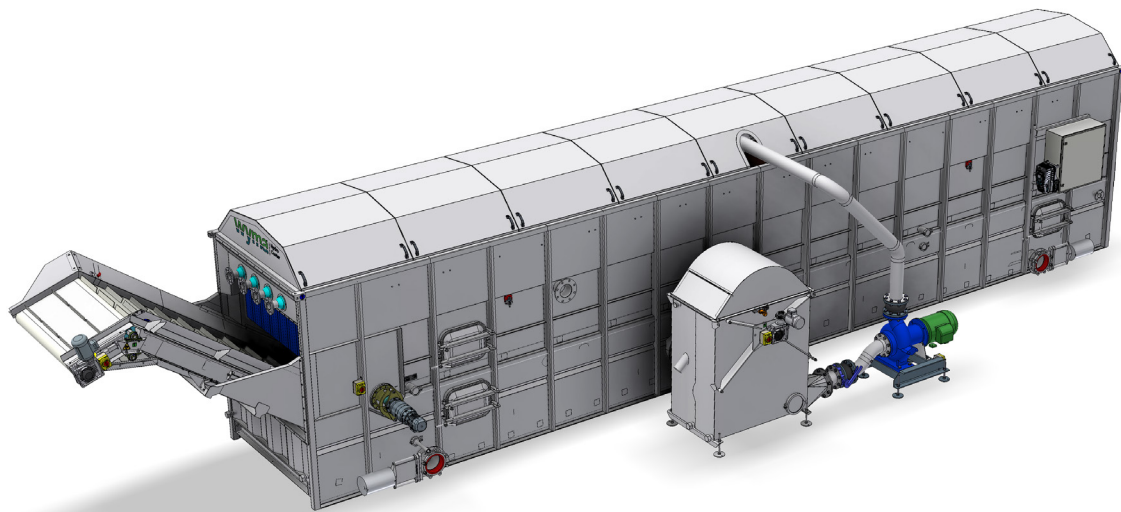


Hydro-Cooler

(for loose produce)

Our Hydro-Coolers quickly reduce the core temperature of fresh produce to extend shelf-life.

Potatoes • Carrots • Non-floating produce



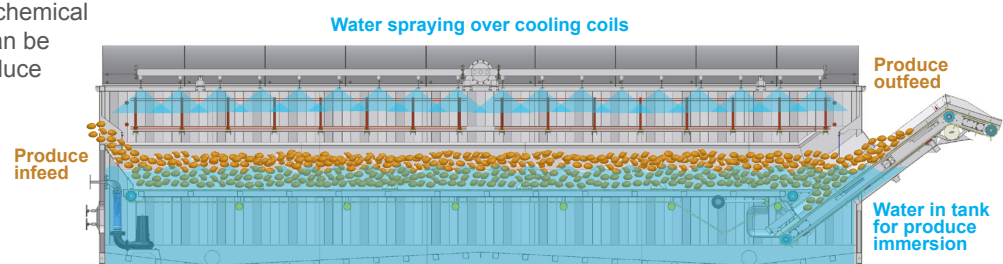
Produce enters the Hydro-Cooler and travels through the tank on a conveyor, submersed in chilled water. As it travels, produce is sprayed with cold water.

Water sprays down from the top of the Hydro-Cooler over cooling coils. The coils are cooled to several degrees below freezing by a refrigerant of choice (i.e. glycol). As the water passes over the cooling coils, it cools to a user-set temperature. Cooled water then floods down onto produce. Optimum water temperature can be maintained to stop produce freezing.

Produce can be almost fully immersed in water as it travels through the tank, improving heat transfer efficiency. An optional sensor detects water level.

Water is collected in a tank at the base of the Hydro-Cooler to be recirculated. An outfeed elevator gently carries produce to the next stage in your line. An optional self-cleaning Rotary Filter Unit filters large particles from water to allow water to be reused without causing blockages.

Small amounts of a chemical (such as chlorine) can be used to sanitise produce and stop bacteria growing in the system.

