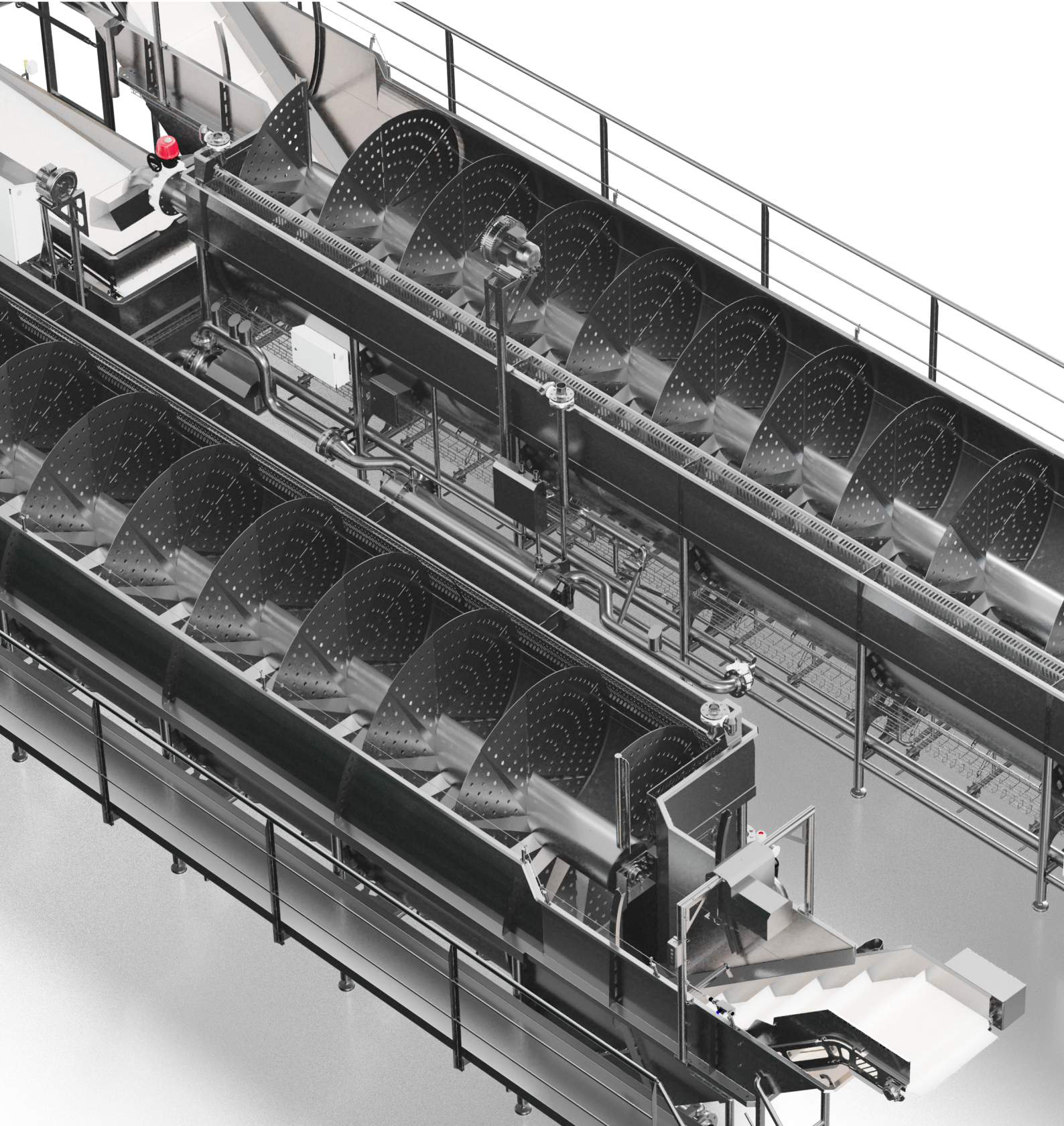


RoteX Thawing Systems

Match the quality of fresh fish with superior re-freshed product

- All fish receives equal treatment - FIFO
- Water, energy and labor saving
- Full control of temperature and timing
- No drip loss - maximized yield

 SKAGINN 3X



**UP TO
5% YIELD GAIN**



NO DRIP LOSS IMPROVES YIELD

The RoteX Thawing® system is an advanced thawing system for IQF or block frozen groundfish, salmon and pelagic fish. The system is designed to preserve the original quality of the raw material and maximize production efficiency and product value.

