

PERFECTED TO PERFORM

CF TECH

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DEDICATED TO EXCELLENCE AND FUELED BY INNOVATION

Cochin Food Tech Pvt. Ltd., established in 2015 in Cochin, Kerala, India, has rapidly grown into a trusted name in the global frozen food processing industry. We specialize in delivering innovative, high-quality, and efficient food processing machines that meet the evolving needs of our customers worldwide.

The leaders with a single aim in mind:



Design



Develop



Deliver world-class food processing equipment

Mission

Our Mission is to understand our customers' needs and provide them with high-quality equipment and cutting-edge technology.

Vision

Our Vision is to be the industry leader in offering solutions that improve productivity, quality, and cost in the food processing industry.

Mission

The CF-Tech team believes in integrity, which exhibits honesty and justice to our stakeholders, suppliers, and employees. We value our customers and employees, and we prioritize safety in all that we do. We actively promote the health, safety, and security of others and ourselves.

Business Divisions

CF Tech has build capabilities in Food processing machines and related technologies to deliver best in class innovative, energy efficient and high quality systems . We offer end to end solutions for various food processing requirements like Seafood processing , Fish Processing , Meat and Poultry processing , Vegetables and Value added products .We offer comprehensive solutions broadly classified under Processing, Automation and Refrigeration.

Processing

Refrigeration

Automation

Processing Solutions



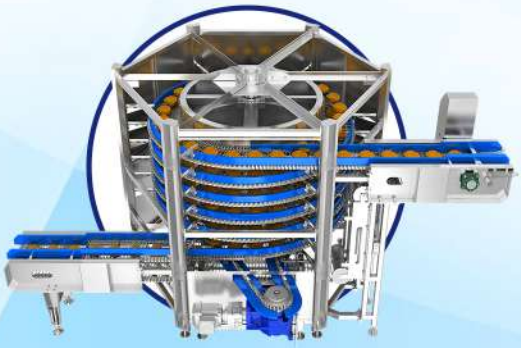
1. Seafood Processing Lines
2. Fish Processing Line
3. Value Added Further Processing Lines

Refrigeration



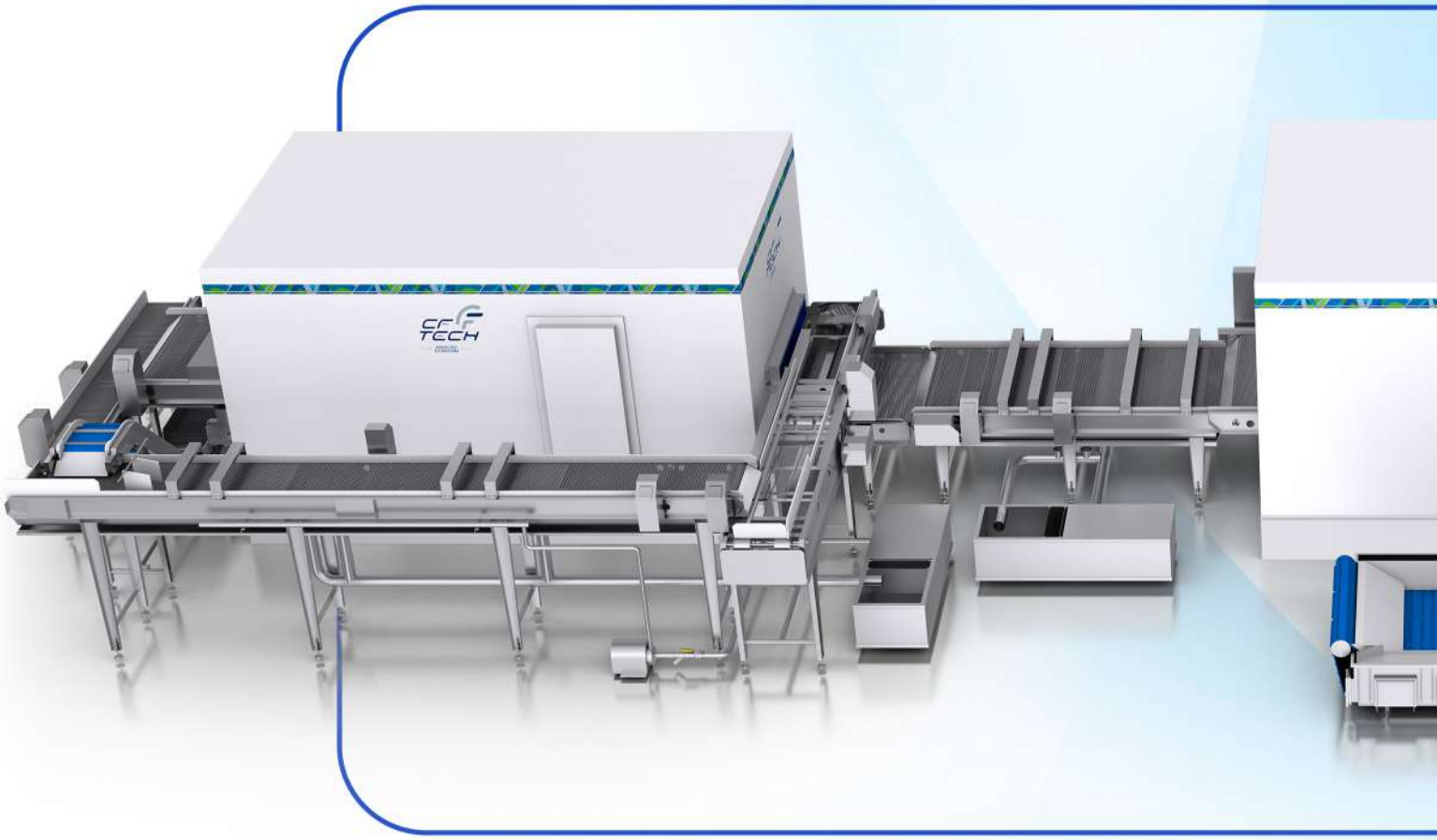
CO_2 Subcritical and
Trans critical Refrigeration

