



BAJA MARINE FOODS Ensenada, Mexico

Type of Facility: Static Blast Freezing	Results/Benefits Delivered: <ul style="list-style-type: none"> • Blast cell cycle time reduced from 18hr to 16hr • Number of defrosts reduced from 4 to 3 • Improved product temperature variation from $\pm 2^{\circ}\text{C}$ to $\pm 0.5^{\circ}\text{C}$ • Energy savings = 904kwh/day • Improved product uniformity and texture
Owner: TriMarine	
Location: Ensenada, Mexico	
Installer: Nishikawa Industrial S.A. de C.V.	
Product Frozen: Sardines/Squid	
Volume: 60x 8.33kg per pallet (50mt) per Blast Cell Product temp: 4°C In/ -28°C Out Air temp: -34°C	

Colmac Reversing Airflow Benefits

- Reduced freezing time
- More uniform product quality
- Improved product moisture retention
- Fewer defrosts required



Interior of Baha Marine Blast Cell



CE(PED) Certification, ASME Sec. VIII, Canadian Registration Number, UL508, Canadian Standards Association



CRN



CSA

Visit www.colmaccoil.com for more information and resources:

Product Information | Product Literature | Sales Rep Locator

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