

## Farsard brand powdered ice machine



### **FIC-A-5 Powder Ice Maker: A Revolutionary Solution for Rapid and Efficient Fish Chilling**

In the aftermath of fishing, prompt chilling is crucial to maintain the quality of seafood. A common method for chilling seafood involves the use of ice. Recognizing the urgent need for ice in seafood preservation, Farsard Company has designed and manufactured the FIC-A-5 Powder Ice Maker.

### **FIC-A-5 Powder Ice Maker: A Fully Automated Solution**

The FIC-A-5 Powder Ice Maker is a fully automated machine that utilizes powder ice to produce ice. With a production capacity of 500 kilograms of ice per day, this machine can effectively address the ice requirements of various industries, including the seafood sector.

### **The Working Mechanism of the FIC-A-5 Powder Ice Maker**

The FIC-A-5 Powder Ice Maker operates through a straightforward process:

1. **Powder Ice Transfer:** Powder ice is initially transferred from the powder ice hopper to the ice production chamber.
2. **Ice Formation:** Within the ice production chamber, powder ice is mixed with water, facilitating its transformation into ice.
3. **Ice Storage:** The generated ice is then discharged from the ice production chamber and stored in the ice hopper.

### **Powder Ice: A Superior Alternative to Conventional Ice**

Powder ice, a chemical compound, converts into ice upon the addition of water. Compared to conventional block ice, powder ice offers several advantages:

- **High Ice Production Rate:** Powder ice production can reach up to 100 kilograms per minute. This remarkable speed effectively fulfills the ice requirements of diverse industries, including the seafood sector.
- **Superior Ice Quality:** Powder ice boasts exceptional quality, preventing damage to products.
- **Energy Efficiency:** Powder ice consumption is lower compared to block ice, leading to energy savings.

### **Powder Ice Glazing: The Ideal Chilling Method for Seafood**

Ice glazing is a widely used technique for chilling seafood post-harvest. In this method, seafood is coated with ice to prevent spoilage. Powder ice emerges as the most suitable form of ice for fish glazing.

### **Benefits of FIC-A-5 Powder Ice Maker for Seafood Chilling**

The FIC-A-5 Powder Ice Maker offers compelling benefits for seafood chilling:

- **Rapid Ice Production:** The machine's exceptional ice production rate ensures prompt chilling of seafood, effectively preventing spoilage.
- **High-Quality Ice:** The produced ice maintains the integrity of seafood, preventing damage during the chilling process.
- **Energy Conservation:** The machine's energy-efficient operation minimizes operational costs.

### **Conclusion**

The FIC-A-5 Powder Ice Maker stands as a practical and cost-effective solution, addressing the ice requirements of various industries, particularly the seafood sector. With its array of advantages, this machine presents an ideal choice for chilling seafood post-harvest.

**For more information about this product, please scan the QR code below.**