Automation

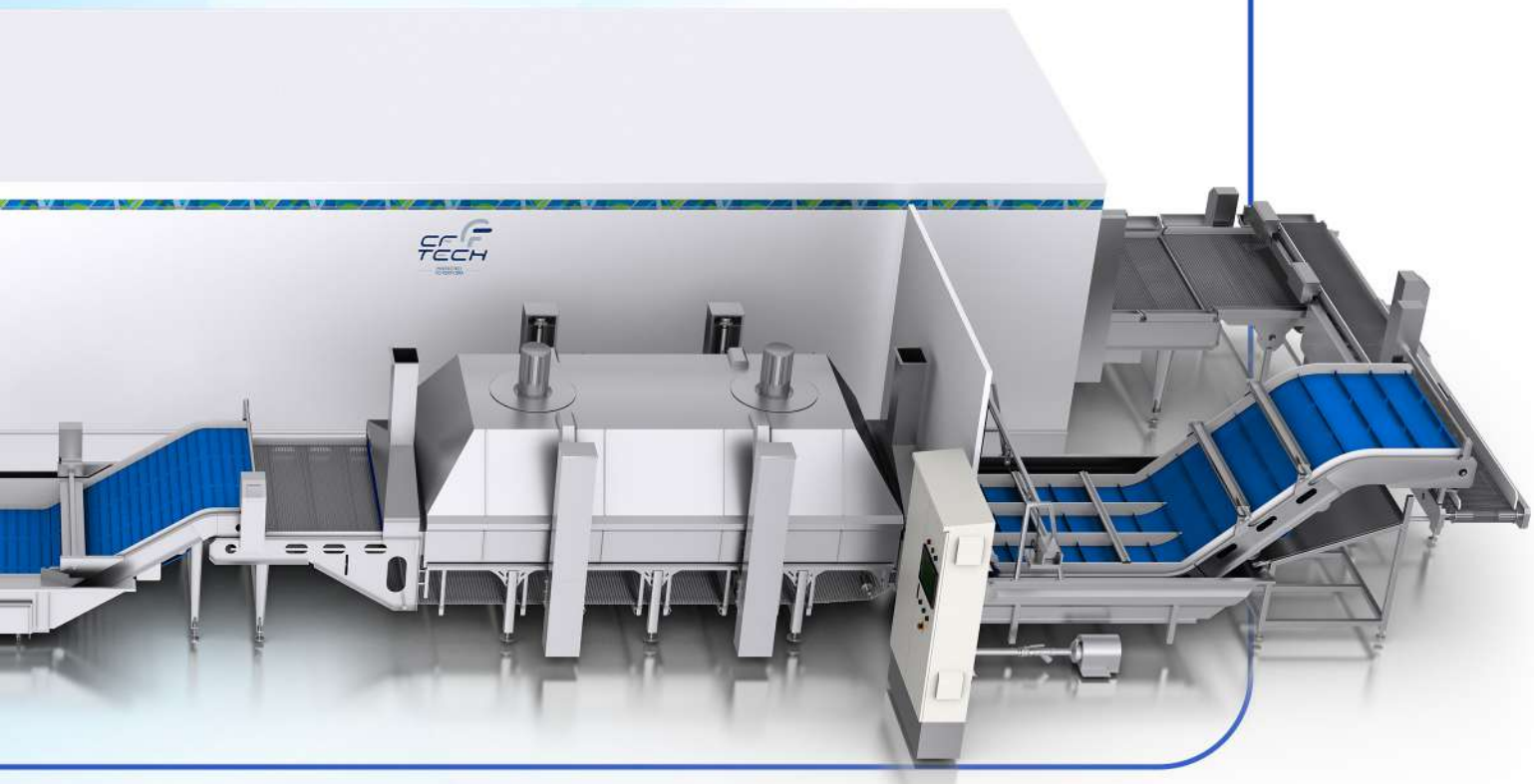


1. Spiral Conveying systems
2. Product Distribution Systems
3. Crate Washing Machine

Shrimp Cooking and IQF freezing line



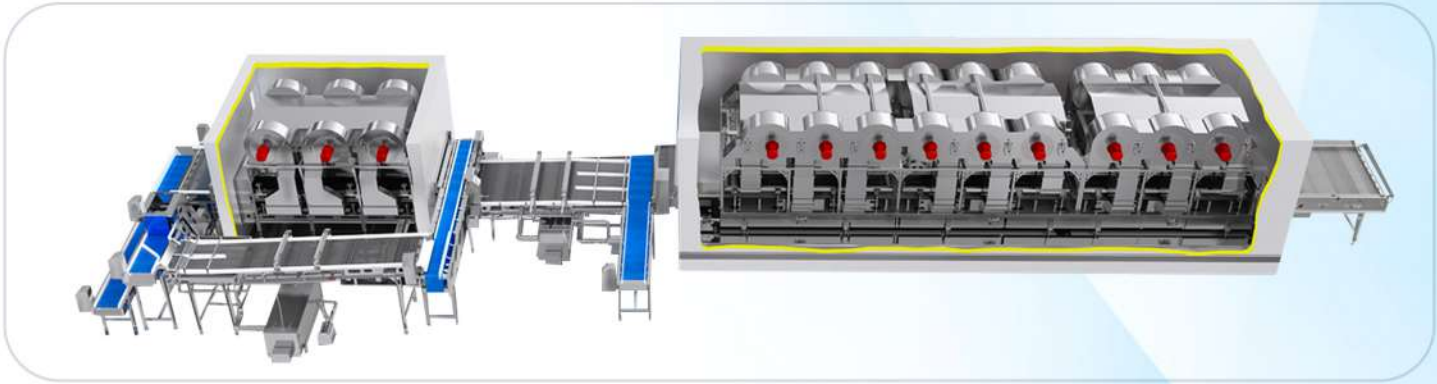
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cf
TECH

Seafood Processing Lines

MultiJet NxT
IQF FREEZER

CF Tech is a leader in Indian Seafood segment with its **flagship Patented technology MultiJet Nxt IQF .**



