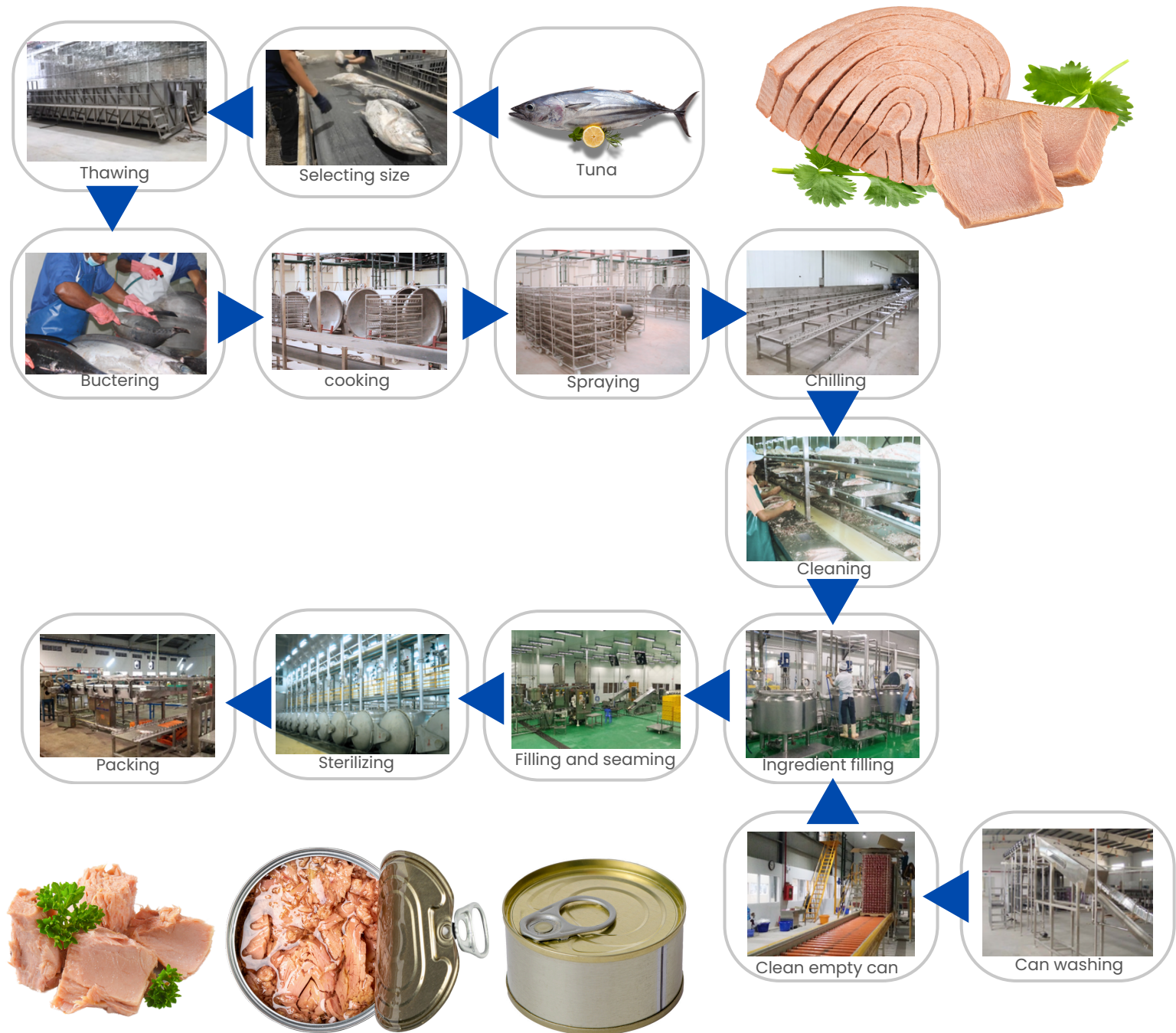


TUNA PROCESSING LINE



TUNA PROCESSING LINE





SELECTING CONVEYOR

A selecting conveyor is used for sorting tuna based on various criteria such as size, weight, and quality. This processing will happen after receiving the frozen tuna from storage, ensuring that only the desired tuna proceed to the next stage of processing. This system improves efficiency and consistency, helping to maintain high product standards throughout the production line.



