



# MINI SPIRAL CHILLER

## SPECIFICATIONS

**PRECISE CHILLING. MAXIMUM FLEXIBILITY.  
RIGHT SIZED.**

Our Mini 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. The Mini 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 a signal for automatic defrost. The Mini 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

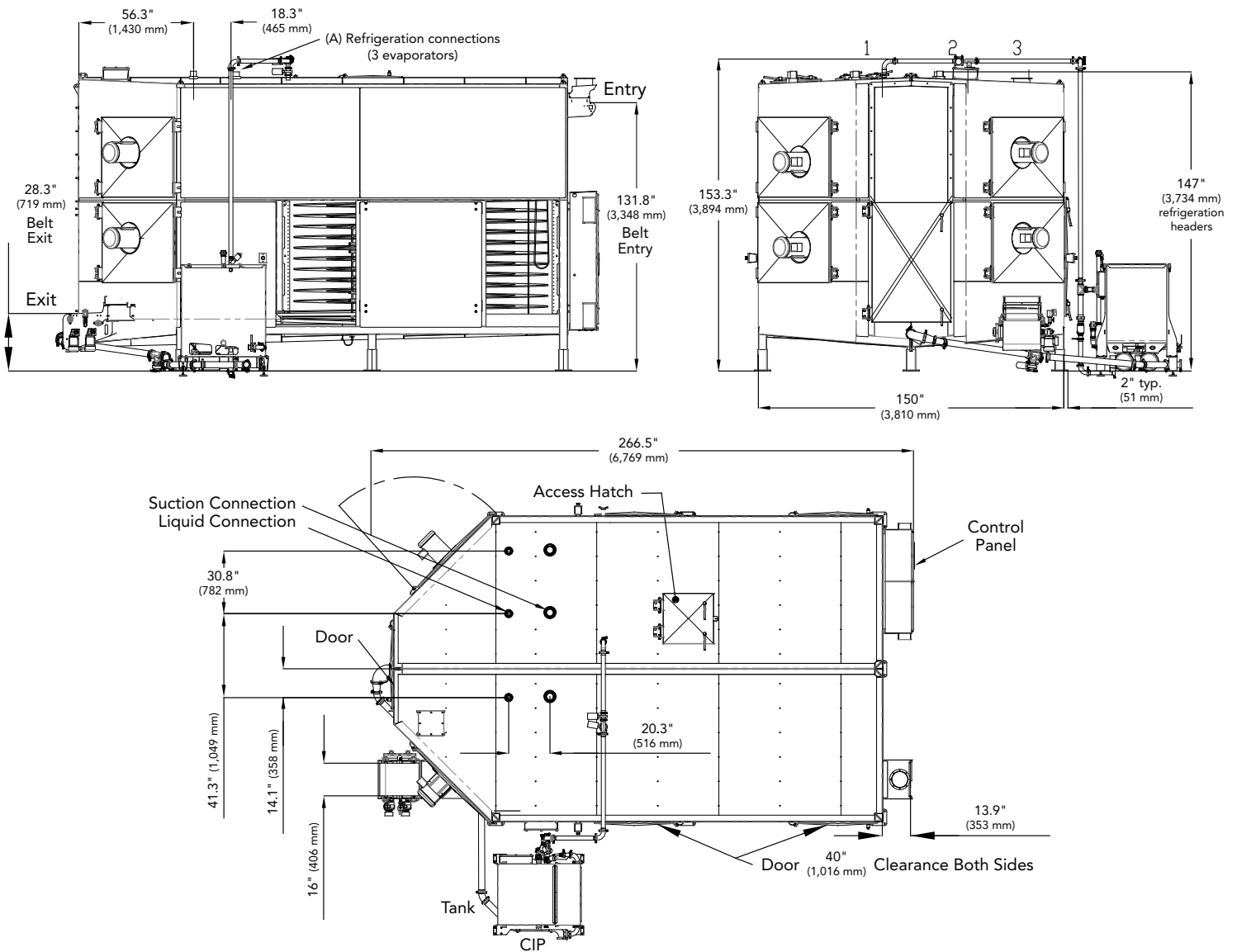
- MECHANICAL FREEZE OR CHILL (FREON, GLYCOL, OR AMMONIA REFRIGERATION)
- VARIABLE SPEED CIRCULATION FAN WITH EXTERNAL MOTOR MOUNT DESIGN
- ON THE FLY AUTOMATIC DEFROST
- REACHES TEMPERATURES DOWN TO -40° F (-40° C)
- MACHINE-MOUNTED PREWIRED CONTROLS
- CIP WITH BUILT-IN BELT WASH SYSTEM
- SANITARY CABLE 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
- ASSEMBLY DESIGN OR SINGLE-PIECE SHIPMENT; INSTALLATION READY

### FEATURES

### TECHNICAL SPECIFICATIONS

Footprint	22.21-ft (6.77 m) L x 12.5-ft (3.81 m) W x 12.25-ft (3.73 m) H
Belt Dimensions	16-in (400 mm) wide; Up to 729-ft (overall) 473-ft (collapsed)
Belt Heights	Infeed 10.98-ft (3.33 m); Exit 2.35-ft in (718 mm)
Belt Tiers	12 to 19 tiers available
Capacity	750 – 1,800 lbs (350 – 800 kg) per hour
Residence Time	15 – 90 minutes (average)
Refrigeration	3 evaporators, tonnage TBD up to 30 TR total capacity
Electrical	USA: 480 VAC, 3-PH, 60 Hz, 80 AMP max AUS: 415 VAC, 3-PH, 50 Hz, 100 AMP EUR: 380 VAC, 3-PH, 50 Hz, 101 AMP
Drains	Through CIP return pipework Sanitary CIP: 1-in NPT (25 mm) Sanitary CIP Drain: 3-in (75 mm)
Steam	Inlet: 2-in NPT (38 mm) For Steam Sterilization – Post CIP 1,000 lbs/hour @ 80 PSI (454 kg/hour @ 5.5 bar)
Extraction	1500 CFM (45.5 m³/min) Duct: 8-in (200 mm); For Steam Sterilization – Post CIP
Water – Belt Wash	Inlet: 1-in NPT (25 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)

## TECHNICAL SPECIFICATIONS



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