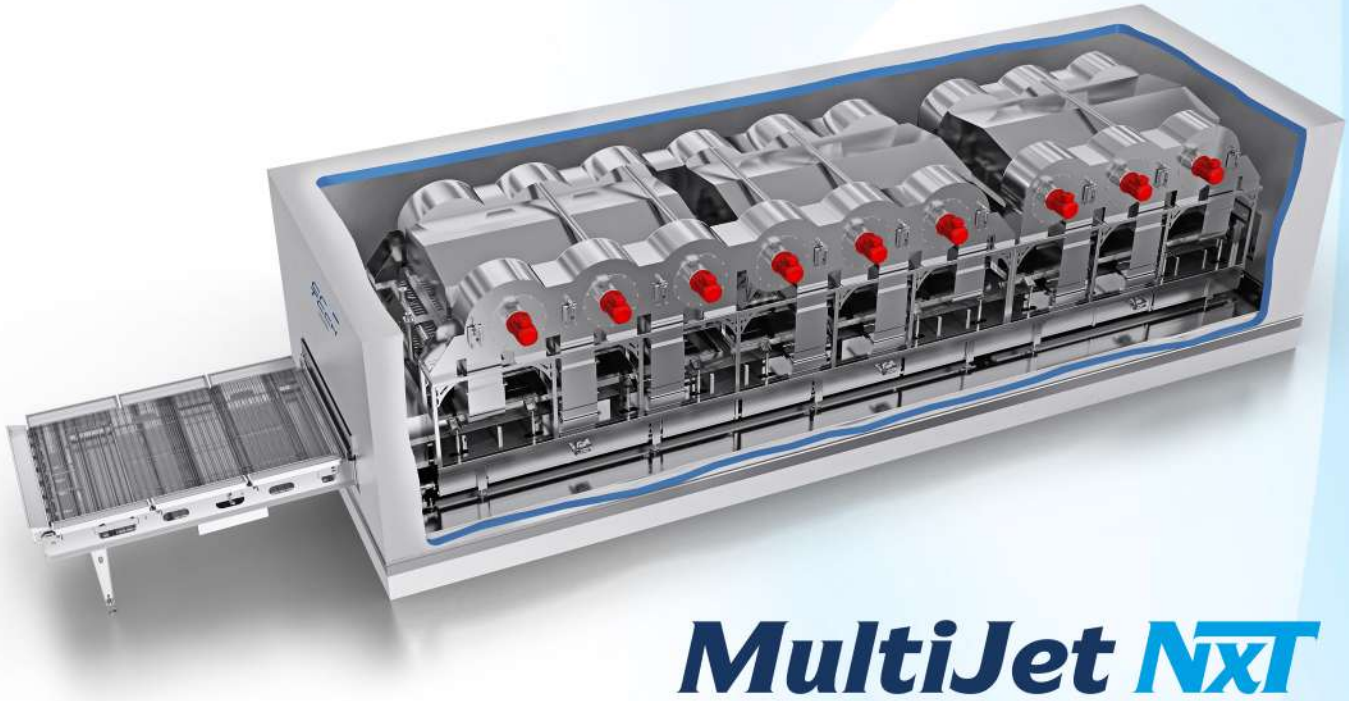
CF TECH MultiJet NxT IQF Freezer is an innovative IQF-upgraded product designed to change the freezing process for a variety of products. MultiJet NxT provides outstanding efficiency and performance because of its advanced functions and modern technology. By adopting innovative technologies, we have significantly enhanced efficiency, resulting in lower power consumption. Our advanced freezing technology and optimized airflow management contribute to this impressive enhancement, allowing for increased productivity. With quick freezing capabilities, it's designed to accommodate a wide range of products.

Key Specification

- 40% Reduction in power consumption
- Improve freezing time by 17%
- Quick freezing for variety of products
- Energy efficient blower modules
- Effective airflow management for double impingement

Patent no : 202341068932

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MultiJet NxT

IQF FREEZER

Advantages & Benefits

- Flexibility in handling multiple products
- Fully automated lifting mechanism
- Excellent Product Texture and Appearance.
- Online Conveyer Cleaning System
- Improve yield
- Compact cabin space
- Eliminate downtime
- Less power consumption



Products Type

- Shrimps
- Cuttel Fish
- Whole Squid
- Squid Rings
- Octopus
- Fish
- Tray Packs



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Cascade Glazer

- Assured 30% graze pickup
- The improved belt design guarantees a seamless product transfer and avoids product damage.

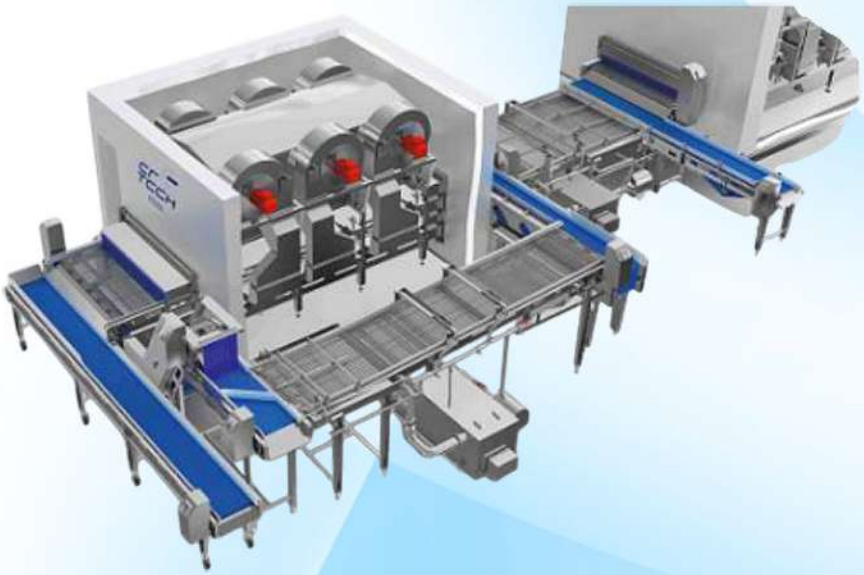


Products Type

- Shrimps
- Cuttel Fish
- Whole Squid
- Squid Rings
- Octopus
- Fish
- Tray Packs

Hardener

The hardener incorporates Impingement freezing technology to achieve a core temperature of -18°C with less refrigeration.