The immersion thawing method helps maintain product quality, prevents drip loss and improves yield. The system offers up to 5% yield gain compared to traditional air thawing methods.

FULL TEMPERATURE CONTROL

Producers have full control over thawing time, water temperature, throughput per hour and energy consumption, all thanks to a system that precisely regulates flow and temperature. The software offers overview of the production and access to all thawing data from start to finish.

EFFICIENT, PATENTED PROCESS

Frozen product enters the thawing tank where it is kept in constant motion by slow rotation and water circulation. A patented side injection of water and air provides enhanced thermal conductivity so that individual pieces separate and thaw faster.

The water in the tank is recycled through a heat exchanger which regulates the temperature in the tank and ensures even distribution. The system's efficient, low temperature thawing and immediate cooling of the product to stop the thawing at the right moment, inhibits bacterial growth and increases the quality of the product while keeping thawing time as short as possible.

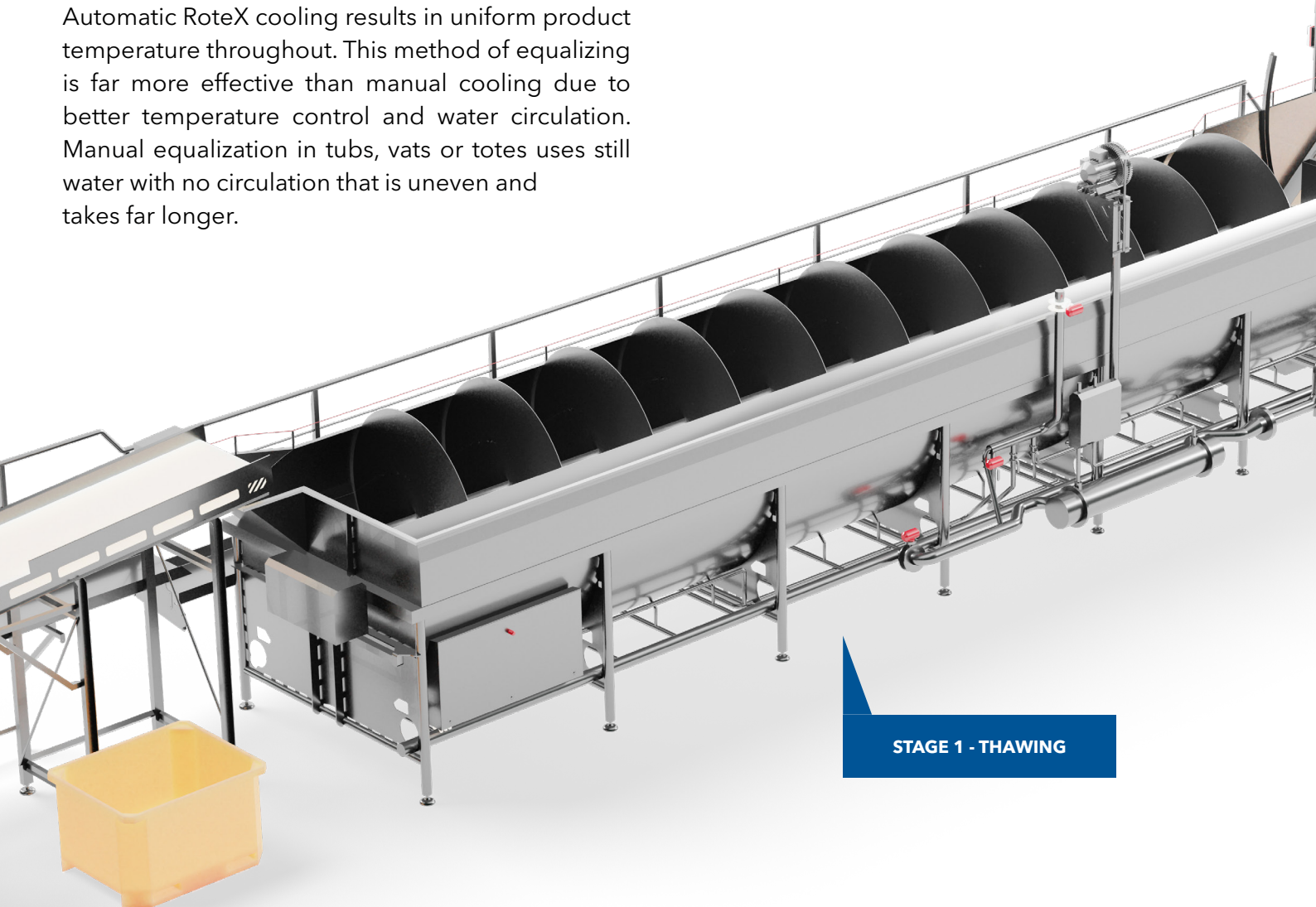


TWO STAGE THAWING & EQUALIZING

Thawing and equalization are performed in separate stages, which secures high production yield and improves shelf life on the refresh market. Two RoteX tanks are used for a continuous process, one for thawing and a second for equalizing or cooling the product after thawing is completed.

Automatic RoteX cooling results in uniform product temperature throughout. This method of equalizing is far more effective than manual cooling due to better temperature control and water circulation. Manual equalization in tubs, vats or totes uses still water with no circulation that is uneven and takes far longer.

The RoteX Thawing system delivers fully thawed and equalized fish ready for further processing without any pause in production. This eliminates the need to store fish in vats or tubs. The fish exits the system in optimal condition—fully chilled and firm—for downstream productions such as skinning, filleting and portioning.



