



DCNORRIS

TUMBLE CHILLER

As part of the DCN Cook-Chill system, after cooking filled casings are conveyed into a purpose built rotary tumble chiller which reduces the temperature of cooked food to below 4° Celsius in under an hour (products with a thin viscosity) to 90 minutes (thick viscosity), with cooling times and temperatures fully logged. The bagged product is immersed in chilled water in the drum which rotates, gently tumbling the bags and massaging the product to ensure complete cooling.

Features

- DCN Cook-Chill process
- All stainless steel design
- Microprocessor control
- Large or small batch sizes
- Easy to use HMI
- Cleaning cycle
- Manufactured in the UK

Available Options

- Chilled Water Recovery System
- Automatic Back Flush System for Heat Exchanger
- Super Dynamic' Temperation Loop
- V-Type Twin Belt Skeleton Conveyor
- Virtual Chart Recorder

Sizes Available

- 300, 500, 750 and 1000 litre capacities

Approximate capacities:

- Model TC-30 – 300 litres of product
- Model TC-50 – 500 litres of product
- Model TC-75 – 750 litres of product
- Model TC-100 – 1000 litres of product

Material of Construction

- Manufactured in 304 polished stainless steel

