



DCNORRIS



COOK QUENCH CHILL

Rotary

Designed to cook rice, vegetable and pasta products, the Rotary Cook Quench Chill System follow the same cooking process as our original CQC machine but has a smaller footprint/design to suit a more compressed factory production area.

The Cook Quench Chill is designed to automatically cook rice, vegetable and pasta products using three stages. The first vessel contains water to be heated via a steam jacket which cooks the product. The Quench vessel contains cold (ambient) water to take the bulk heat out of the product, stops the cooking and refreshes the product. The final vessel contains chilled water and completes the cooling process.

Kettle Features

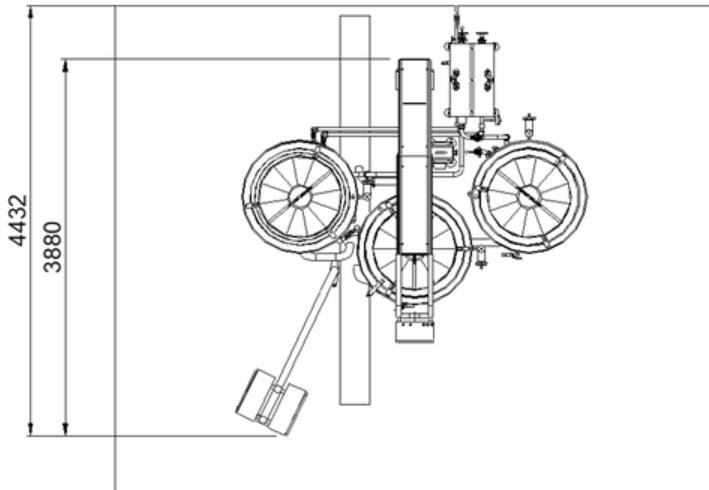
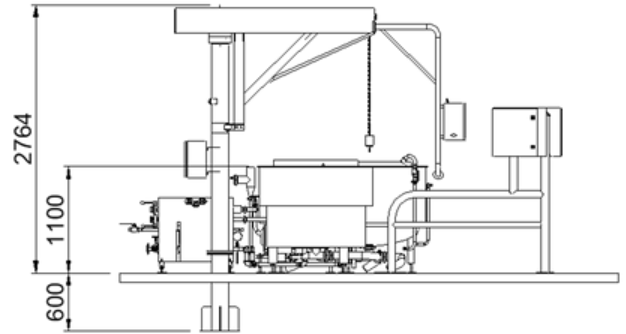
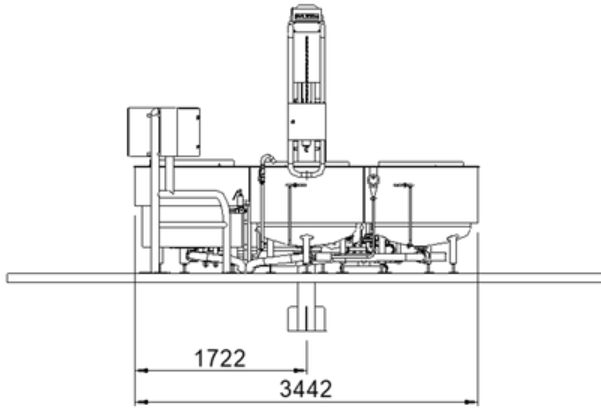
- Versatile user-friendly machine
- Require operators to run system (original is fully automatic)
- CIP option
- Access platforms
- Food safe & hygienic components
- Distinct low risk/high care division
- Unique water heating system
- Continuous water chilling
- Steam control package
- Fully recipe controlled
- Data caption option
- Loading /unloading solutions available
- All stainless steel design

Rotary - 3 vessels in a circular layout with an arm in the middle that spins on a radius to move basket from one vessel to another.





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technical data



DC Norris & Company Ltd
Sand Road Industrial Estate, Great Gransden, Nr. Sandy, Bedfordshire,
SG19 3AH, United Kingdom

T: +44 (0)1767 677515 | E: info@dcnorris.com | W: www.dcnorris.com