

RE-JOICE FREEZERS

Alcohol Based Liquid Freezing Technology for fast and efficient freezing and high quality product maintenance

Liquid Freezing Technology

RE-JOICE FREEZERS



High Quality Freezing:

Maintain pre frozen food quality and minimize food deterioration

Faster Freezing Times:

Freeze products faster, enabling faster and efficient production

Even Cooling:

Even cooling from all sides ensures proper freezing and product quality

RF-50

Pre Frozen Quality

Try the new Re-Joice Line of Freezers and never look back!

Rejoice Freezer

Rejoice Freezer is the revolutionary rapid liquid freezing machine in the freezing industry. This is the best solution to preserve your meat, aquatic and processed food products by keeping the freshness and quality as it is.

High quality rapid freezing

High quality rapid freezing maintains cell integrity and preserves the freshness of the food even after defrosting

Less processing time

The rate of heat transfer for our liquid freezer is about 20 times higher than air coolers. High speed cooling ensures less processing time and better product output

Providing uniform products

The alcohol ensures even distribution of cooling amongst all the products thereby maintaining even and uniform quality with all products

What is liquid freezing?

The Liquid Freezing System rapidly freezes the food by immersing the food in a stirring alcohol tank which is cooled down to -35°C. In this process, the liquid cooled alcohol evenly spreads around the product from all angles. This significantly speeds up the freezing process and ensures even freezing from all sides. This high speed freezing of the product minimizes cell destruction inside the product that is usually caused during the process of ice crystal formation. This ensures that the food maintains its freshness appearance and quality even after defrosting

After liquid freezing



After thawing

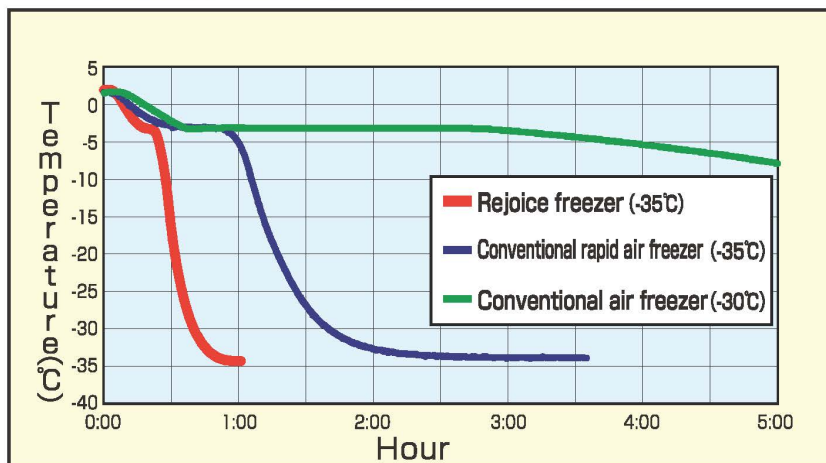


Typical time requirements for freezing products

Thickness of the food product	Beef	Fish	Pork & Chicken
2cm	10minutes	10minutes	8minutes
5cm	35minutes	30minutes	25minutes
8cm	50minutes	45minutes	40minutes
10cm	70minutes	60minutes	60minutes

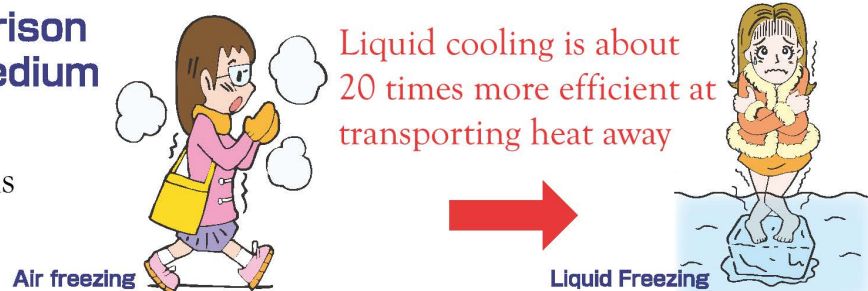
* The freezing ability varies depending on the pre-freezing temperature of the food product and the product type.

Freezing time comparison graph



Heat transmission comparison between liquid and gas medium

Liquid Mediums are much more efficient at cooling than mediums based on Air



Liquid freezing		Air freezing	
After freezing	After thawing	After freezing	After thawing
Beef 			
Chicken 			
Fish 			

Some of the adaptable products can be used in Rejoice Freezer

Meat Products



Fish Products



Agricultural Products



Processed food



Rejoice standard product series

Small scale products

RF-2



RF-10L



Large scale products

RF-160-200



Medium scale products

RF-50



RF-30



RF-80-100



Design flexibility according to the customer requirement

In addition to the above standard product series, we can customize the design to suit the needs of your business



Specifications of Rejoice Freezer

Hour Capacity	2kg/h	10kg/h	30kg/h	50kg/h	80kg/h	100kg/h	160kg/h	200kg/h
Product	RF-2	RF-10L	RF-30	RF-50	RF-80	RF-100	RF-160	RF-200
Alcohol volume	55L	190L	540L	700L	1,500L	1,500L	2,200L	2,900L
Freezing-machine power	0.6 kW	2.2 kW	4.5 kW	7.5 kW	11 kW	15 kW	26 kW	22 kW
Agitator-motor power	0.2×1 kW	0.4×1 kW	0.75 kW	0.75 kW	1.5 kW	1.5 kW	4.4 kW	4.4 kW
Machine-total Electric-power Input (chase/volt/kW)	1 ∅100V/0.8kW	3 ∅200V/2.6kW	3 ∅200V/5.4kW	3 ∅200V/8.5kW	3 ∅200V/14kW	3 ∅200V/16.5kW	3 ∅200V/32kW	3 ∅200V/27.2kW
Machine-dimension(mm)	700×620×1,200	1,280×965×1,750	1,700+300×1,100×1,800	2,270+300×1,136×1,800	2,980+620×1,350×2,450	2,980+620×1,350×2,450	3,600+720×1,500×2,480	4,560+720×1,500×2,480
Machine-weight(kg)	160	445	700	900	1,600	1,600	2,500	3,100
Freezing-machine dimension (mm)	Built-in the machine	Built-in the machine	1,190×495×1,280	1,210×848×1,970	1,210×848×1,970	1,740×848×1,970	2,810×848×1,970	2,880×770×2,150
Freezing-machine weight(kg)	Built-in the machine	Built-in the machine	178	289	289	493	768	1,150

Above design value may be changed without prior notice

●Machine dimensions are W (width) / D(depth) / H (height), and the unit is mm

●The above specifications are approximate values, so we propose the optimum design for each customer depending on the type and size of food product to be frozen

REJOICE
SYSTEM

Rejoice Freezer



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