





COLDWAVE+ 2.0
Tempering and Defrosting





The new generation

More than a decade ago, COLDWAVE+ revolutionized food defrosting with the in-line rapid Radio Frequency technology, which minimizes drip loss and bacterial growth while ensuring a fast, uniform and controlled defrosting process.

Today, we are excited to introduce the new generation of COLDWAVE+, offering even greater operational efficiency, better accuracy in achieving the desired target temperatures, enhanced versatility and featuring an improved hygienic design.

again, COLDWAVE+.

The new generation of the COLDWAVE+ defroster features significant technical and functional upgrades and a more sophisticated hygienic design, being the result of almost 15 years' experience in the field and of the invaluable suggestions provided by our global sales network and esteemed customers.

Thanks to the advanced solutions adopted for easier cleaning and periodic maintenance, COLDWAVE+ now also provides a more user-friendly experience and enhanced reliability.

Conceived to meet the most stringent demands for operational efficiency, product quality and sustainability, COLDWAVE+ is, more than before, the best choice for all modern food processing facilities in need of a defrosting solution.



Structure and Design

- **New hygienic draining frame:** reduced flat surfaces and "C" shaped structural supporting spars.
- Drainage tanks: improved access and visibility for more effective cleaning.
- New modular conveyor belt: new design, easier washable on both sides.
- Disposable film roll holder: positioned under the inlet table, easy to unroll, for better hygiene and conveyor belt protection.
- Water collection gutters: redesigned for greater stability and robustness.



Efficiency and Productivity

- Mobile upper electrode with 5 pre-set positions: increased versatility, more accurate adjustment according to different product types (thicknesses), higher productivity.
- Optimized stand-by: pumps, fans and all ancillary equipment are kept off during washing/rinsing for energy saving.
- Wait timer after washing: it allows 10 minutes for water dripping after final rinsing, with visible countdown, before enabling the restart of the machine



Improved User Experience

- Control panel always on: for better diagnostics.
- Advanced diagnostic messages: pop-ups and warnings for lubrication, periodic maintenance operations, safety devices check or replacement, screw tightening and machine cleaning.
- Additional pictograms and labels: to make certain instructions and warnings more intuitive and clearer.
- Conveyor belt installation key: now supplied as a standard tool with the machine, to facilitate the conveyor belt installation at any time needed.
- Overpressure valve: now supplied as a standard equipment with the machine, preventing the customer having to install it.
- New emergency push-buttons: newly designed with IP69K protection and M12 connector.



Established in 1978, STALAM is the world leader in the development, design and manufacture of equipment where capacitive electromagnetic fields at I.S.M. metric frequencies (RF fields) are exploited for a variety of thermal processing and drying applications on raw materials, intermediate and finished industrial products. As a member of AEI (Italian Electronic and Electrotechnical Association), STALAM cooperates actively with prestigious universities and research institutes for the development of the RF technology both as to generation techniques and to technological applications.

STALAM also co-operates with other leading machinery manufacturers for the development of innovative technologies and for the supply of "turn-key" automated and integrated process lines.

Presently, more than 2600 STALAM Radio Frequency machines are in operation in the world, with rated power values ranging from 3 to 450 kW; from the simple, manually operated machine, to the fully automated line complete with centralised control and supervision systems. Exporting over 90% of its production to the five continents, STALAM provides professional and prompt commercial and technical assistance in all the relevant areas throughout the world.



stalam.com



STALAM S.p.A. - Via dell'Olmo, 7 (Z.I.) - NOVE (VI) Italy tel. +39 0424 597400 - fax +39 0424 597490 www.stalam.com - e-mail: stalam@stalam.com