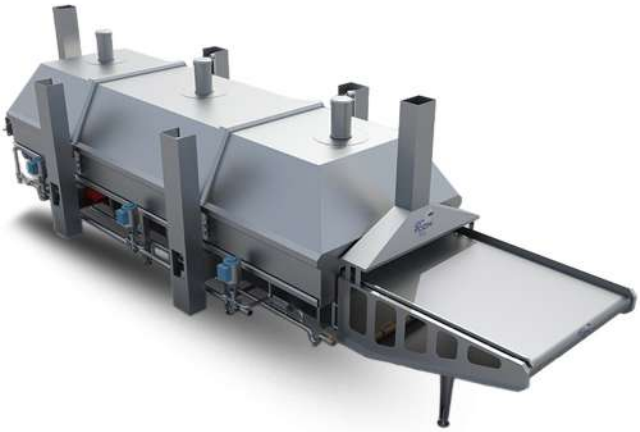


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Tumbler



CF Tech Vacuum Tumblers are engineered for efficiency and effectiveness for marination and hydration in Shrimp processing lines.
Unlike traditional agitating tanks, vacuum tumblers ensure uniform absorption, improved texture, and higher yield with less processing time and water retention
loss.

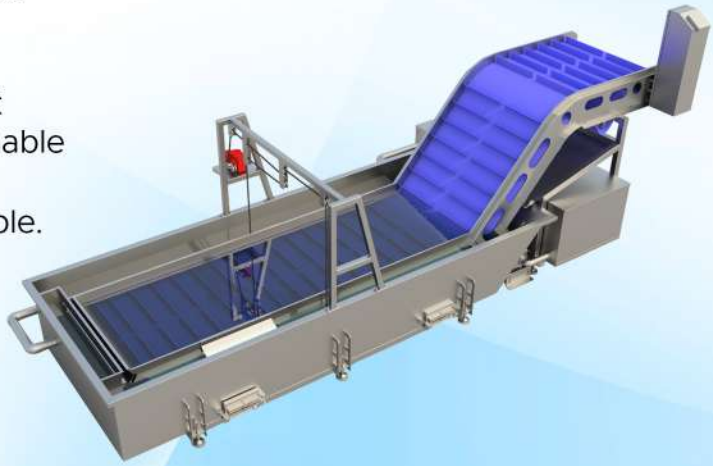


Cooking Line

- The cooker has multiple temperature zones with a precision of 0.2°C, ensuring consistent results every time.
- The automatic lifting mechanism provides enhanced hygiene and sanitation.
- Moisture-Induced Steam Technology guarantees high yield, while steam recirculation reduces energy consumption.

Counter flow cooler

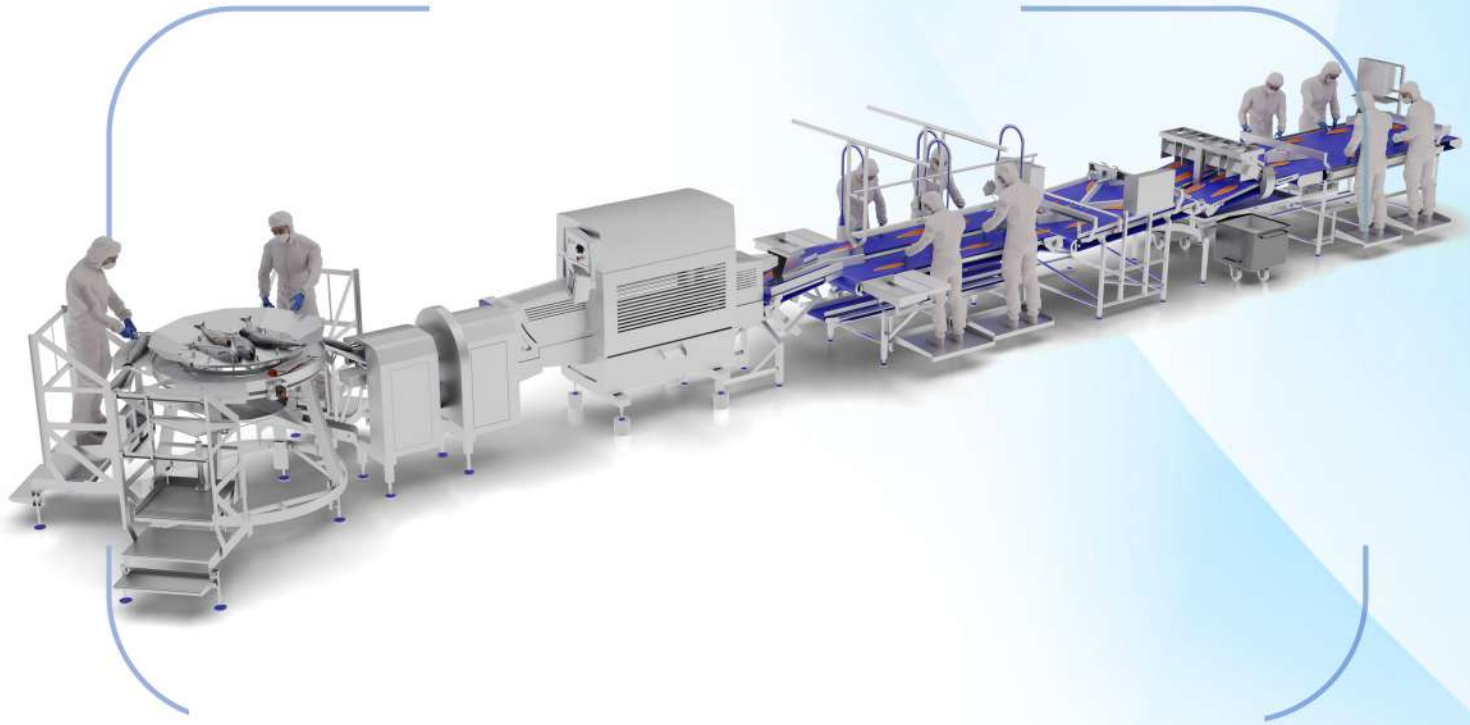
- The counterflow cooler and conveyor are fully made of stainless steel and non-corrosive materials.
- The device has easy-to-clean features that meet even the most stringent cleaning requirements.
- It is outfitted with a centrifugal pump that maintains the water flow in the tank to enable speedy chilling of the cooked items.
- The flow rate and belt speed are adjustable.



