

TERMOC**DIZAYN**[®]

Keeps You Chilled...



Ice Machines 
Refrigeration Systems 



FLAKE ICE MACHINES

Fresh Water: 0.5 - 1 - 3 - 5 - 10 - 15 - 20 - 25 - 30 - 50 Tons/24h
Sea Water: 3 - 5 - 7.5 - 10 Tons/24h

- 24/7 non-stop operation.
- Low energy consumption and high efficiency.
- All equipments comply with CE and EU standards.
- Air-cooled and water-cooled condenser options
- Made of SUS 304 and SUS 316 stainless steel.



TUBE ICE MACHINES

0.5 - 1 - 3 - 5 - 10 - 15 - 20 Tons/24h

- 24/7 non-stop operation.
- Low energy consumption and high efficiency.
- All equipments comply with CE and EU standards.
- Air-cooled and water-cooled condenser options
- Made of SUS 304 and SUS 316 stainless steel.

Produces ice in tube shape with outer dimensions of 22, 29, 35 & 41 mm



BLOCK ICE MACHINES

Press Type: 3 - 5 - 10 - 15 - 20 Tons/24h
Brine Type: 0.6 - 1 - 3 - 5 - 10 - 20 - 50 - 100 Tons/24h

- Clean & Hygienic
- No Moulds & No Glycol
- Produces blocks of consistent size, shape, and weights.
- Flexibility to use it either as a flake ice machine or a block ice machine.
- Hydraulically activated system

Block ice size: 15 x 15 x 30 cm. 5kg
Block ice size: 20 x 20 x 50 cm. 15kg.
Block ice size: 25 x 25 x 50 cm. 23kg.



PLATE ICE MACHINES

5- 10 - 15 Tons/Day

It operates with fresh water. The water-cooled condenser and water cooling tower allow for trouble-free operation both in standard and tropical weather conditions

- Water-cooled condenser and water cooling tower.
- The complete body is made of SUS 304 and SUS 316 stainless steel.
- Semi hermetic compressor.



WATER CHILLERS FOR CONCRETE COOLING

450 lt/h to 60.000 lt/h

- In order to prevent concrete cracking, the most effective method is artificially temperature reduction, namely, pre-cooling the aggregate and mixing the concrete with cold water and flake ice to reduce the concrete out feeding temperature,

Concrete cooling system general Constitution:

- Aggregate cooling system (air-cooling and water cooling)
- Cold water and placed after water cooling system
- Ice water system
- Ice making system (15~106Tons/day)
- Ice storage (8~150Ton)
- Ice delivery and ice weighing systems
- Water tanks and steel frame



WATER CHILLERS REFRIGERATED SEA WATER (RSW)

5.000 lt/3h to 30.000 lt/3h

Termodizayn Refrigerated Sea Water (RSW) systems are used onboard fishing vessels to preserve large catches.

Storing the catch in an RSW system is an effective and cost-saving method of preserving the catch until offloading ashore or further processing onboard. In a minimum amount of time the catch is cooled down close to the freezingpoint of seawater, assuring its freshness and quality during transport.

In an RSW system, seawater is recirculated by pumps through the tanks and the chilling system. Before entering the tanks, the seawater is chilled by the refrigeration equipment.



WATER CHILLERS FOR BAKERY

80 – 100 - 150 Lt / h

Termodizayn industrial bakery chillers have been designed for high-performing and intensive production. In order to offer a customized solution to any request, the tank capacities vary from 80 to 150 liters and their size has to be chosen according to the amount of water needed for the single maximum delivery for one mixer (or more mixers simultaneously, depending on the production system).

- Low energy cost, efficiency
- Hygiene standard, all parts stainless steel
- Smart design
- User friendly, easy to use
- Durability
- High performance



MILK COOLING TANKS

The use of daily milk instead of pasteurized and packaged milk, which is quite common today, brings some needs.

Daily milk must be kept cold to maintain its freshness in the first instance.

Thanks to Milk Cooling Tanks, local and industrial enterprises are confident about the freshness of milk. Termodizayn, with hygiene and power completely stainless steel designed milk tanks, produces different types continues.



MOBILE COLD STORAGES

Cold Serie (0 °C / +4 °C)
Frost Serie (-18 °C / -23 °C)
Double Serie (+5 °C / -23 °C)

Assembly and dismantling of the isolation panels of stationary cold storages can be quite expensive. The panels will possibly be damaged with multiple disassemblies.

