

TUMBLE CHILLER

As part of the DCN Cook-Chill system, after cooking filled casings are conveyed into a purpose built rotary tumble chiller which reduces the temperature of cooked food to below 4° Celsius in under an hour (products with a thin viscosity) to 90 minutes (thick viscosity), with cooling times and temperatures fully logged. The bagged product is immersed in chilled water in the drum which rotates, gently tumbling the bags and massaging the product to ensure complete cooling. The water around the product is chilled by circulating a chilled coolant through a dimpled jacket in the outer casing of the unit.

Features:

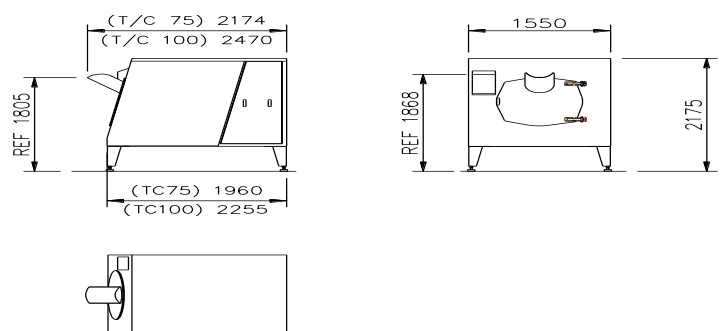
- DCN Cook-Chill process
- All stainless steel design
- Microprocessor control
- Large or small batch sizes
- Easy to use HMI
- E-terminal data logging *(optional)*
- Cleaning cycle
- Surge tank for water recovery *(optional)*
- Approximate capacities:

Model TC-75 – 750 litres of product
Model TC-100 – 1000 litres of product



Technical Specifications:

	Requirement – TC-75	Requirement – TC-100	Connection
Water	100 l/min @ 3 Bar	100 l/min @ 3 Bar	1" BSP
Steam (for cleaning)	100 kg/hr @ 4 Bar	100 kg/hr @ 4 Bar	3/4" BSP
Glycol	300 l/min @ 0-1° C	350 l/min @ 0-1° C	1 1/2" BSP
Air	0.1 cu/mtr/hr @ 5 Bar	0.1 cu/mtr/hr @ 5 Bar	1/2" BSP
Voltage	415/3/50-10A	415/3/50-10A	20mm





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