



DCNORRIS

CAPKOLD COOK CHILL

BAG EMPTIER SYSTEM

IMPROVE CAPKOLD COOK CHILL YIELDS

The Bag Emptier System allows food producers to achieve higher yields from the Capkold Cook Chill Process.

The simple user-friendly design pulls the bag through a series of opposing wiper blades and automatically opens and removes product, before discharging into a tote bin or depositor.



Extract more product from bag - typically 99%.



Open and empty 5 bags per minute. (standard model)
5x6kg bags per/min = 30kgs.



Removes repetitive strain health & safety issues.



Incredible savings from higher yields per batch.



Safe & easy to clean.



Basic cook-chill arrangement - Ready-2-Cook Kettle, Pump Fill Station, Tumble Chiller.
Once chilled, the bags can be kept in refrigerated storage for up to 45 days.
The Bag Emptier will then extract product efficiently when required.



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Features

- 2 discharge options:
a) connect directly to depositor.
b) discharge into tote bin.
- Emptied bags automatically discharged.
- Suitable for different lengths of bag.
- Handles particulates & non-particulates without damage.
- Integral agitator wiper.
- Fully interlocked.
- All stainless steel construction.
- Mobile design on castors.



Technical Specifications

Overall Dimensions (mm)	
Height	1960
Width	1032
Depth	1452

Service Requirements	
Electrical	400V 3 phase
Current	5 Amps



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food processing innovation