

# MICRO SPIRAL CHILLER SPECIFICATIONS

## PRECISE CHILLING. MAXIMUM FLEXIBILITY. RIGHT SIZED.

Our Micro Spiral Chillers are ideal for processors looking for a scalable solution that is fully welded, mechanical, and compact. Use as a standalone solution or build multiple lines with this industrial production machine. Micro Spiral Chillers deliver ultra-hygienic design features while maximizing production capacity in a compact design. This chiller's horizontal airflow offers efficient freezing or chilling without the ongoing operational expense of cryogenics such as nitrogen gas. The chiller's control system automatically adjusts to recipe setpoints, including CIP with steam sterilization. The Micro Spiral Chiller provides a reliable solution for targeting consistent product core temperatures, with optimal moisture retention, so you can yield those juicy, crispy, tender, and safely frozen or chilled-to-perfection results. Better Process...Better Food®.



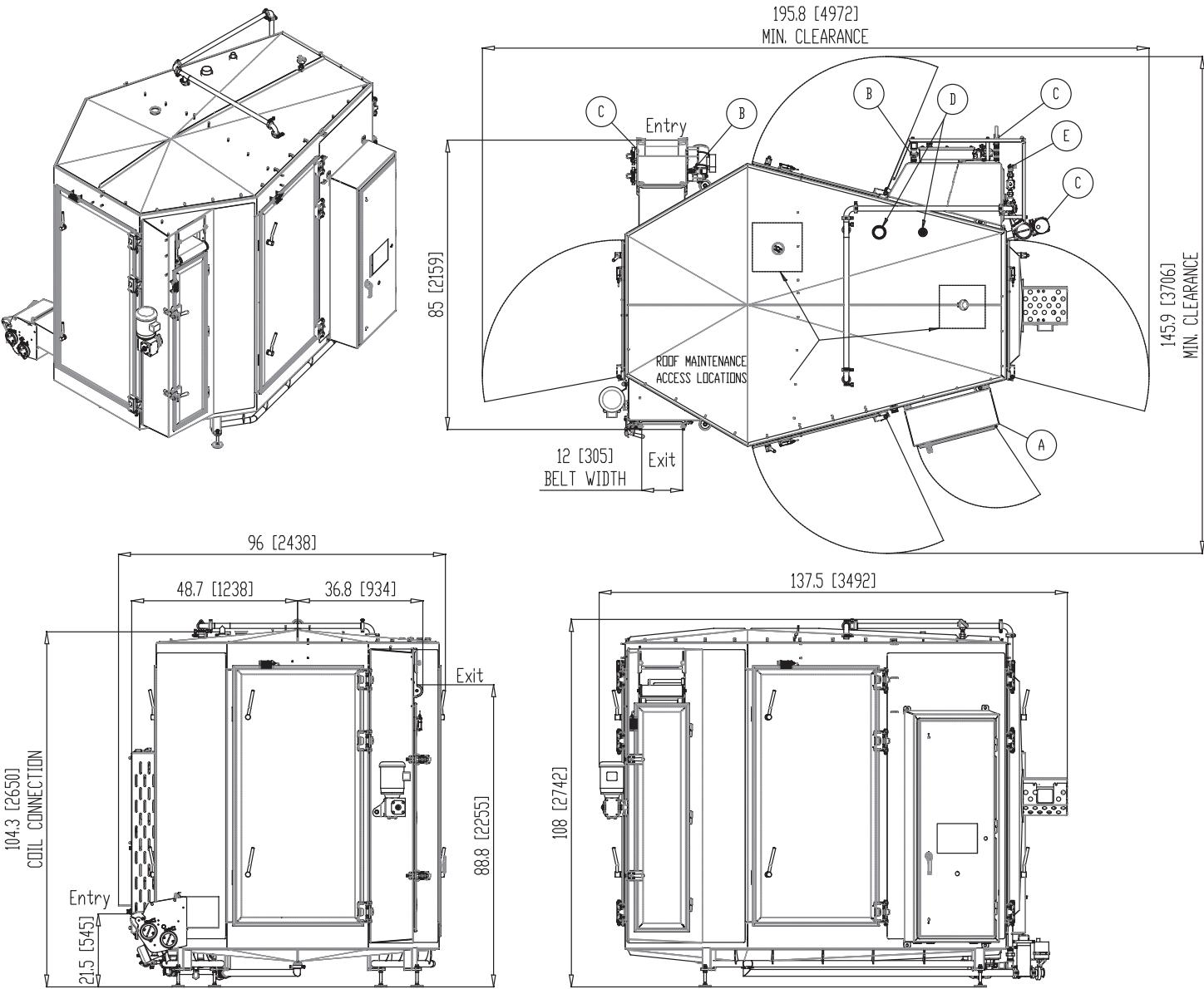
## FEATURES

- MECHANICAL FREEZE OR CHILL (FREON, GLYCOL, OR AMMONIA REFRIGERATION)
- VARIABLE SPEED CIRCULATION FAN WITH EXTERNAL MOTOR MOUNT DESIGN
- REACHES TEMPERATURES DOWN TO -40° F (-40° C)
- MACHINE-MOUNTED PREWIRED CONTROLS
- CIP WITH BUILT-IN BELT WASH SYSTEM
- SANITARY CABLE ROUTING
- HOT STEAM STERILIZATION
- MULTIPLE RECIPE SETTINGS
- ETHERNET CONNECTION FOR REMOTE MONITORING
- RECIPE DRIVEN CLEAN-IN-PLACE (CIP) SYSTEM