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Fish Processing Line

Whole Fish Processing line constituting of Receiving, Washing, Grading, Gutting, Descaling ,Filleting, De skinning and IQF Freezing .

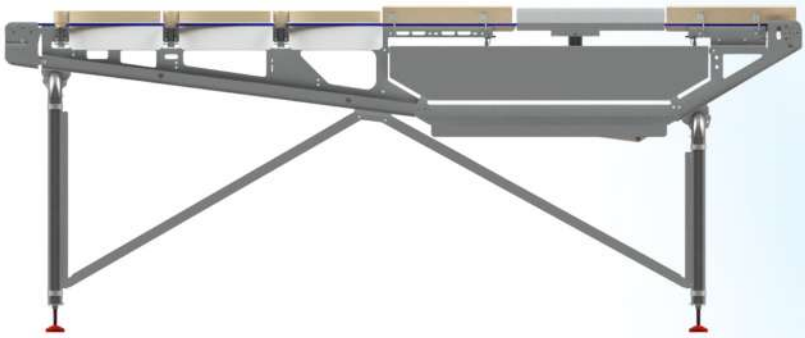


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Dynamic Compact Weighing and Grading

- The dynamic weighing and grading machine can grade upto 90 products per min with +/-5grm accuracy.
- Available in different product exit configurations and varying output rates .





Products Type

- Fish
- Chicken portions
- Squids
- Cuttle fish

Fish Filleting

FILETMASTER can fillet individual fish into either single fillets or butterfly fillets with high capacity. FILETMASTER can be combined with HEADMASTER from KROMA, other head cutting machines or it can be used as a standalone machine.



- Intestines can be removed very effectively by vacuum prior to filleting.
- With FILETMASTER it is possible to produce both butterfly and single fillets; however, this depends on fish species.
- FILETMASTER transmission consists exclusively of timing belts. This means that the knives will not stop even if, for a short while, they need more tractive force. The timing belts are easy to change and adjust. The machine is equipped with 2 independent engines – one to pull the knives and one to drive the belts and fish.







Value Added Further Processing Line



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Forming Machine

Machine prepared for low pressure product forming, a process that allows to maintain the original characteristics of processed dough products, whether they are based on meat, chicken, fish, soya, potato and other vegetarian products. This machine is designed to produce rectangular, round, triangular or irregular shapes with a flat or three dimensional appearance.





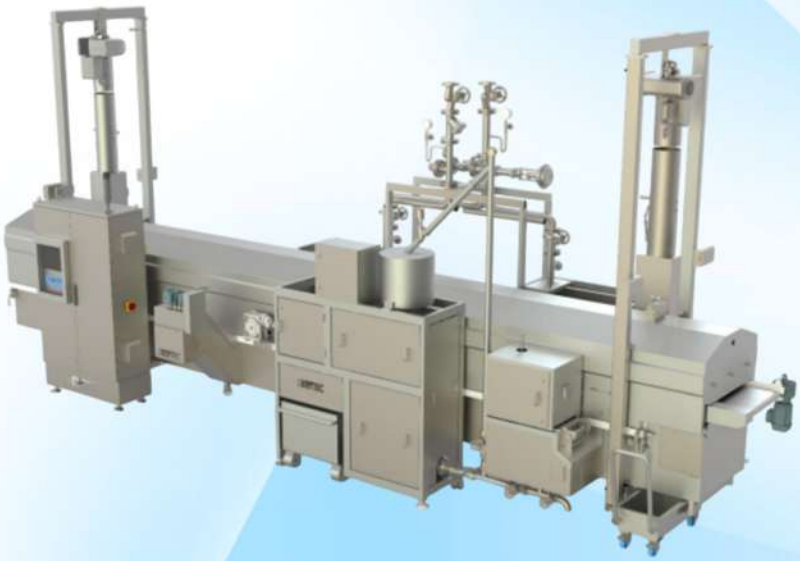
Coating Line

Suitable for evenly gluing and marinating any type of meat, fish, vegetable and vegan products, improving the optimal care of the product by our unique process for all types of gluing.

Our gluing machine uses a reverse shower system to apply adhesive to the underside of the product, ensuring even distribution and precise alignment of the glued products. Simultaneously, the top of the product is glued using an innovative system of two double cascades, strategically placed at the beginning and end of the process. Excess adhesive is efficiently removed by a double air curtain, applied to both the top and bottom of the product.

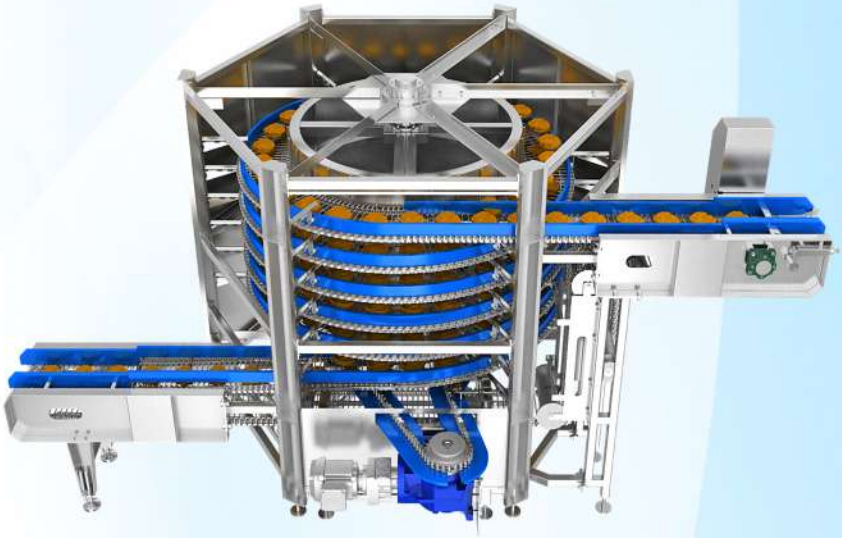
Frying Machine

Belt width metal belt / Teflon – coated bottom belt 450 / 650 / 1050 mm.
Minimum cooking oil level.
Heating system by means of internal thermal oil coil with electro-polished treatment and double inlet and outlet (double coil / homogeneous load distribution system).
Teflon-coated bottom conveyor belt for tempura products.



