



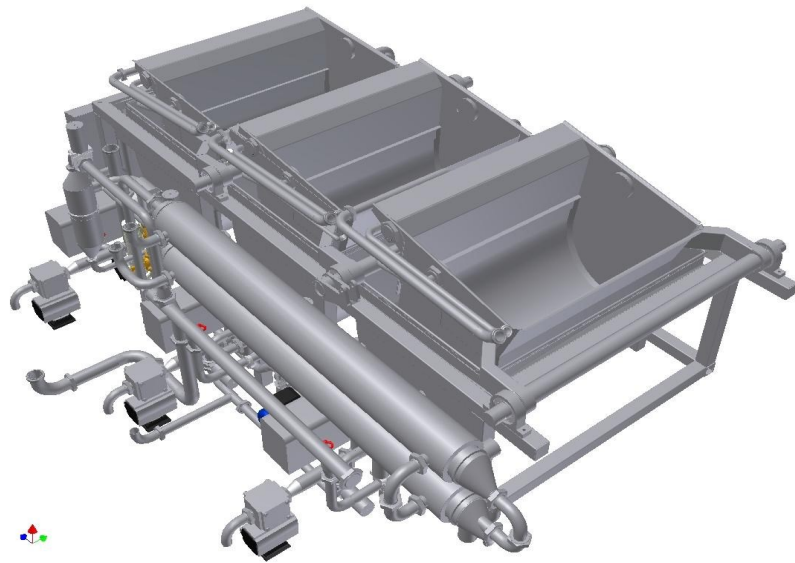
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4003 COOK QUENCH CHILL

The DCN Cook Quench Chill 'Wave Machine' has a unique wave pump agitation system and is designed to cook long pastas, rice, potatoes and vegetables in tipping baskets.

Features

- ⇒ Heated by direct steam injection
- ⇒ Water overflow rim to prevent spillage & cross contamination
- ⇒ All stainless steel design
- ⇒ Versatile user-friendly machine
- ⇒ CIP (optional)
- ⇒ Food safe & hygienic components
- ⇒ Distinct low risk/high care division
- ⇒ Unique water heating system
- ⇒ Continuous water chilling
- ⇒ Fully recipe controlled
- ⇒ Data caption (optional)
- ⇒ Loading /unloading solutions
- ⇒ Manufactured in the UK

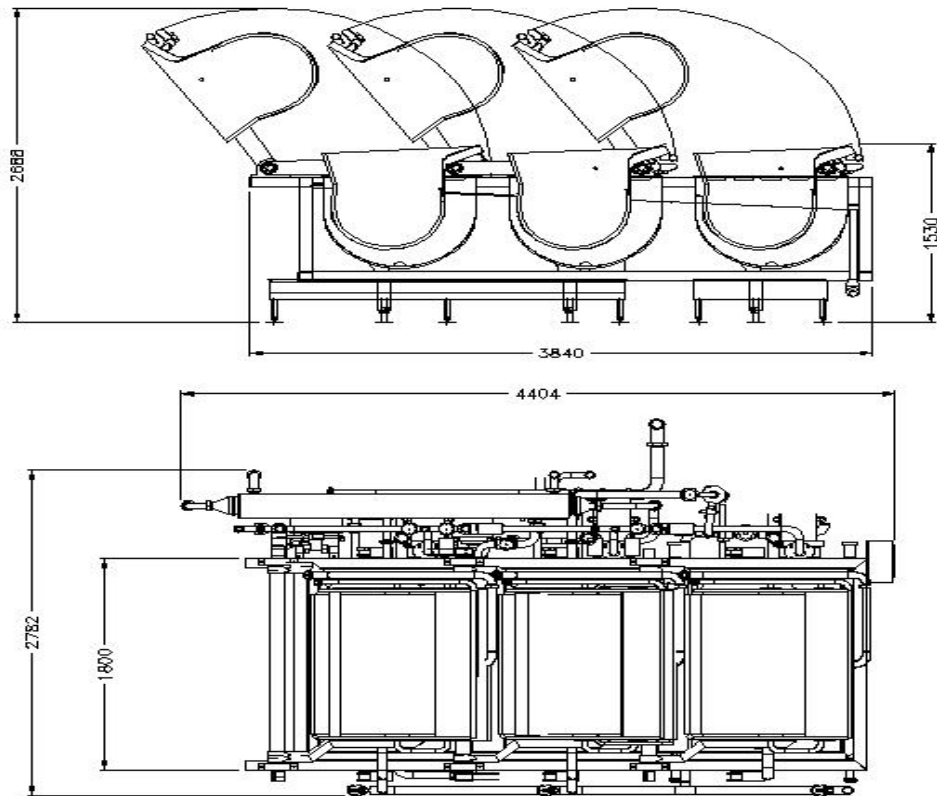


Process

1. Product is heated and cooked in the water of the first tank
2. All three baskets containing the product can lift and lower in the water to give a gentle agitation
3. The product is then transferred (tipped) into the second quench tank containing ambient water to take the bulk heat out of the product, stop the cooking and refresh the product
4. The final tank contains chilled water and completes the cooking process
5. The final exit of the product is usually onto a de-watering vibratory conveyor that will deposit the product into a tote bin



TECHNICAL DATA



Height	Width	Length
2688 (baskets raised) 1530 (baskets lowered)	1800 (basic machine) 2782 (inc. pipework)	3840 (basic machine) 4404 (inc. pipework)

	Requirement	Connection
Steam	890 kg/hr @ 7 Bar	2"
Ambient Water	375 l/min	3"
Glycol	0.5°C	2"
Compressed Air	0.5 cuM/min @ 6 Bar	



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