



DCNORRIS



COOK TANK TUMBLE CHILLER

Sous Vide Low Temperature Meat 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 cooling process and deliver safe, extended, refrigerated shelf life of up to 45 days.

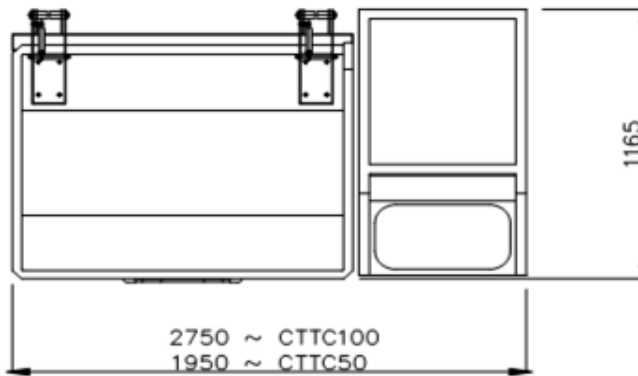
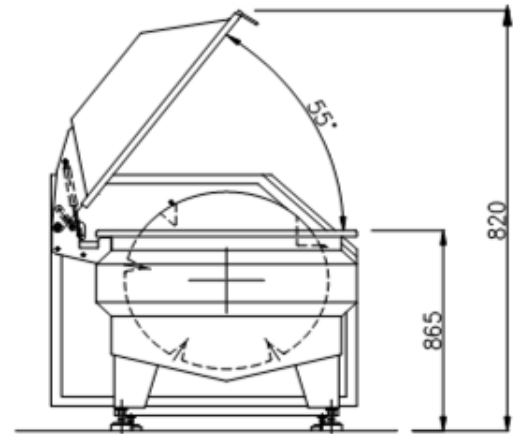
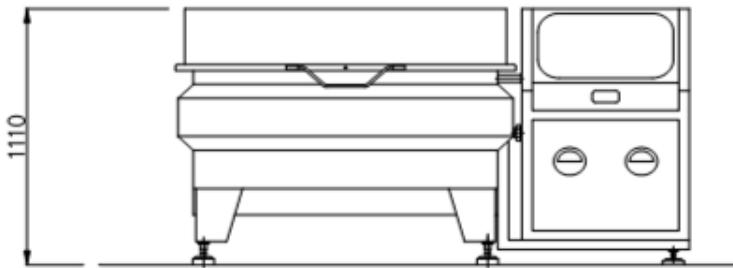
Features

- DCN Cook-Chill process
- Slow overnight meat cooking
- Rotating drum for tumble chill mode
- Stainless steel baskets to take bagged vacuum clipped product
- 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
- Virtual Chart Recorder (optional)
- HACCP compliant
- All stainless steel design, manufactured in the UK





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	Requirement	Connection
Voltage	400vac 16A	20 mm
Air	1.7 L/min @ 6 Bar	8 mm
Steam	120 kg/hr @ 3 Bar	1" BSP
Glycol	150 L/min @ -1°C	1" BSP
Water	100 L/min @ 3 Bar	1" BSP

Height (mm)	Width (mm)	Length (mm)	Weight (Kg)
1110	1165	50 - 1950	725
		100 - 2750	1000

technical data



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