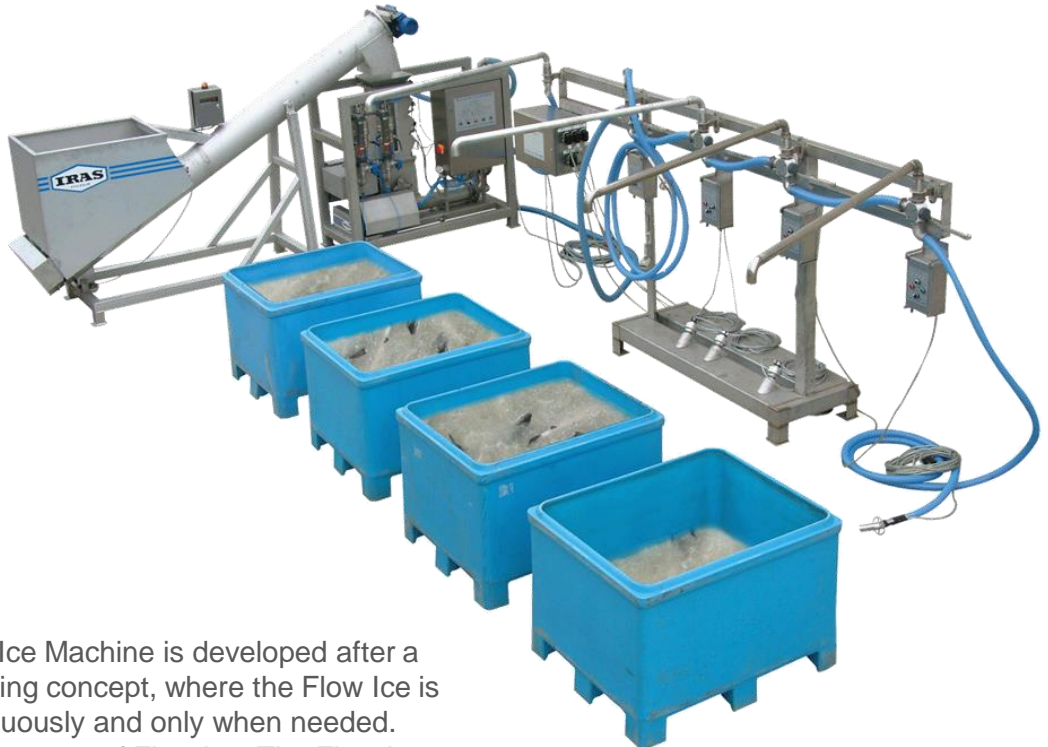


Ice distribution, Ice handling- cooling

Ice Storing and distribution

IRAS deliver advanced solutions for ice handling. The corner stone is a unique Ice Pyramid Silo, which by means of our Multi screw bottom empties after the (FIFO) principle: first in/first out. This ensures that the oldest ice always is used first. An extraction conveyor pull the ice out of the silo and into our pneumatic distribution system, which contains of a Blower, Airlock, pipes, bendings, split collars and diverter valves.

Alternatively, the system can also be delivered with ordinary conveyors and screws.



Flow ice:

The IRAS Flow Ice Machine is developed after a new epoch-making concept, where the Flow Ice is produced continuously and only when needed. That means no storage of Flow ice. The Flow Ice has a very soft consistency, which ensures an extreme fast and efficient cooling of the fish, as the heat exchange is carried out on the entire surface of the fish. By this a good quality of the end product is conserved..

The Flow Ice consists of a mixture of water/brine or seawater and crystal ice flakes/tubes. The ice is crushed and mixed with brine in the PLC controlled process. After that it is pumped to the consumer as Flow ice.

The Flow Ice machine is produced of selected quality materials for long life time, and furthermore it can be supplied with an extensive distribution system for delivery of Flow Ice to several destinations.

