



CAPKOLD COOK CHILL BELT TUMBLE CHILLER

COOLS LIQUID FOODS FROM 85°C TO BELOW 4°C
IN 30-60 MINUTES FOR EXTENDED SHELF-LIFE






Reduce carbon footprint with the new Belt Tumble Chiller - optimum performance whilst using the minimum amount of energy and water!

Designed to improve efficiency with faster cooling and unloading; the Belt Tumble Chiller gives food producers savings on overall production times, costs and labour.

A flighted belt massages filled Capkold Cook Chill bags whilst circulating them in chilled water, water is also sprayed on top of the bags during the cycle.

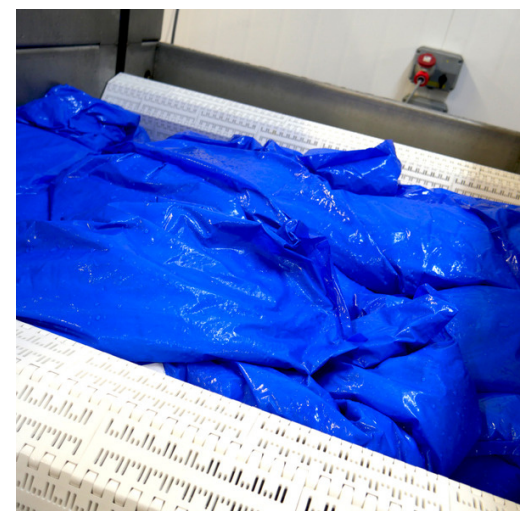
The self-unloading system lifts bags out of the water and deposits them directly into the customer's tote bin at the end of the cooling cycle.

Chilled water is recycled for multiple batches, removing the requirement of a surge tank for emptying and re-filling. The Chiller is simply ready to be re-used as soon as a batch has been unloaded.

-  Rapid cooling times.
-  Fast unloading times.
(500kg batch unloaded in 60 seconds, reducing time by 25 minutes.)*
-  Water is re-cycled for multiple batches & less water required per batch.
-  Removes the need for manual labour preventing RSI issues.
-  Energy saving design.



*(timings are bag type and product dependent)





Features

- Unique massaging & bag handling features.
- Automatic self-unloading.
- Automatic loading option.
(when used with Model 400 Heat Seal Pump Fill Station and Loading Device or Conveyor.)
- Bags can be loaded from one side and unloaded from the other making it more convenient for in-line production.
- In-line Jet heater for self-cleaning.
- Integral auto position chute.
(when used in conjunction with the Model 400HS PFS)
- Small efficient pump.
- Accommodates different batch sizes and delicate products.
- Chilled water spray.
- Self-contained heat exchanger and controls.
- Small footprint.
- Simple to maintain - no rotating shaft seals.

Technical Specifications

Service Requirements - 500 ltr	
Electrical	400/3/50 (or country specific)
Current	10A
Compressed Air	0.1 m ³ /hr @ 5 bar
Mains Water	100 ltrs/min @ 3bar
Steam (Cleaning)	100kg/hr @ 4 bar
Glycol	350 ltrs/min @ 1°C

Overall Dimensions - 500ltr (mm)	
Height	1990
Width	1250
Depth	1440

The Belt Tumble Chiller is available in 4 standard sizes - 300kg-1000kg.
Bespoke sizes are available upon request

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food processing innovation