

**ONLY ONE PERSON
REQUIRED TO
OVERSEE WATER
COOK-CHILL SYSTEM.**

WATER COOK-CHILL SYSTEM

SPECIFICATIONS

COOK-CHILL SYSTEM

Our manual or fully automated cook chill systems are designed for in-package cooking of molded and packaged meat products and ready-to-eat meals, vegetables and soups.

COMMON PRODUCTS

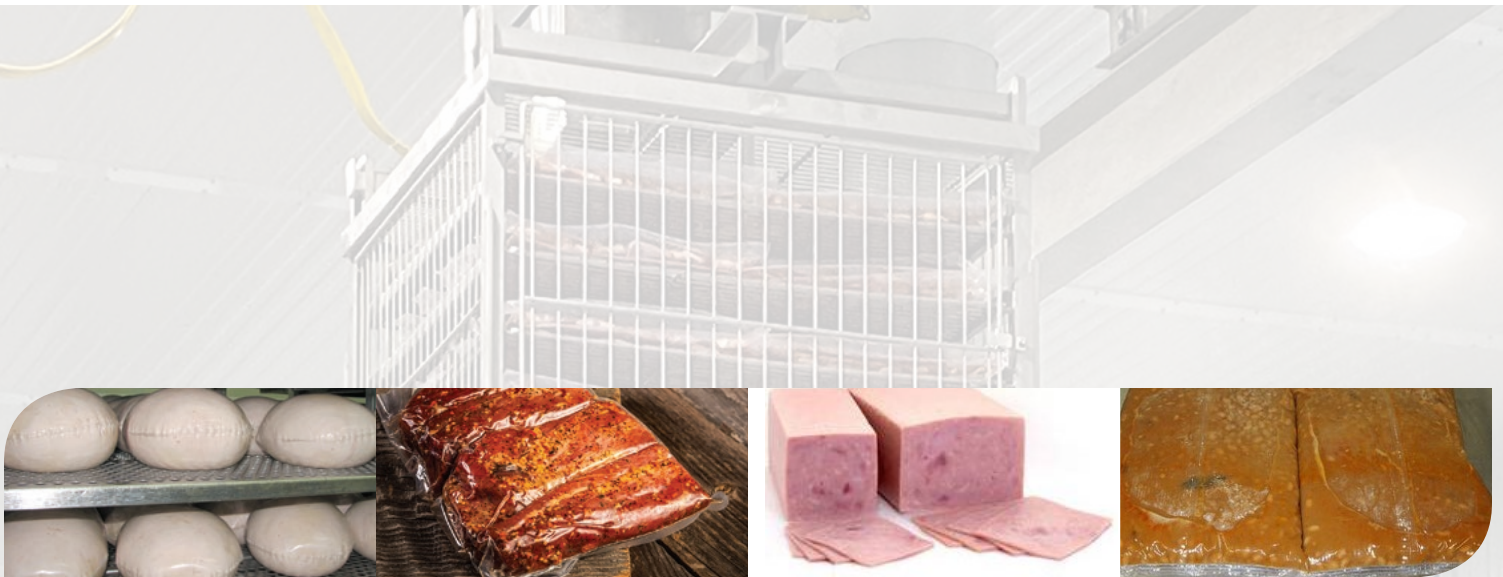
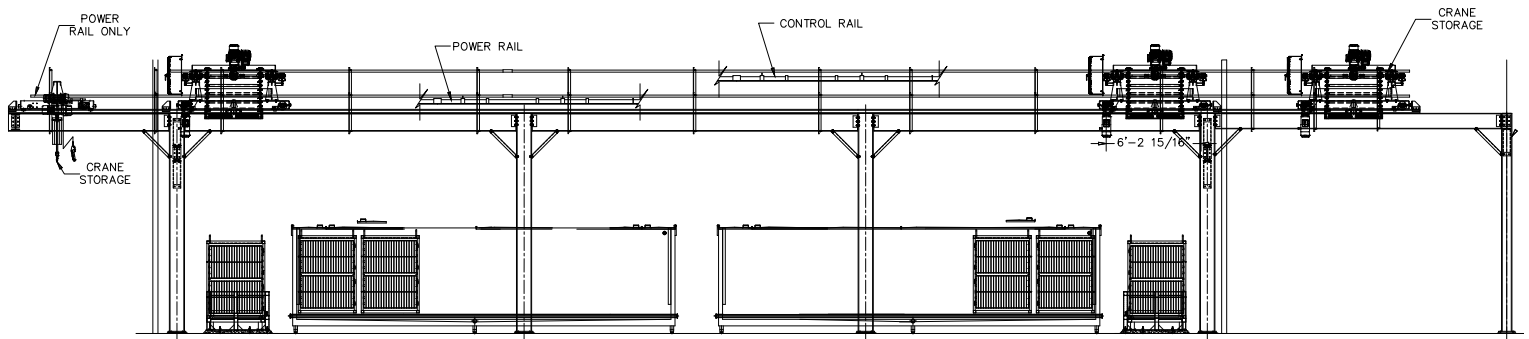
- Beef, Poultry, or Pork
- Seafood
- Pinto/Black Beans
- Soups
- Vegetables



FEATURES

- Simple, proven design offering manual or fully automatic product loading/unloading systems
- Optimal uniform cooking and chilling with ideal heat transfer efficiency as a result of immersion cooking and chilling technology
- Maintains precise uniform and repeatable cooking temperatures and adheres to HACCP requirements.
- System integration with back-end product handling equipment
- Multi-lingual simplified Allen-Bradley controls, including data collection and batch reporting for critical process information
- Sanitary design – all welded
- Custom material handling solutions optimize cook and chill process
- Racks supplied with system feature removable bases to keep cook-chill system clean and sanitary
- Optional water treatment solutions such as sterilization, chlorine, ozone or filtration
- Anti sway technology
- Fully insulated tank and lids reduce steam (or utility) requirements
- Increased shelf life
- Caged rack eliminates floating product

TECHNICAL DRAWING



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