

PERFECTED TO PERFORM



SEAFOOD



FISH



MEAT & POULTRY



VEGETABLES



READY TO EAT



PERFECTED
TO PERFORM

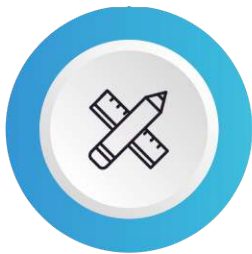
Processing | Refrigeration | Automation

DEDICATED TO EXCELLENCE AND FUELED BY INNOVATION

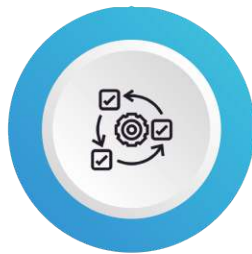
Cochin Food Tech Pvt Ltd was founded in 2015 by three visionary leaders with a combined experience of 50 years in the food equipment sector.



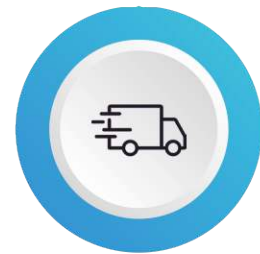
The leaders with a single aim in mind:



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.

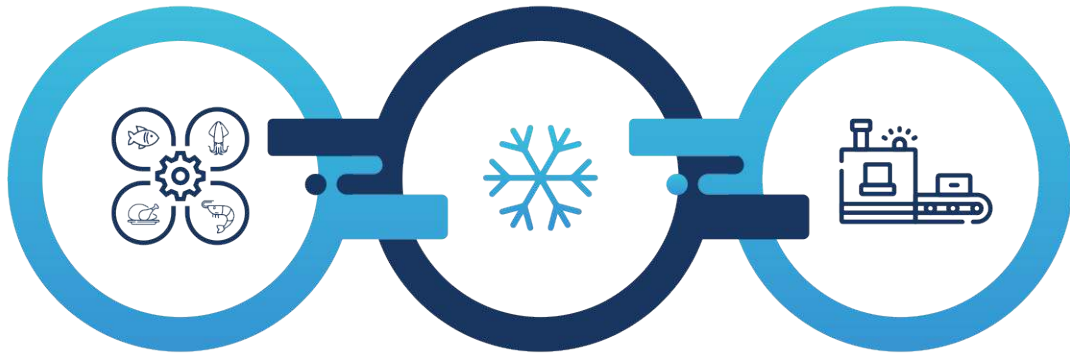


Principle

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.

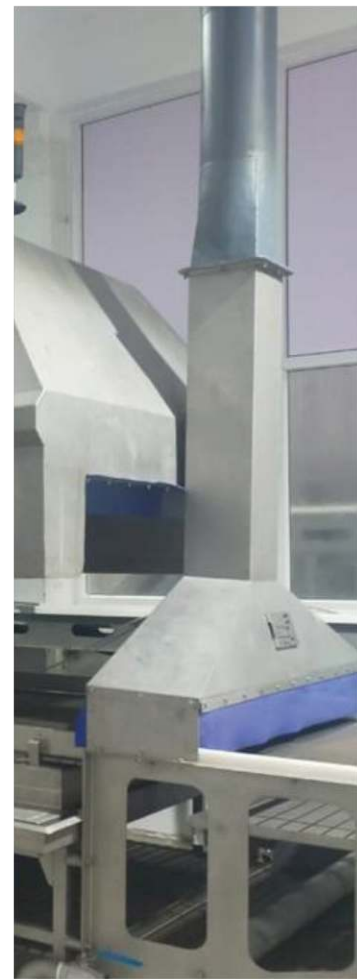
We at CF-Tech are here to offer you the best in class food processing systems. With technical support and tie-ups with global technology providers, We offer end-to-end turnkey lines wherein we manufacture and integrate solutions for:

Processing



Automation

Refrigeration

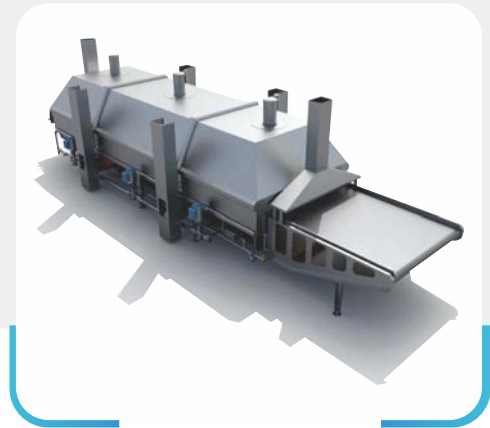


Cooking Line

KEY FEATURES OF COOKER



- 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.
- The insulated hood prevents heat loss and ensures the operator's safety.
- An extended infeed conveyor section makes feeding easier and safer for the workers.



RAINWATER SHOWER

- The modular design of the CF-Tech Rainwater shower allows it to be tailored to the user's demands.
- The operation of machine is dependent on thermodynamic principles.

The upper-level sensor manages the following:

- The solenoid valve that supplies water to the tanks.
- Preventing overflow.