STAGE 1 - THAWING

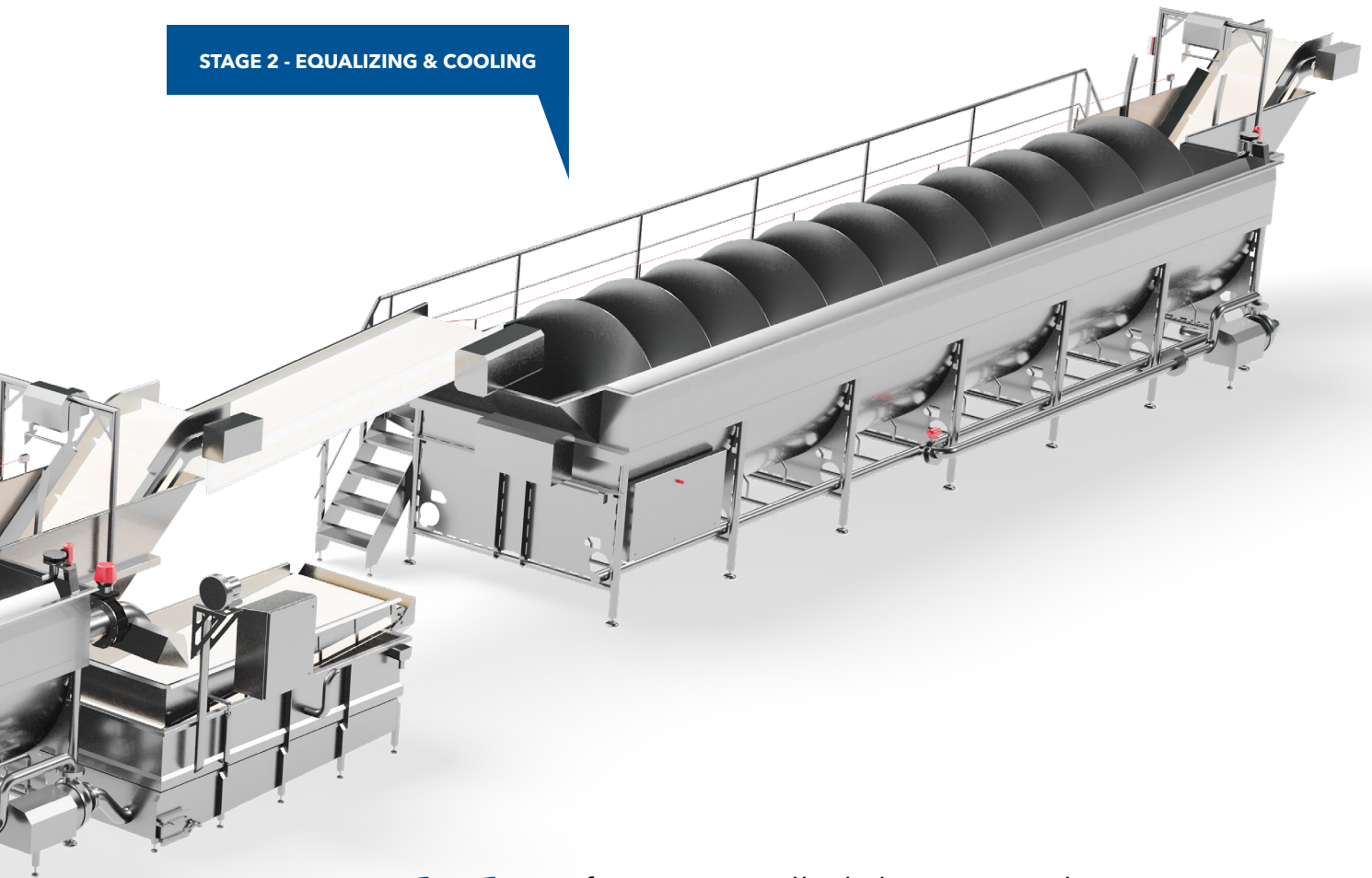
SAVES WATER, ENERGY AND LABOR

The RoteX single and dual stage thawing and cooling solutions offer substantial water savings compared to conventional flow-through systems. Tub thawing

systems use around 5 liters of water for every kg of fish, while the RoteX Thawing® system uses as little as 0.5 liters for every kg of defrosted fish.

Under normal operating conditions, the RoteX Thawing® system requires only one operator. The ergonomic design of the system's infeed offers good working conditions with all controls at the operator's fingertips.

STAGE 2 - EQUALIZING & COOLING

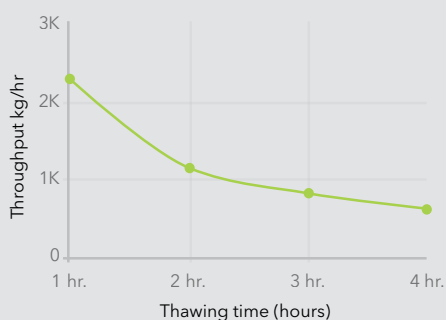