- FULLY WELDED; STAINLESS STEEL 304 & 316 MATERIALS
- FREE-STANDING ON SANITARY ADJUSTABLE FEET
- SINGLE-PIECE SHIPMENT; INSTALLATION READY
- COMPATIBLE INLINE OPTIONS: 12-IN (300 MM) SPIRAL OVEN, AFOHEAT™ MICRO FLAME GRILL, AND DEIGHTON 12-IN (300 MM) FRY LINE

## TECHNICAL SPECIFICATIONS

Footprint	16.32-ft (4.97 m) L x 12.16-ft (3.73 m) W x 9-ft (2.74 m) H
Belt Dimensions	12-in (300 mm) wide; Up to 265-ft (overall) 167-ft (collapsed)
Belt Heights	Infeed 1.79-ft (0.55 m); Exit 7.4-ft in (274.2 mm)
Belt Tiers	9 to 16 tiers available
Capacity	225 – 450 lbs (100 - 200 kg)/hour
Residence Time	10 – 90 minutes (average)
Refrigeration	1 evaporator, tonnage TBD Up to 8 TR (26 kW) total capacity, @ +8F (-13.4 C) for Chilling, -40F (-40 C) for Freezing
Electrical	USA: 480 VAC, 3-PH, 60 Hz, 24 FLA (operational) AUS: 415 VAC, 3-PH, 50 Hz, 30 FLA (operational) EUR: 380 VAC, 3-PH, 50 Hz, 30 FLA (operational)
Drains	Beltwash 1.5-in NPT (38 mm) Sanitary CIP: 1-in NPT (25 mm) Freezer Drain: 2-in (50 mm)
Steam	Inlet: 0.5-in NPT (12 mm) For Steam Sterilization – Post CIP 112lbs/hour @ 40 PSI (50 kg/hour @ 2.8 bar)
Water – Belt Wash	Inlet: 0.5-in NPT (12 mm) Up to 60 GPH (227 liters/hour) For Sanitation – During CIP
Water – CIP	Inlet: 1-in NPT (25 mm) For Sanitation – During CIP 60 GPH (227 liters/hour)
Compressed Air	Up to 15 CFM (25 m³/hour) @ 80 PSI (5.5 bar)

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