Spiral IQF

The spiral freezer that CF TECH provides helps the customer to plan the freezer in the minimum available space. It saves energy and follows the principle of double impingement. Spiral freezer ensures quick freezing and maintains the quality of the product with the least loss of liquid after thawing and the lowest freezing cost per kilogram with optimum weight yield.





Applications

- IQF Freezer
- Forced Cooling
- Spiral Proofer
- Spiral Oven with product moisture control
- Spiral Hydro chillers



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MJ100



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MJ 100 Freezer



MJ100

The MultiJet Impingement IQF—MJ100 Freezer is an advanced industrial freezer designed for rapid and uniform freezing in a compact and affordable manner. It leverages innovative technology to optimize food freezing processes. Its unique features make it a highly efficient solution for industries requiring high-speed freezing with minimal energy consumption and maximum product quality.







Products Type

- Nuggets
- Burger
- Patty
- Samosa
- Spring rolls
- Coated strips
- Soya chaps
- Cutlets

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Automation

Spiral IQF line

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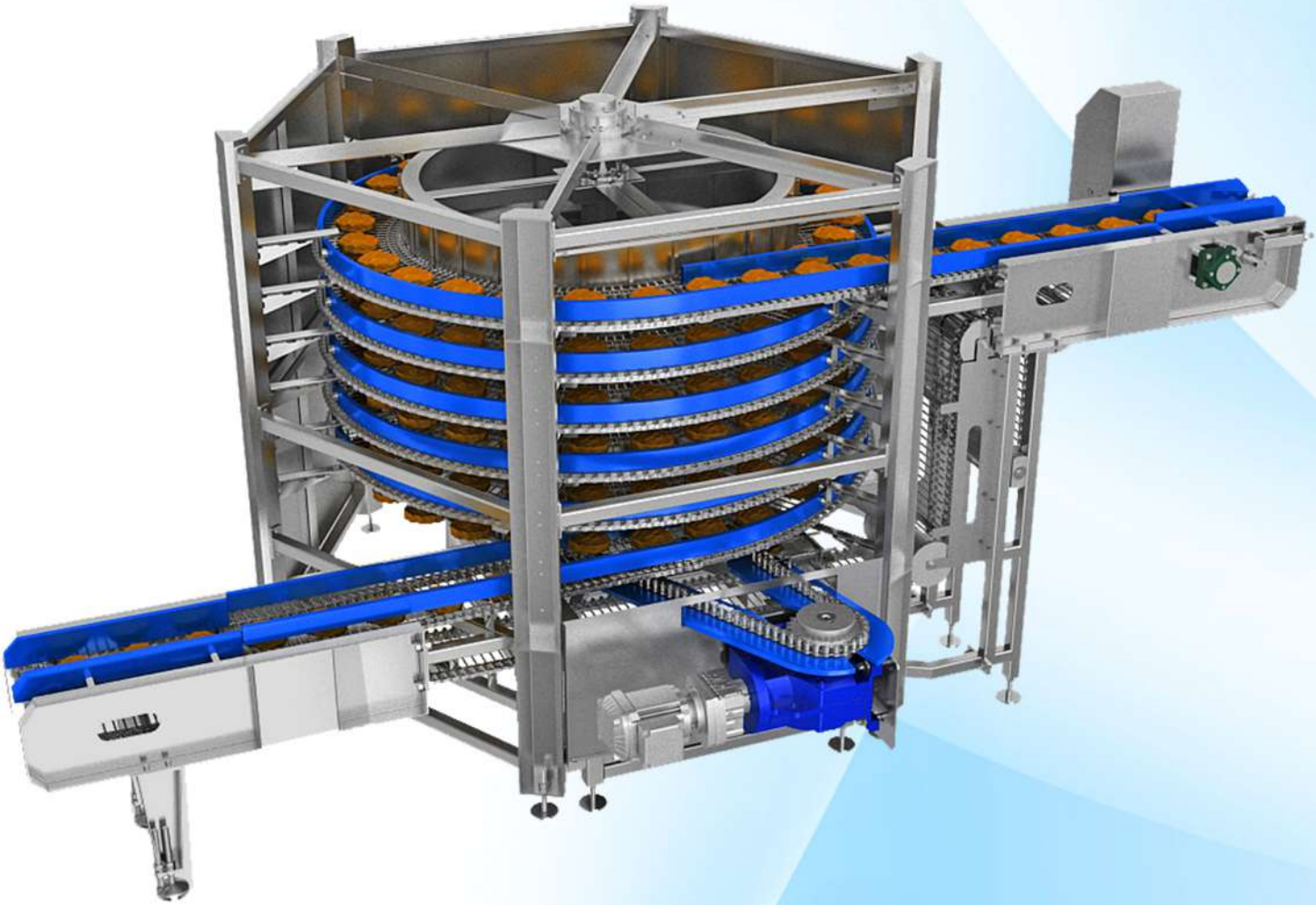
Spiral Conveying

Features

- Positive Drive low tension system, enabled by positive engagement of belt and drum
- Efficient Air flow design ensuring effective reach and intensity over all the products.

Advantages

- **Faster Freezing:** Due to the accelerate heat transfer process, freezing times can be reduced compared to traditional Artic flow systems. Enabling increased production capacity.
- **Energy Efficiency:** Targeted air flow reduces energy required to maintain low temperatures within the freezer.
- **Improved Product Quality:** Rapid freezing minimizes ice crystal formation, preserving the texture and taste of food products.
- **Space and Cost Saving:** Due to faster and effective freezing spiral can be with compact and optimized design.



Crate Washing Machine



- **Efficient Cleaning Process:**
  The machine employs a robust washing system that uses high-pressure water jets, detergents, and sometimes heated water to thoroughly clean and sanitize crates.
- **Customizable Washing Cycles:**
  Operators can select and adjust washing cycles based on the level of soiling and type of crates being cleaned, ensuring optimal results.
- **Energy and Water Efficiency:**
  Designed to minimize water and energy consumption, making the washing process environmentally friendly and cost-effective.

