



# T V I

## MEAT PORTIONING

*...Together  
for your success!*



## CBF 1000-2000 cyclefreeze

Perfect crusting  
for efficient portioning.

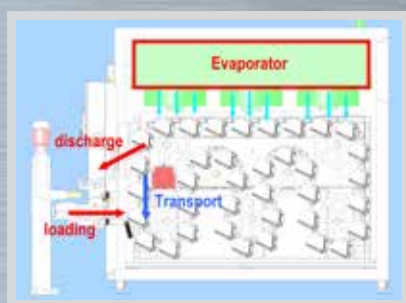


- ✓ Ideal crust freezing for highest quality, yield and longest shelf life
- ✓ Energy-efficient compressor system
- ✓ Space-saving, compact design
- ✓ Freezing without additional manpower

## Mode of operation

The CBF cyclefreeze ensures quick and precise surface freezing of meat pieces within approx. 6-20 minutes, depending on the size and entry temperature of the meat pieces.

- › The CBF blast freezer operates in cycles.
- › Through an infeed flap the operator slides-in the meat pieces in a basket and pulls back the drawer. Then the transport chain indexes by one cycle to the next basket.
- › The operator continuously repeats this process. The control unit times the baskets, so that after the set time (e.g. 8 min) has elapsed, the tempered products are ejected.
- › The meat pieces are placed side-by-side into the baskets and pass through the freezer cabinet in approximately 6 to 20 minutes depending on the chosen setting.
- › The meat is removed just before portioning. This results in a very thin crust of 2 to 3 mm (5 to 10 %) instead of 5 to 10 mm, which clearly increases product quality.
- › One operator can load the freezer and operate the portioning machine at the same time.



CBF transport chain  
(schematic illustration)

# The blast freezer system for ideal portioning temperature.





Loading the CBF 2000 with automated discharge



Wheel-away transport system makes the CBF easy to clean.

## Higher meat quality

### Optimised processing steps

- excellent portioning quality due to thin crust
- thin crust for high-quality meat
- very low crust thickness as the meat is sliced just seconds after crust freezing
- Optimised for cutting and forming
- minimum drip loss
- stop control with retention of temperature in the event of short line stops (foil change, label change, etc.)
- no loading and unloading needed during line stop, temperature is maintained
- Longer minimum shelf life possible due to dry surface freezing

## Lower costs

### Sophisticated, efficient and compact

- savings in labour – simultaneous operation of CBF and portioning machine by one person
- low energy consumption, cost-efficient tempering
- small space requirement due to Paternoster transport system (comparable shock freezer tunnels are between 6 and 10 m long)
- excellent insulation
- energy-saving – filling and discharge flaps are closed most of the time
- thin tempering crust saves a lot of energy
- conventional refrigeration reduces production cost to approx. 0.4 cents per kilogram of meat (approx. 5 to 10 cents per kilogram of meat with CO<sup>2</sup> or N<sup>2</sup>)

## Ideal addition

The multi-functional portioning systems GMS 500 singlecut and GMS 1200 multicut:



PORTIONING



### GMS 500 SINGLECUT

Manifold mould sets  
Single slice and shingled discharge  
Waste-free, precise weight portioning



### GMS 1200 MULTICUT

Flexible 3D pressing  
High throughput rate  
Waste-free, precise weight portioning

## CBF 1000-2000: Advantages & savings

- ✓ low cooling energy cost
- ✓ savings in labour
- ✓ increase of meat quality
- ✓ perfect cutting
- ✓ ideal forming
- ✓ space saving

**SPEED.  
POWER.  
FASCINATION.**

# CBF 1000-2000 cyclefreeze

## Technical data:

Capacity:	300 – 1000 kg/h* (CBF 1000) 700 – 2000 kg/h* (CBF 2000)
Throughput time:	Freely adjustable, approx. 6-20 minutes*
Loading cycle:	Between 12 and 40 seconds per basket
Dimensions:	2600 x 1950 x 2850 mm [LxWxH] (CBF 1000) 3500 x 2400 x 2850 mm [LxWxH] (CBF 2000)
Basket size:	Approx. 700 x 180 x 160 mm (CBF 1000) Approx. 1400 x 180 x 160 mm (CBF 2000)
Refrigerant:	R407F (or alternatively R449A)
Electrical connection:	2 connections, 3x 400 V /N/PE each, CBF 1000: 20 A pre-fuse for cell 50 A pre-fuse for compressor CBF 2000: 32 A pre-fuse for cell 63 A pre-fuse for compressor

\* depending on temperature, size and salt content of the pieces of meat



See further information on our TVI-YouTube-Channel. Simply scan this QR-Code.

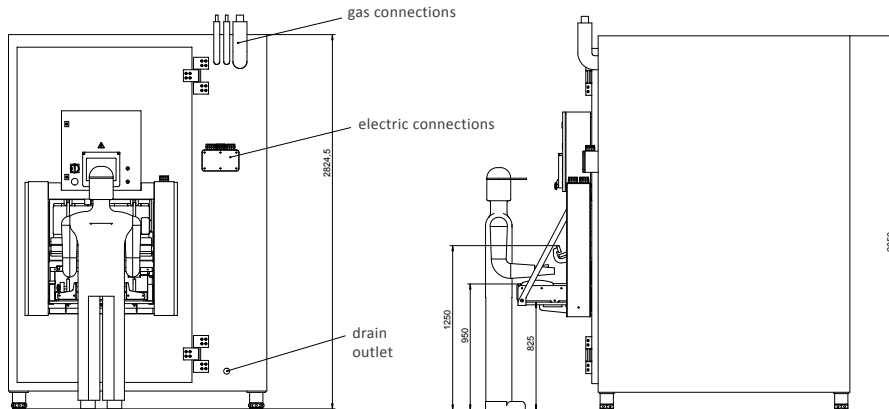


Image: CBF 1000 cyclefreeze

Modifications reserved. To apply: Data of the offer and TVI standard warranty and contract terms.

## Your specialist for profitable meat portioning

### Perfectly matching components

TVI offers innovations in the area of meat portioning. Our services range from meat tempering, portioning of almost all types of red meat, across the manual and automatic tray filling, weighing and resorting to transferring the fixed weight portions to the packaging machine.

### Customised production lines

The various GMS models are flexible meat processing centres that can carry out any portioning task perfectly thanks to the standard modules and customer-specific programmes. The various TVI machines create customised lines designed for your requirements.



## TVI service packages:

Minimise your downtimes and machine stops! We offer you service packages which perfectly fit to your machines and production lines, for ideal prevention with our trained technicians on site.

## Offline diagnosis:

Many machine types allow us to diagnose errors quickly online, thus enabling us to help you quickly.

## Service hotline:

Feel free to call our experienced experts and they will find a solution for you as quickly as possible:

Tel.+49 (0)1805 725800



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