

D C Norris & Company

At the forefront of food handling and process technology

Tumble Chiller

Chills bags of hot products such as soups, sauces & ready meals resulting in an extended shelf life.

® CapKold process

- All stainless steel design
- Microprocessor control
- Large or small batch
- Easy to use HMI
- E-terminal data logging (*optional*)
- Cleaning cycle
- Surge tank for water recovery (*optional*)
- Approximate capacities:
Model TC-75 – 750 litres of product
Model TC-100 – 1000 litres of product



The Tumble Chiller is designed to chill most filled hot casings from +85 deg to +4 deg C in less than one hour (dependant on products ability to give up heat). Ideal for cooling soups, sauces, ready meals, etc.

The CapKold system of food preparation, storage and distribution can deliver consistent quality and fresh cooked flavour in meals prepared days, or even weeks earlier.

DCN On-Site Test Kitchen Facility Available for Product Development, Trials & Hire

Book Your Trial Now!



For further details and for the full range of DCN food processing equipment contact:

Sales Office, D C Norris & Company Ltd,

Tel: +44 (0)1767 677 515 Fax: +44 (0) 1767 677956

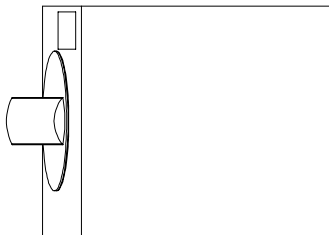
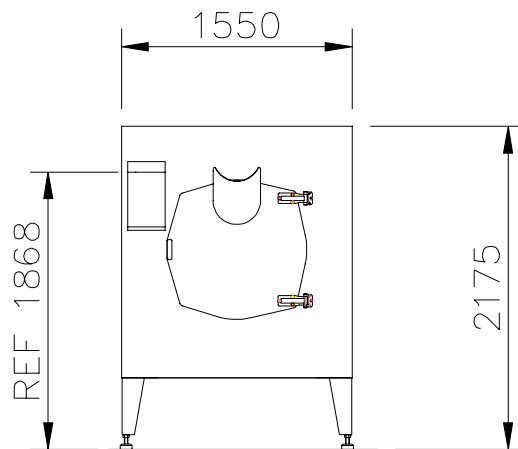
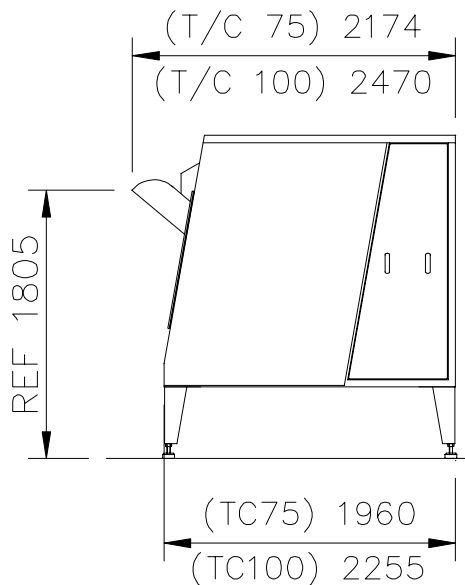
Email: sales@dcnorris.co.uk

Or visit our web-site www.dcnorris.co.uk

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Technical Data



	Requirement – TC-75	Requirement – TC-100	Connection
Water	100 l/min @ 3 Bar	100 l/min @ 3 Bar	1" BSP
Steam (for cleaning)	100 kg/hr @ 4 Bar	100 kg/hr @ 4 Bar	3/4" BSP
Glycol	300 l/min @ 0-1° C	350 l/min @ 0-1° C	1 1/2" BSP
Air	0.1 cu/mtr/hr @ 5 Bar	0.1 cu/mtr/hr @ 5 Bar	1/2" BSP
Voltage	415/3/50-10A	415/3/50-10A	20mm

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