"After we installed the RoteX Thawing system we have full control of the thawing process, giving us improved production run and product quality. It also led to considerable savings in water, electricity and labor."

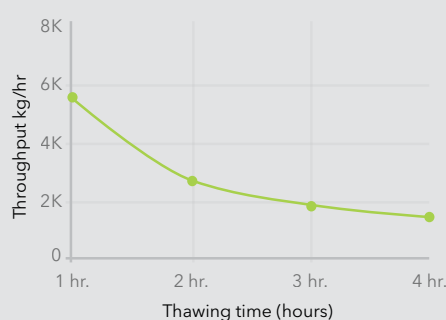
- Claus Christensen, Production Manager, Larsen Danish Seafood A/S

FASTER THAWING - BETTER QUALITY

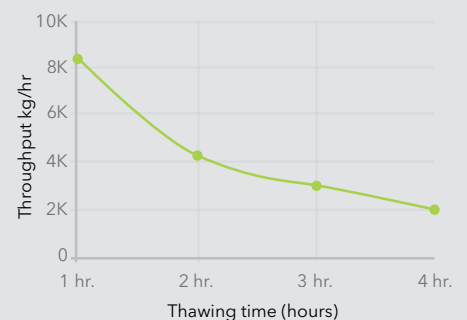
RoteX Compact



RoteX Classic



RoteX Supreme





FILTREX WATER FILTERING

The FiltreX built-in water filtering system offers a sustainable recycling of water that is both cost effective and environmentally sound. All thawing liquid is re-circulated through a 400 µ filtering belt that offers the collection of filtered waste for alternative processing. The main advantages of the FiltreX system include heat recycling, water reuse and the reduction of bacterial content.