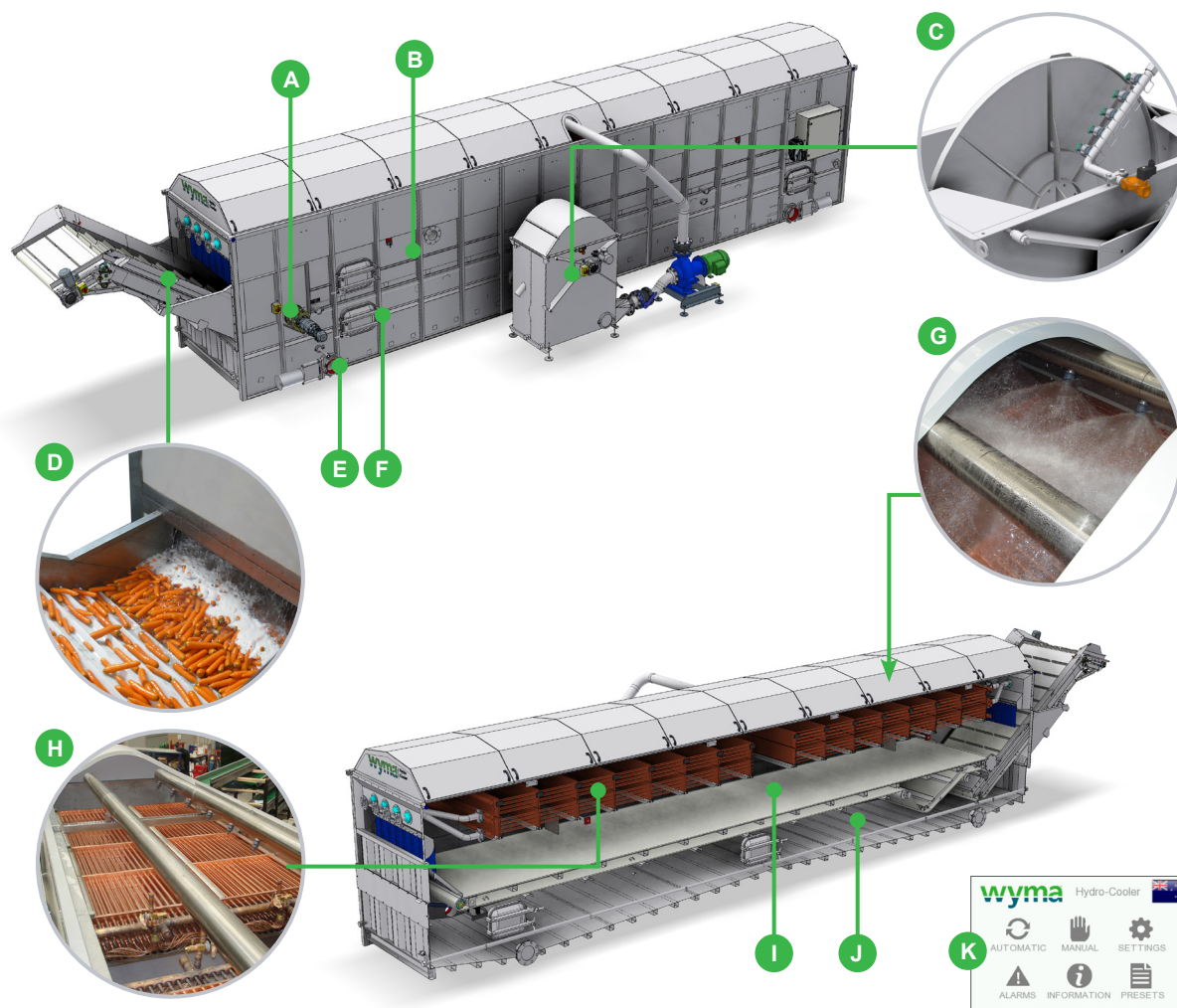


Conveying
Cooling | Preserving
 Destoning
 Drying
 Filling

Hoppers
 Inspecting
 Packing
 Peeling
 Sizing

Tipping
 Washing | Brushing
 Washing | Polishing
 Waste Removal
 Water Recycling

Features & Benefits



| | |
|---|---|
| Produce immersion* | Improves heat transfer efficiency. Sensor available to detect water level. |
| A Variable speed controlled conveyor | Allows you to control cooling time. |
| B Stainless steel tank | Strong and easy to clean. |
| C Rotary Filter Unit* | Provides continuous water filtration to prevent blockages. |
| D Gooseneck elevator* | Gentle delivery of produce to next stage. Extension available*. |
| E Drain valves (two) | Allows tank to be drained of water. Automatic valves available*. |
| F Access hatches* | Full access for maintenance and cleaning. |
| G Water spray system | Cools produce and maintains optimum temperature. |
| H Integrated coils | No need for external heat exchanger. |
| I Modular belt on conveyor | Allows water to fall through to the base of the tank for recycling. Easy cleaning and maintenance. |
| J Integrated tank | Allows semi-immersed cooling. |
| K Equipment automation with touch screen | Smart, easy equipment control. |
| Variable speed controlled elevator and pump | Allows full equipment control. |
| Gravity-aided belt tensioning | Reduces belt wear. |

* Optional