



People don't know what they want until you offer it to them

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We make what we can best. We do what we like.

Creating innovations with unique solutions.

Offering non-common solutions.

Achieving results.

CJSC "EFIS" production 2015

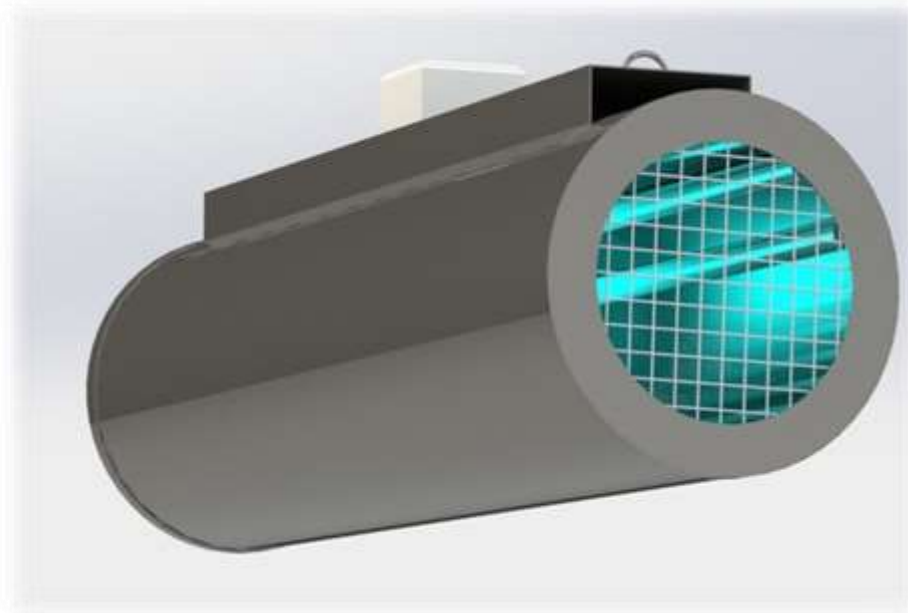




Processing of meat and fish. Project, Equipment, Technology

TUNNEL TYPE ULTRAVIOLET AIR STERILIZER

Air sterilization in production areas (deboning, packing, expedition and other facilities of clean zone). Ultraviolet rays kill 99,9% of all air bacteria, which is going through the closed UV cleaning system. UV light sterilizer tunnel can be mounted separately, or can be integrated in installed air ventilation system.



Standard time of manufacturing: 4 – 6 weeks.

Warranty: 12 months.

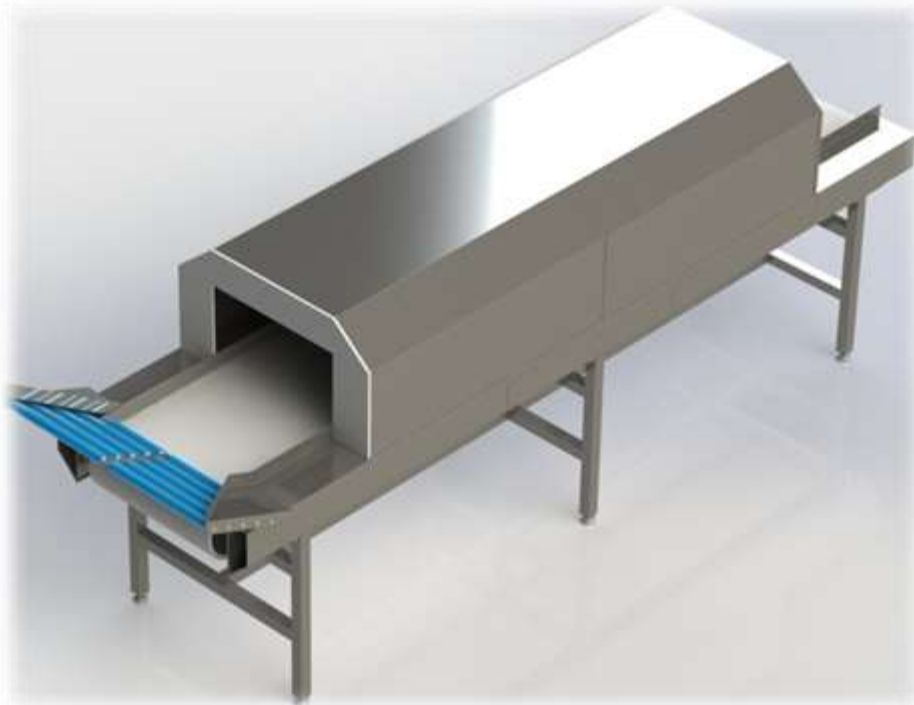


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DESINFECTION UV STERILIZER TUNNEL