The lower-level sensor is used for

- The safety of the pumps.
- Preventing dry runs if the water within is insufficient.



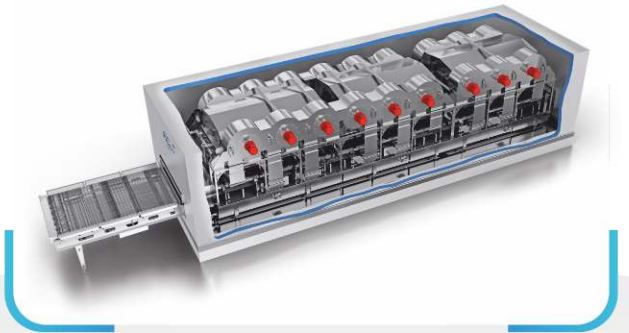
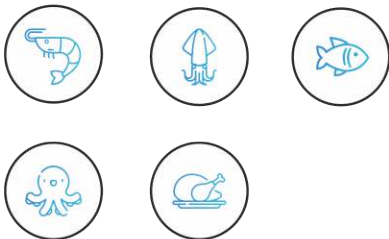
COUNTERFLOW COOLER

- 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.
- The product is subjected to a final spray wash at the tank's output.



Freezing Line

KEY FEATURES OF *MultiJet Nxt* IQF FREEZER



- System flexibility due to airduct's automatic adjustments based on selected products.
- Energy-efficient blower modules.
- Long-running hours without stopping for defrosting (the line can run continuously for 22 + hrs).
- Long infeed section for product setting and placement.
- Flexible layout configuration based on customer plant layout.

HARDENER

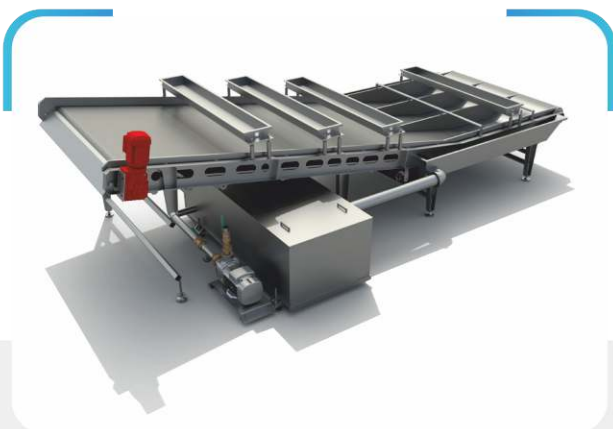
- The hardener incorporates Impingement freezing technology to achieve a core temperature of -18°C with less refrigeration.



Hardener Specifications

Hardener type	500 kg	750 kg	1000 kg
Dimensions (mm)	3900X3200X2700	5100X3200X2700	5100X3200X2700
Refrigeration	20 kW	30kW	40kW
Power	5kW	6.5kw	7.5 kW

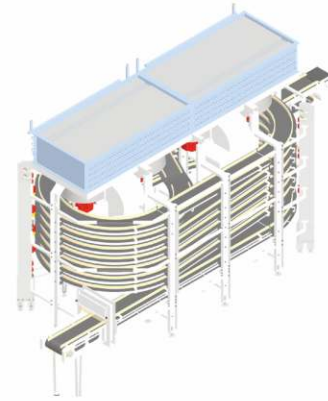
DIP GLAZER



- Accurate glazing percentage upto 30%.
- The improved belt design guarantees a seamless product transfer and avoids product damage.

Spiral Freezer and Cooler

- We offer all types of Spiral technologies Positive Drive, Friction Drive, and Edge Drive.
- Our Spiral Freezers have unique double Impingement technology for faster and more effective freezing.
- Edge Drive spirals are space-saving compact systems, and product infeed / outfeed are at the same height.
- Online / Offline Clean in Place system integrated.
- Robust design and build quality ensures long, trouble-free operation.



Our Resources and Partners








Our Resources and Partners



CO₂ Cascade Refrigeration System



OUR GLOBAL CLIENT LIST

CF-TECH PRODUCTS & SERVICES

PROCESSING

MultiJet

- Tunnel IQF Freezer
- Spiral IQF Freezer/Cooler
- Dip Glazer
- Brine Freezer
- Blast Freezer
- CF / Rain Shower Cooler

Cooking/Value Add

- Cooker / Blancher
- Fryer
- Breading & Battering

Carsoe Freezing Sol

- Horizontal Plate Freezer
- Vertical Plate Freezer
- Onboard Processing

REFRIGERATION

Kelton

- CO₂ Cascade System
- Low Charge NH₃
- HFO Glycol Chiller



Processing | Refrigeration | Automation

AUTOMATION

Astech

- Automatic Slicing saw

Cretel by ATS

- Crate Washing System
- Skinning machines
- Descaling and Pinbone remover.

RM SerTec Iberica

- Foaming, Coating and Battering
- Fryer

Kroma, Denmark

- Gutting, Descaling, Filleting
- Waste Recovery and Pelleting

Kelton
Innovation that matters

carsoe

CRETTEL
BY
ATS

ASTECH
FOOD MACHINERY
next step in sawing

CONTACT US



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