

Meal Cooler



Function: To cool down hot product directly from the cooker section or press section. The product is cooled by counter-flow air which is drawn through the cooling bin.

Features: Extra rugged construction with a rotating paddle shaft for product lifting and movement. A centrifugal fan draws the ambient or cooled air through the system where the product is cooled down due to the contact with the counter-flow airstream. Unit is executed with stainless steel exhaust piping and cyclone to remove any meal particles from the exhaust air. Unit is executed with easy cleaning features.

Capacity: 1- 4 ton per hour

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