UV disinfection for the end - product. UV box disinfection.

The sterilization tunnel machine uses the UV light to disinfect any product, going through it. When the end-product enters into the sterilization tunnel, the UV lights destroy the bacteria on the product's surface. Tunnel may be used for fresh meat (non-protected by UV film packing), smoked products and other packaged products disinfection. In this case it's possible to extend the life of the products by up to 40%.



Standard time of manufacturing: 6 – 8 weeks.

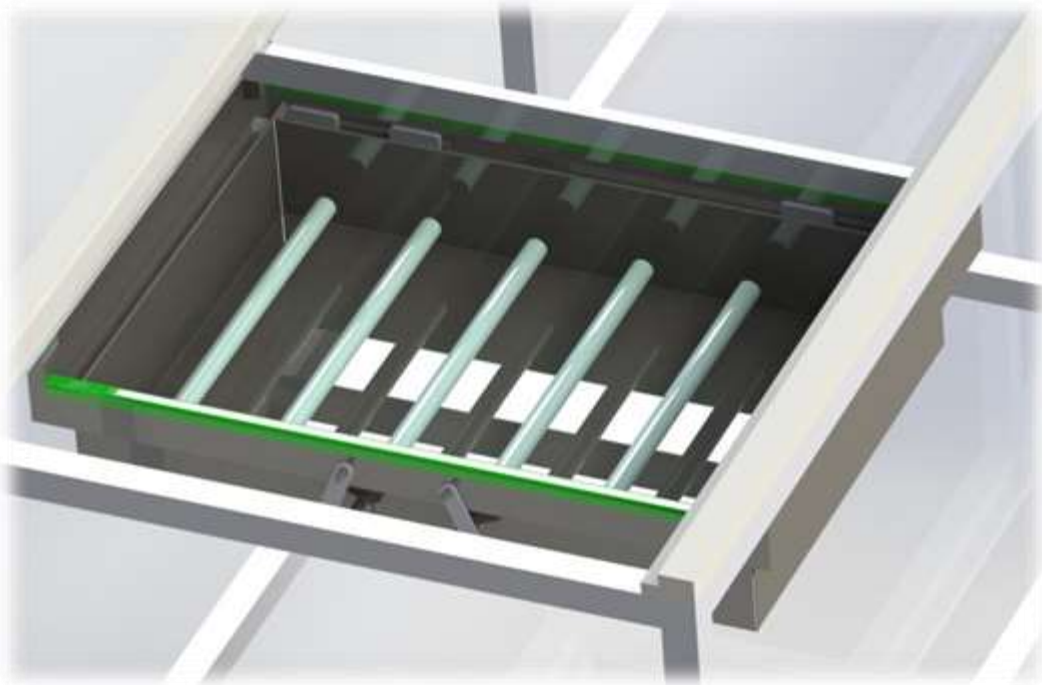
Warranty: 12 months.

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UV STERILIZER FOR CONVEYOR BELTS

Sterilization of conveyor belts occurs by means of ultraviolet light.

The UV device is installed and works in with any conveyor, therefore sterilization process is continuous through the whole production process. Ultraviolet rays kill up to 99,99% of bacteria's located on the conveyor belt passing through the UV-sterilizer installation.



Standard time of manufacturing: 6 – 8 weeks.

Warranty: 12 months.



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UNIT FOR KNIFE STERILIZATION

Intended for knife sterilization.

During one sterilization process 10 – 50 knives can be sterilized in full auto mode. During sterilization process knives are automatically sinked into hot water, and after the end of the process – lift up from the water. Produced completely of stainless steel, all moving elements are supported through hydraulic.