Special Conveyors







KEY FEATUERS and advantages

- Unique design for gentle product conveying
- Quality components for reliable non-stop performance
- Open and sanitary design for easy cleaning

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Refrigeration



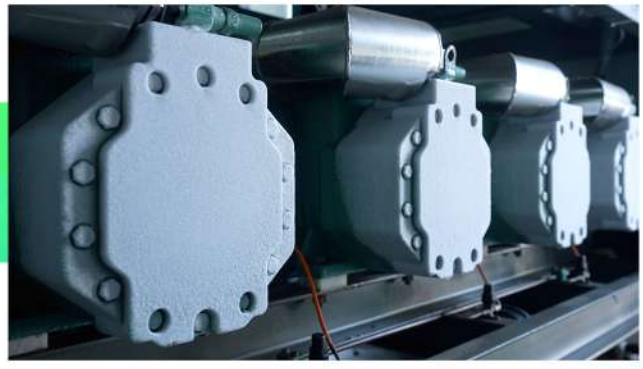
CO_2 Refrigeration

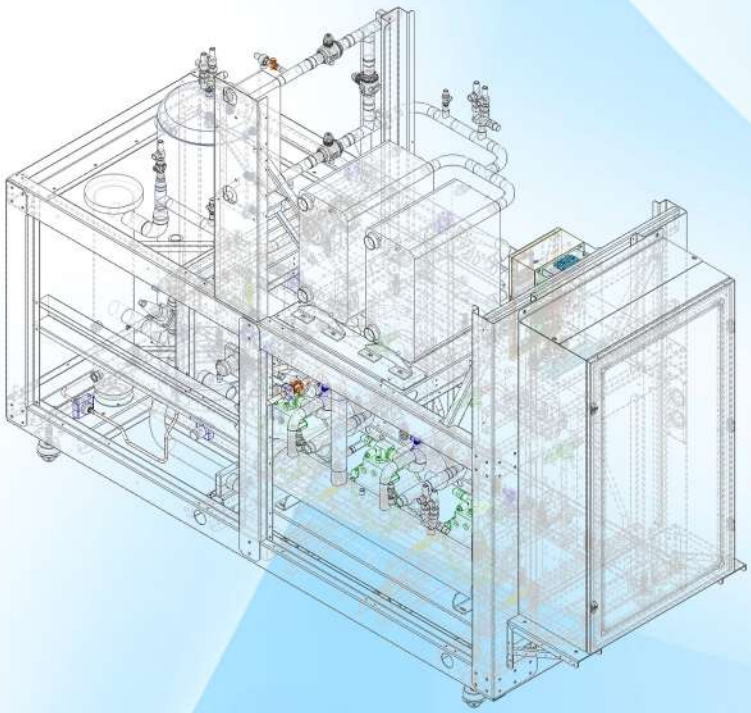


Environment Friendly
and Energy Efficient
Industrial Refrigeration Solution

In subcritical cascade system CO2 (R744) is used as the low side refrigerant and NH3 (R717) is used as the high side refrigerant. The system is highly efficient specially in low temperature application offering a high COP under the low evaporating temperature

- Multiple variable load lower kW screw compressor
- Electronic-controlled high pressure and flash gas bypass valves ensure optimal performance in all ambient conditions.
- Simple electronic oil management system ensures adequate lubrication for longer compressor life.
- Electronic expansion valves provide efficient evaporator operation.
- Highly integrated plate and shell type heat exchanger.





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Ammonia (R717) Refrigeration Systems

Efficient • Sustainable • Industrial-Grade Cooling



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Ammonia (NH_3 / R717) is the most trusted and efficient natural refrigerant for industrial cooling. With over 100 years of proven performance, ammonia refrigeration delivers unmatched energy efficiency, reliability, and environmental safety for large-scale applications.

Ideal for: Cold Storage | Food Processing | Dairy Meat & Seafood | Breweries | Pharmaceuticals Chemical Plants

Types of Ammonia Refrigeration Systems

1. Direct Expansion (DX) Systems
2. Flooded Systems
3. Pumped Recirculation Systems
4. Cascade Systems (Ammonia + CO_2 / Glycol)



Ammonia Refrigeration Packages Available

Compact Skid-Mounted Units

- Small to medium capacities
- Factory assembled

Central Refrigeration Plants

- Multiple compressors
- Large industrial loads

Low-Charge Ammonia Systems

- Reduced refrigerant volume
- Improved safety

Hybrid Ammonia–CO_2 Systems

- Ammonia confined to machine room
- Highest safety for food environments



Advantages of Using Ammonia

Energy & Cost Benefits

- 10–25% lower power consumption
- Low refrigerant cost
- Lower total cost of ownership

Environmental Benefits

- Zero Global Warming Potential (GWP)
- Fully compliant with international regulations
- Sustainable and future-ready technology

Operational Benefits

- High cooling capacity
- Reliable 24/7 performance
- Proven safety with proper design
- Easy maintenance



