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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.

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



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.

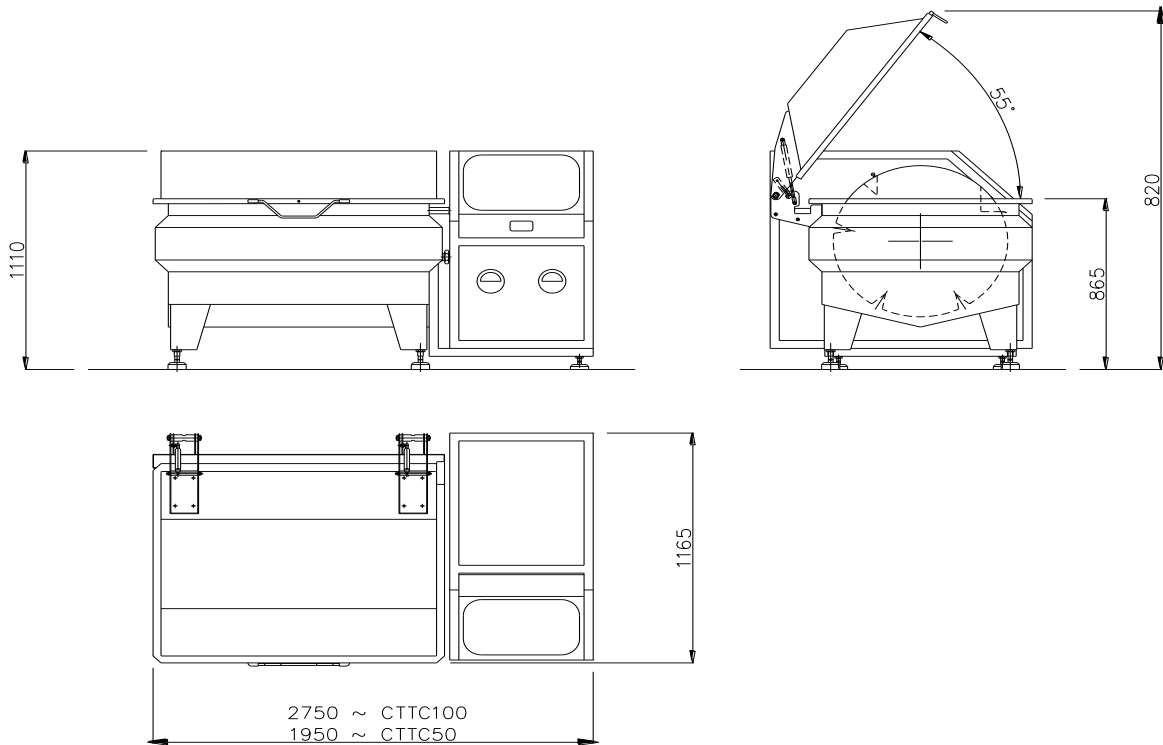


Sizes *(approximate capacities)*

- ⇒ **CTTC 50** Cook 136kg / Cool 225 litres
- ⇒ **CTTC 100** Cook 225kg / Cool 373 litres



TECHNICAL DATA



	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	300 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



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