Standard time of manufacturing: 6 – 8 weeks.

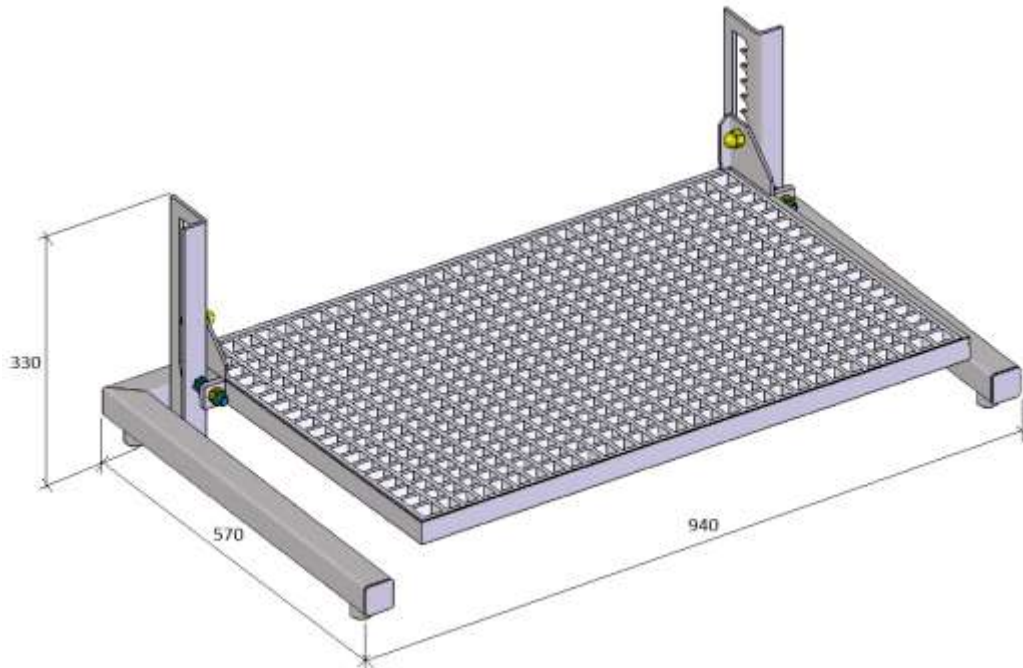
Warranty: 12 months.

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ADJUSTABLE WORK STAGE

Adjustable work stage makes work more comfortable, more productive.

Each employee can individually adjust the height in different positions. Suitable for deboning, packaging area etc. Stainless steel frame, as option – plastic fiber grating.



Standard time of manufacturing: 4 – 6 weeks.

Warranty: 12 months.

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FLAKE ICE MACHINE

Production of ice flakes suitable for meat and fish industry.

Productivity varies from 0.5 t to 6 tons per 24 hours. Ice produced by the machine is suitable for meat and fish industry. There is an ability to install the compressor direct at the machine or place it apart.



Standard time of manufacturing: 18 – 20 weeks.

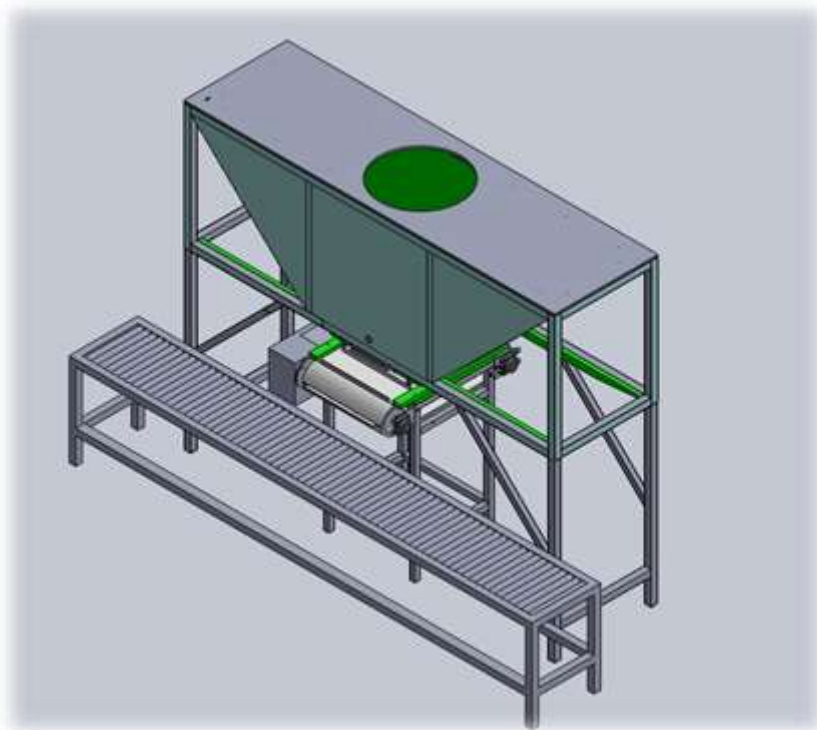
Warranty: 12 months.

