

3000/3001 COOK QUENCH CHILL

The DCN Cook Quench Chill Machine is designed to cook rice, vegetable and pasta products in tipping baskets using three stages. We have several versions available to suit each customer including Continuous Automatic with Tipping Baskets and a Hoist Operated Vessel & Basket System.

Process

The initial stage of the process heats and cooks the product in water, the product is then transferred to the second quench tank containing ambient water to take the bulk heat out of the product, stop the cooking and refresh the product. The final tank contains chilled water and completes the cooking process. The baskets containing the product can lift and lower in the water to give a gentle agitation in each of the three stages. The final exit of product is usually into a de-watering vibrating conveyor.

Features

- ⇒ Heated by direct steam injection
- ⇒ Microprocessor control
- \Rightarrow Stored recipes
- \Rightarrow Easy to use HMI
- ⇒ Trending
- ⇒ E-terminal data logging (optional)
- ⇒ Euro bin lift (optional)
- ⇒ Vibrating out feed chute
- \Rightarrow C.I.P. (optional)
- \Rightarrow Glycol chiller (optional)
- \Rightarrow All stainless steel design
- ⇒ Manufactured in the UK

Sizes Available

- ⇒ Model 3000 : 500 litre vessel capacity (water) 200 litre basket capacity
- ⇒ Model 3001 : 750 litre vessel capacity (water)
 300 litre basket capacity

Basket Mesh Size: 3mm (1.5mm for rice) Both models can be fitted with two or three vessels







TECHNICAL DATA





	Requirement	Connection
Steam	750 kg/hr @ 4.5 Bar	2" BSP
Water (town)	250 l/min	1 1/2 " RJT
Water (cooling)	4500 l/hr	
Air 600 l/min @ 6 Bar		1/2" BSP
Voltage	400 VAC-25A	20mm

Height	Width	Length	Weight (Kg)
1514	3000 – 1892	3629	1010



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