

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

Due to ongoing product improvements, data shown here is subject to change without notice.
Contact Mavitec B.V. for latest specifications.

MAVITEC

Galileistraat 32, 1704 SE Heerhugowaard, The Netherlands
Tel.: +31 (0)72 574 59 88 - info@mavitec.com - www.mavitec.com

Maximize the value of your by-products!

© 2022 Mavitec B.V.