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ICE FLAKE DISPENSER

Ice flake storage bunker with ice dosing function on top of the product.

Possibility to adjust the speed of dosing and amount of ice per portion. Capable of working with any types of boxes (standard, „Euro“, irregular size), full or partial automatization. Hosing made of stainless steel, moving elements are driven by pneumatic/hydraulic parts. Bunker insulation – polystyrene.



Standard time of manufacturing: 8 – 10 weeks.

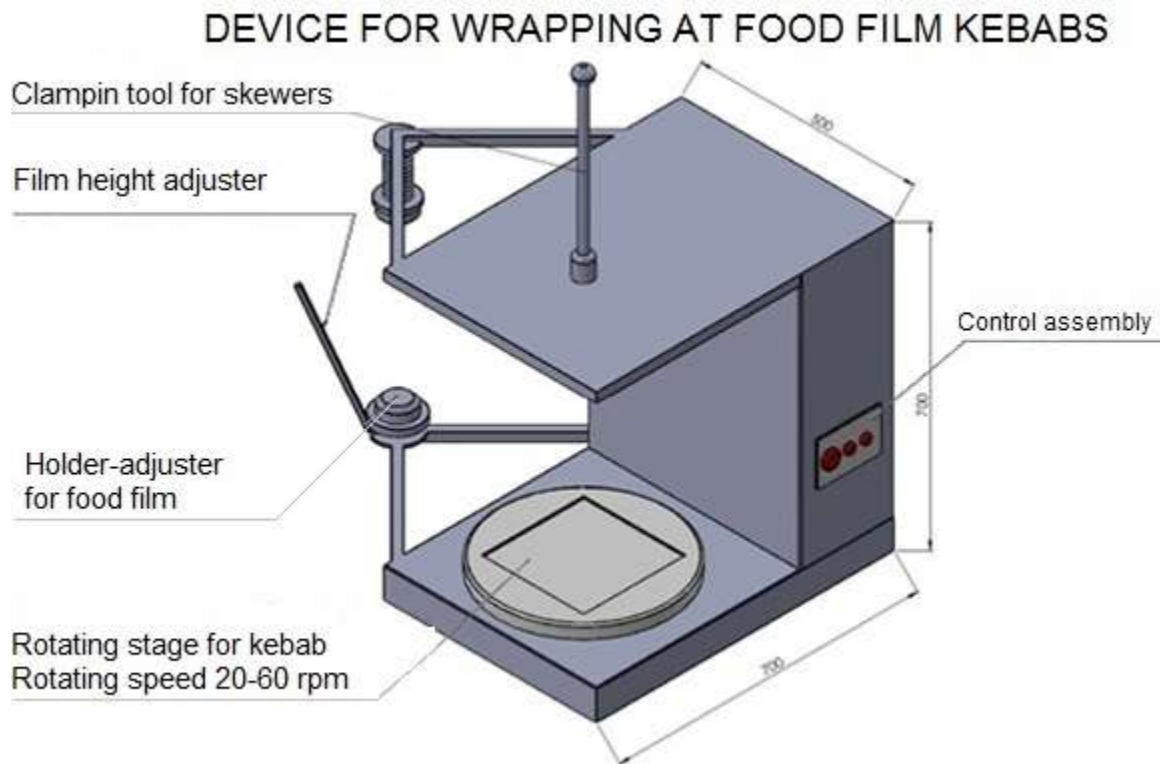
Warranty: 12 months.

