

Product Name :
Intensive Cooling Chambers

Product Code :
EQUP-MC20195-0004

Description :

Intensive Cooling Chambers

Technical Specification :

Intensive cooling chambers ensure the fastest passage of the critical temperature zone, which contribute to the development of microbes and thus prevents the development of microorganisms, which leads to a significant increase in the shelf life of the product.

The unit is a heat-insulated cooling chamber intended for intensive cooling of hot smoked products and boiled sausages with interval showering and air cooled flow according to the technologies specified by the operator, which are introduced into the memory of the control system.

The main advantage of the technology of using the intensive cooling chambers the fastest cooling of the product, less loss of moisture and, as a result, an increase in the yield of the product, as well as an increase in the shelf life due to the minimal growth of bacteria.

During the working process, the control system monitors the operation of the ECC unit and the set temperature parameters in the comparison mode of the set and actual values. During the operation of the camera, cooler air is automatically selected either from the outside or from the room, which optimizes the cooling process and energy consumption.

Shell diameter: 30 mm

Initial temperature: 63 °C

Loading: 3 frames of 360 kg

Cooling water temperature: 18 °C

Cooling air temperature: 22 °C