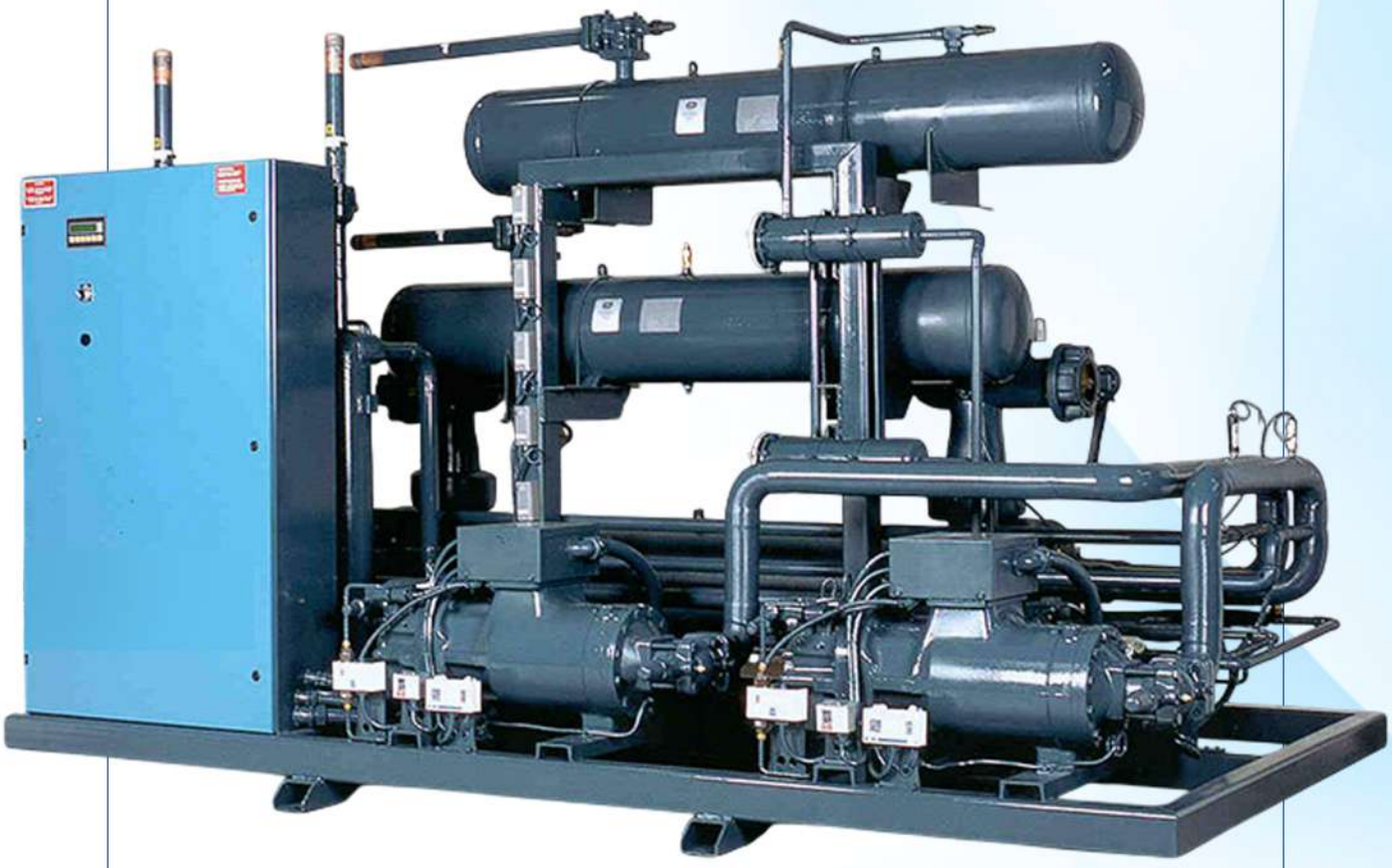
Why Choose Ammonia?

- Highest efficiency among industrial refrigerants
- Lowest environmental impact
- Long-term regulatory compliance
- Proven industrial reliability
- Best choice for large cooling capacities

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Freon (HFC) Refrigeration Systems

Flexible • Safe • Proven Cooling Solutions



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HFC-based refrigerants (Freon R132 R404a and R507a) are widely used in industrial, commercial, and process cooling applications due to their safety, versatility, and ease of operation. These systems are ideal where ammonia use is restricted or where compact, low-risk installations are preferred.

Ideal for: Food Processing | Cold Storage Pharma | Beverage | Dairy | Commercial Freezing | Process Cooling | Logistics Warehouses

Types of Freon Refrigeration Systems

1. Direct Expansion (DX) Systems
3. Rack Systems (Multi-Compressor)
4. Secondary Loop Systems (Glycol / Brine)
5. Low-Temperature Cascade System





Freon Refrigeration Packages Available

- Skid-Mounted Refrigeration Packages
- Multi-Compressor Rack Systems
- Low-Charge HFC Systems

Why Choose Freon Refrigeration?

- High safety level
- Compact and flexible design
- Easy installation and servicing
- Ideal for small to large capacity range

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Partners

RM SERTEC IBERICA

Value Added
Coating and Frying line



ASTECH FOOD MACHINERY
next step in sawing

Sawing and
Dicing machine





FINOVA

Slicing Machine

TUCAL

Horizontal and Vertical
Plate Contact Freezer









CRETEL BY ATS

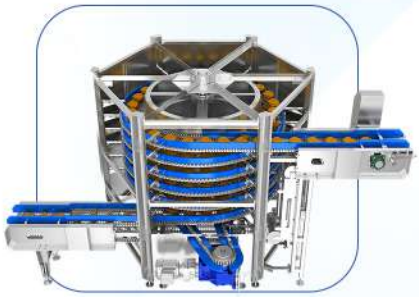
Manual and Automatic
Skinning Machine



KROMA
Master of fish processing

Fish Processing Line







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OUR GLOBAL PRESENTS

INDIA | UAE | UK | USA

CF TECH

PERFECTED TO PERFORM

MJ100 IQF

Product Video

CO_2 Cascade Refrigeration System

Cochin Food Tech Pvt Ltd

5/134A, KP Chacko Road, Valiyakulam, Udayamperoor Thrippunithura, Kochi, Kerala 682307, India

+91 7593 81 0090 | +91 96564 04300 sales@cftech.in www.cftech.in

/cochinfoodtech

UNIT 2
CF TECH PVT LTD
183, Kandanad Road,
Udayamperoor
Ernakulam
Kerala PIN : 682305

UK
3rd Floor, 207 Regent
Street, London,
WIB 3HH, UK
Tel : +44 7542 605445

CYPRUS
KELTON REFRIGERATION LTD
Antistaseos, 2A,
Strovolos 2036
Lefkosia, Cyprus

SAUDI ARABIA
Salah Al-din Alayyoubi Road,
Al Malaz, Fortune Reality
Building, 1st Floor, Dist 12836,
Riyad, Saudi Arabia
Tel : +966 11 810 3676

UAE
Dubai Trade center
Second, Rolex tower
22nd floor near financial
center metro station
Burdubai
Tel : 971504825300