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DEVICE FOR WRAPPING AT FOOD FILM KEBABS

Designed for wrapping in nutritional film kebabs on skewers.

Adjustable height and speed of the wrapping. System of stepless rotation speed control by using frequency converter. Housing made of stainless steel. The Electric motor has IP65 protection.



Standard time of manufacturing: 8 – 10 weeks.

Warranty: 12 months.



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PAPER TOWEL DISPENSER

The holder is designed for paper towels as well as for disposables gloves. Completely of stainless steel.

Suitable for use in aggressive, wet areas.



Standard time of manufacturing: 2 – 3 weeks.

Warranty: 12 months.

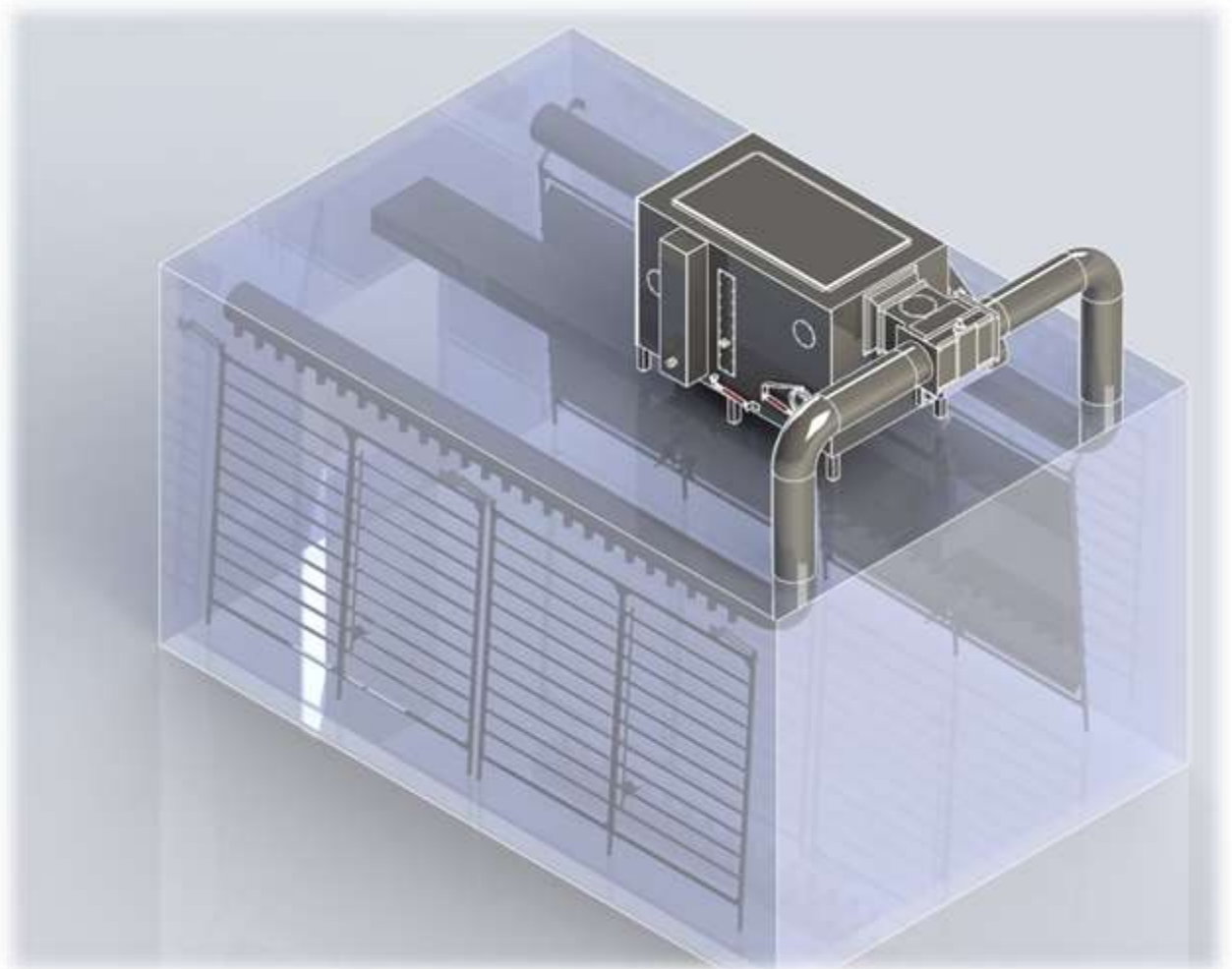
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CLIMATIC CHAMBER „KNR“