MATCHES THE QUALITY OF FRESH



"We are very happy with the system. The installation process ran smoothly, and we are running the system daily. Now we have full control of the thawing time and temperature, and we have seen at least a 2% increase in yield."

- Robert Duthie, Managing Director, Denholm Seafood Ltd.



Salmon

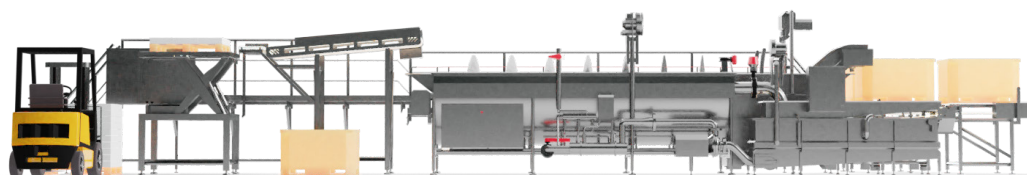


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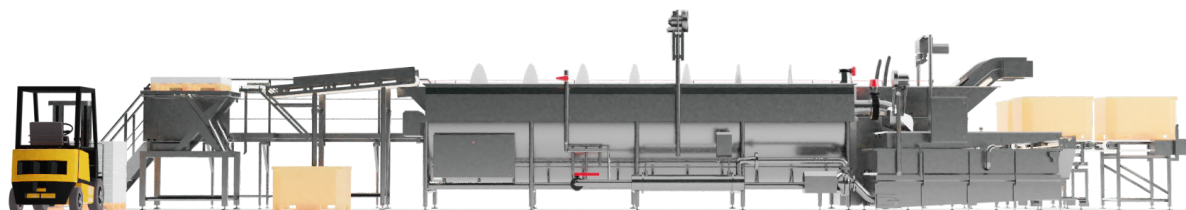


Herring

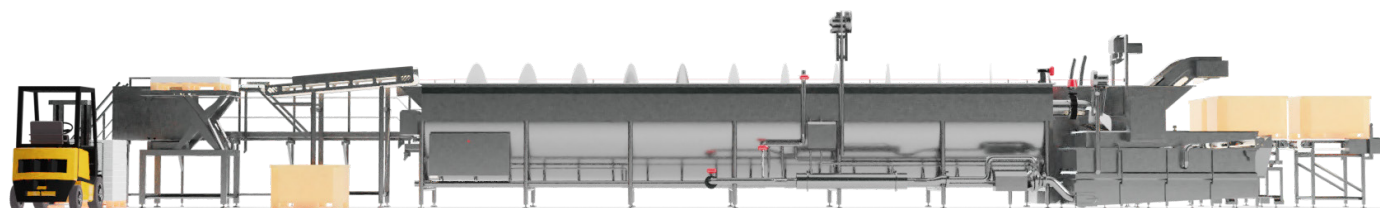




RoteX - Compact



RoteX - Classic



RoteX - Supreme

V1 ENG - MAY 2021

TECHNICAL SPECIFICATIONS

Type	RoteX Compact	RoteX Classic	RoteX Supreme
Block (frozen)	Ground fish / Pelagic	Ground fish / Pelagic	Ground fish / Pelagic
Volume	8 m3 / 2,113 gallons	20 m3 / 5,823 gallons	30 m3 / 7,925 gallons
Fish quantity in tank	2.35 mt 5,200 lbs	5.6 mt 12,350 lbs	8.4 mt 18,500 lbs
Footprint m/ft (LxWxH)	6x2.2x2.1m / 20x7x7ft	8.6x2.7x2.6m / 28x9x9ft	12.4x2.7x2.6m / 40x9x9ft