That is why many facilities and especially fishing companies prefer portable containerized cold storages.

Thermodzayn mobile containers are in accordance with the international standards for truck transportation. Production of special sizes are also possible for overseas transportation.



MOBILE BLAST FREEZERS

1.440 Kg/24h to 16.400 Kg/24h

Thermodzayn containerized blast freezers give you the flexibility and advantage of mobility with different sizes and capacities.

MBF10 SMALL	10ft	1440 Kg/24h
MBF10	10ft	2750 Kg/24h
MBF20	20ft	3510 Kg/24h
MBF40	40ft	5800 Kg/24h
MBF40XL	40ft	11600 Kg/24h
MBF40XXL	40ft	16400 Kg/24h

You can blast freeze your products at – 40 °C degrees environment without sacrificing quality.

Some of the application areas are:
-FISH -MEAT -POULTRY -BAKERY -VEGETABLES -FRUITS
and more..



MOBILE SHOP BUTCHER AND FISHERIES STORES

Thermodzayn mobile shops can operate in all types of weather conditions. Possible to be manufactured in different models according to the needs of the customers. Fully-equipped shops are delivered ready to use for fishermen, poultry vendors, butchers, fruit and vegetable vendors, ice-cream parlors, delicatessen shops and mini-grocery stores.

Electricity and water connection is sufficient. It does not require installation.

Thermodzayn mobile shops are in compliance with the international hygiene standards and offers a pleasant shopping experience to your customers.

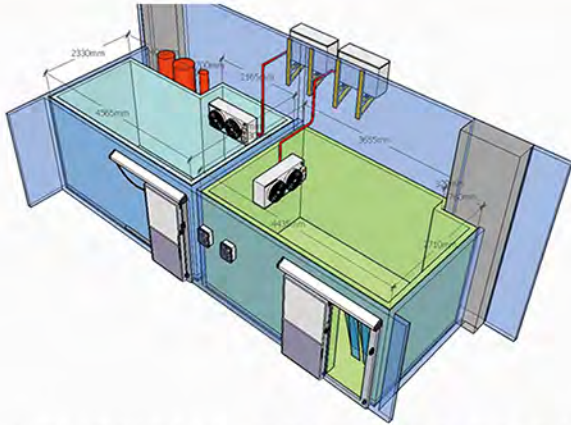


MOBILE HOSPITAL

Thermodzayn container type mobile hospitals have been specifically designed for the purpose of obtaining benefits in military facilities, municipalities, rural areas, small towns, and in areas without any civil health service.

Thermodzayn Mobile Hospitals are delivered with standard features, but depending on the needs of medical equipment more options can be offered.

Depending on the user's demand we can develop alternatives and add all kinds of optional equipments. Portable emergency or intensive care unit can also be improved. This product has a solid structure and therefore will not be damaged during land transportation.



INDUSTRIAL COLD STORAGES

Cool Room (+9 °C / +15 °C)
Cold Room (-1 °C / +5 °C)
Frost Room (-18 °C / -23 °C)
Blast Freezer (-35 °C / -40 °C)

Termodizayn is specialized in the preservation of perishable foods, conveys all its knowledge and experience to customers in terms of which products will be kept on which conditions. It supports the selection of the most suitable cold storage for the needs of the customers. Termodizayn has established more than 5,000 cold storage facilities, ranging in size from 3 m² to 4000 m².



COOLING UNITS

Cool Serie (+9 °C / +15 °C)
Cold Serie (-1 °C / +5 °C)
Frost Serie (-18 °C / -23 °C)
Shock Serie (-35 °C / -40 °C)
Ultra Serie (-55 °C / -60 °C)

Termodizayn produces wide range of indoor and outdoor units for industrial and commercial applications. Termodizayn refrigerating units are designed to the specifics needs of each customer and work efficiently even in the toughest conditions at any time of the year.



REFRIGERATION EQUIPMENTS

A refrigeration system consists of several equipments like compressor, condenser, evaporator, expansion devices etc. Termodizayn is able to supply its customers all types and kinds of refrigeration equipments produced by international well recognized brands.



SANDWICH PANELS & DOORS

Termodizayn is able to supply complete range of cold room doors and sandwich panels for cold room insulation to provide ideal system for the construction of food storage and processing environments resistant to any type of corrosion and perfectly compliant with the most strict health and hygiene regulations.



TERMODİZAYN®

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