



# COOK TANK TUMBLE CHILLER

## Sous Vide Low Temperature Cooker and Sauce Cooler

Dual purpose machine which delivers all the benefits of the standard Cook Tank - for stationary cooking and cooling of solid muscle items - (chicken, turkey, fish) whilst also converting into a Tumble Chiller. This gives operators greater scope with food production with the option of cooling kettle-cooked products such as soups and sauces in their Cook-Chill bags.

Products cooked using the Sous-Vide method are fresh tasting and extremely tender without losing any of the original colour, flavour or texture. Cook-Chill bags and Tumble Chilling accelerate the cooling process and deliver safe, extended, refrigerated shelf life of up to 45 days.

The two Sous-Vide Cook Tank Tumble Chiller models we currently offer are:

- CTTC-100
  - Cook Tank/Chill mode: 225 kg (approx.) of pre-packaged meats and other products (product dependent)
  - Tumble Chill mode: 375 Litres (approx.) of packaged liquid product (product dependent)
- CTTC - 300
  - Cook Tank/Chill mode: 375 kg (approx.) of pre-packaged meats and other products (product dependent)
  - Tumble Chill mode: 750 Litres (approx.) of packaged liquid product (product dependent)

We can also offer a smaller size on request, if required.

### Features

- DCN Cook-Chill process
- Fully automatic operation
- Heating and cooling of process water using integral heat exchanger and pipework arrangement
- Power failure memory retention
- Mitsubishi HMI colour touch screen offering control of the following:
  - Mode selection
  - Cook with probe or time
  - Water temperature - actual and set point
  - Probe temperature - actual and set point
  - Cook time / soak time
- Spring assisted hinged tank cover with built in interlock safety switch
- HACCP compliant
- All stainless steel design, manufactured in the UK

### Sous Vide Cook Tank Features

- Slow overnight cooking
- Three trays for loading of product for sous vide cooking/cooling.

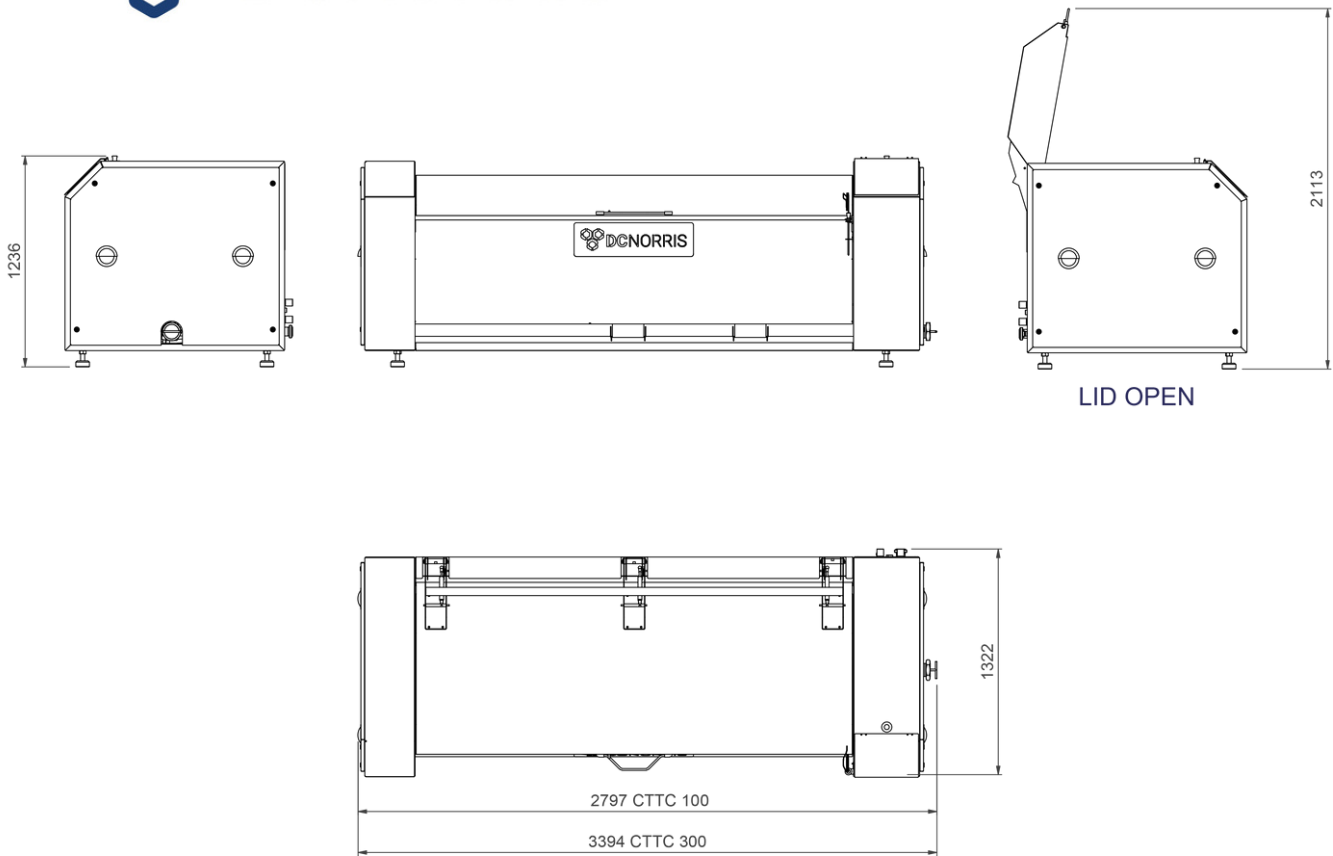
### Tumble Chiller Features

- Rotating drum for tumble chill mode

### Options:

- Water Recovery System
- Automatic Back Flush System for Heat Exchanger
- Virtual Chart Recorder





Height (mm)	Depth (mm)	Length (mm)	Weight (kg)
Lid Open - 2113 Lid Closed - 1236	1322	CTTC-100 - 2797 CTTC-300- 3394	CTTC 100 - 825 CTTC 300 - 1125

Service	Requirement	Connection
Voltage	400V / 50Hz / 8-10A	20mm
Air	5 L/min @ 6 bar	8mm
Steam	120 kg/hr @ 3 bar	1" BSP
Glycol	250 L/min @ 0-1°C	1" BSP
Water	100 L/min @ 3 bar	1" BSP