For cold smoking and maturing of meat / fish / cheese products.

Climatic installation is adapted to load 200 – 220 kg of product on a standard frame. Standard frame size 1000 x 1000 x 2000 (h) mm.

Chamber may be specially adapted for horizontal product loading. Only CJSC „EFIS“ offers climatic chamber with an even horizontal air distribution system, using the specially adjusting ventilating jalousie.





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Technical information*:

Heating: (at the discretion of the Customer): electricity / steam;

Refrigerating: (at the discretion of the Customer): freon gas / ammonia / glycol;

Compressed air: 6 – 8 bars;

Humidification: cold water.

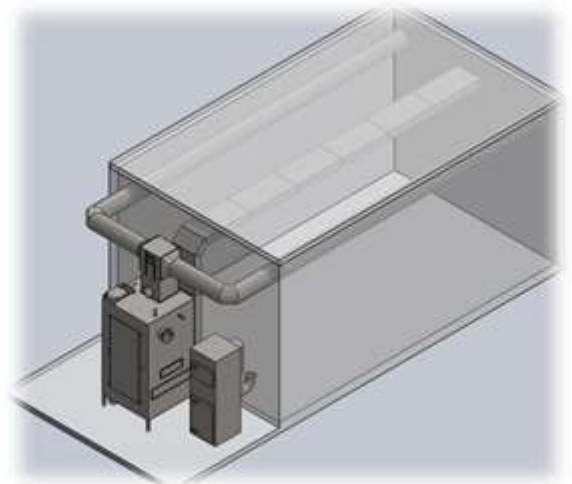
**(installation into Customer's system).*

Climatic unit:

- Possible operating temperatures of the chamber vary from 16° to 24°C;
- Air humidity inside the chamber from 76 to 98 % (depending on the temperature mode);
- Climatic unit adapted for a certain number of carts of the Customer;
- The room's coefficient not lower than 0,5;
- Climatic unit is installed behind the chamber or on top of the chamber;
- The unit consists of:
 - Cooling register;
 - Heating register;
 - Fan with adjustable speed control;
 - Equipment for humidification and excess humidity removal;
 - Channels for air supply together with air evacuation through adjustable air outlet valves.
 - Processor control through "Aditec" touch screen panel;
- «FESSMANN» smoke generator.

Standard time of manufacturing: 14 – 20 weeks.

Warranty: 12 months.





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CHAMBER FOR DEFROSTING OF FROZEN MEAT/FISH

Controlled defrosting process chamber for frozen meat/ fish/ poultry located on frames/ tables/airways.

Heating: water/steam (upon Customer's request). Defrosting time from 8 till 18 hours depending on the product type, size of the product, amount of the product etc.

Full electronic process control by „SIEMENS“ or „ADITEC“ controller and touch panel for data input/output. Full automatic program execution and control, monitoring and control of temperature modes. During defrosting process the product is sprayed with air-water mist, which improves the output indicator of the product. Fans located under the ceiling and on the sides of the chamber by specified given algorithm provide equal air distribution in the chamber and between the product.



Standard time of manufacturing: 8 – 14 weeks. Warranty: 12 months.

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SMOKE FRAMES, “H”-SHAPED AND “Z”-SHAPED

For thermal treatment, smoking, defrosting and transporting of the product.

Smoke frame size: 1020 x 1080 x 1980 mm (W x L x H). As option – easily removable horizontal shelves.





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For notes...
