



INTENSIVE- BRINE/ COOLING CHAMBER

Computer controlled for reliable, efficient, economical operation all day, every week, year after year.



INTENSIVE COOLING

Constructed to cool down the product after smoking and cooking before transportation to packing or refrigeration. The cooling process can be done using water, air or brine.

ALL STEEL CONSTRUCTION

The cooling chamber is constructed of 1.5 mm stainless steel plates welded together for a totally airtight and watertight construction. This eliminates the need for rubber gaskets.

DOORS

Single door construction with replaceable silicone gasket. All doors have a safety mechanism so that the doors can also be opened from inside the cooling chamber. Each door has 3 stainless steel hinges.

FLOOR

The floor is made of 3 mm steel plate on a thick layer of concrete. This ensures a rock steady surface that copes effectively even with very heavy trolleys and products.



COOLING & VENTILATION

The stainless coil unit is placed alongside the chamber forcing the air to pass through the products.

SHOWER

Shower ramps are placed in the ceiling and along sections of the wall to facilitate cooling. Showering can be continuous, or intermittent to economise on water.

VENTILATION

One fan for each trolley is placed on the top over the trolley. The construction recirculates a large volume of air to facilitate rapid cooling.

MICROPROCESSOR

The cooling chamber is fully computer controlled to monitor and control the entire production process effectively. This ensures reliable, efficient, economical operation all day, every week, year after year.



Protech

We value food

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