Vision

Enhance precision, efficiency, and quality control compared to manual sorting



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Mission

Efficiently transporting and sorting tuna, ensuring seamless production



Maintenance

Using a PVC belt, easy to clean, sanitize, replace, and highly flexible.



THAWING MACHINE

This machine is designed to efficiently and safely thaw frozen tuna to prepare it for further processing. This machine ensures that the tuna is uniformly thawed, maintaining the quality and texture of the fish while adhering to food safety standards.



Made of 304 stainless steel

Meet the demands of food hygiene and safety.

Programmable for different requirements and production needs.

Easy to clean and maintenance.

Thawing Tuna uniformly.

www.thaifoodmachine.com



COOKING MACHINE

This machine is essential for efficiently cooking tuna to achieve the desired texture, flavor, and food safety standards. This machine ensures uniform cooking, enhance the quality and consistency of the product. The machine's surface is made of stainless steel with food grade sanitary and ensure long service life.



Function

Adjustable time and temperature controls providing flexibility for processing various batch sizes and product specifications.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



SPRAYING MACHINE

A spraying machine is designed to apply water uniformly onto the tuna for various purposes such as cleaning or cooling or ensuring consistent flavor. This machine ensures that the tuna is properly treated with water to maintain quality and hygiene standards.

In a tuna processing line, this spraying machine applies a uniform coating of water, brine, or other solutions to the tuna, ensuring the removal of scales, blood or residues, and also preservation the flavor throughout the processing stages.



Mission

Enhancing flavor, maintaining moisture, and ensuring hygiene throughout the processing line.

Moreover, it helps maintain moisture levels in the tuna, preventing dehydration and preserving texture.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Maintenance

Stainless steel construction ensures maximum durability, easy to clean and maintenance.



STEAM COOKING TUNNEL MACHINE

This machine is essential for large-scale seafood processing, especially for tuna processing lines. Its customizable features ensure optimal efficiency and product quality. The machine's surface is made of stainless steel, meeting food hygiene standards and ensuring a long service life.



Function

- **Adjustable Cooking Time and temperature.**
- **Liftable belt conveyor equipped with a brush system for continuous cleaning of the belt**
- **Dual operation control: Automatic and Manual modes**



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Maintenance

Stainless steel construction ensures maximum durability, easy to clean and maintenance.





COOLING TUNNEL MACHINE

This machine is essential for large-scale food processing, especially for tuna processing lines. Its customizable features ensure optimal efficiency and product quality. The machine's surface is made of stainless steel, meeting food hygiene standards and ensuring a long service life.



Function

Adjustable time and temperature controls providing flexibility for processing various batch sizes and product specifications.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



BOILING TUNNEL MACHINE

This machine is essential for large-scale food processing, especially for tuna processing lines. The machine features a long, enclosed conveyor system that transports the tuna through a series of heated zones, maintaining precise temperature and cooking times.



Mission

Efficiently and uniformly cook tuna by maintaining precise temperature control,



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.

Its customizable features ensure optimal efficiency and product quality. The machine's surface is made of stainless steel, meeting food hygiene standards and ensuring a long service life.



CAN FILLER & SEAMER

This process automates filling and sealing cans with tuna. It ensures precise and hygienic filling to prevent contamination, while the seamer securely seals the cans to maintain freshness and extend shelf life. The system is designed for high-speed, reliable operation and features adjustable settings for various can sizes.



Vision

Ensures continuous operation and high hygiene, delivering consistent quality and efficiency.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Mission

Automates filling and sealing with precision and speed, handling various can sizes while ensuring uniformity and freshness.



Maintenance

Stainless steel construction ensures maximum durability, easy to clean and maintenance.