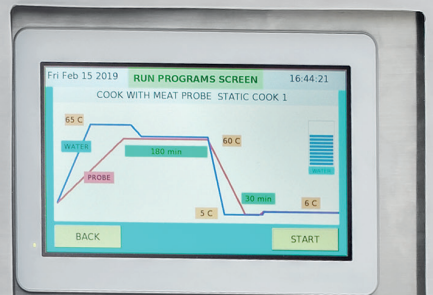


REGETHERMIC



- Combination cooking / cooling
- Real time temperature monitoring
- 7 inch touch screen controller
- Fully programmable
- 304 stainless steel construction



Cook Tank / Tumble Chiller

Features

- Tumble chilling up to 600kgs of product in bags
- Full 304 stainless steel construction
- Easy to use and program with 7" IP65 colour touch screen
- Programmable temperature control
- Adjustable drum speed for chilling
- Core probe chilling
- Safety margin chilling option
- Automatic water level control
- Automatic or manual timer
- Cooking up to 400kg of product in bags*
- General cooking and core probe cooking*
- Programmable pasteurisation time*
- Tumble cook program*
- Stainless steel heat exchanger for cooling
- Stainless steel pump, valves, strainer and internal pipe work
- Cleaning program
- Real time temperature monitoring
- Realtime process descriptions
- Security passcodes
- Onscreen diagnostics with fault descriptions
- Safety lid shut-off
- Optional left or right side controls
- Optional drum divider for batch chiller

* Not available on chill only model.



Cook Tank & Tumble Chiller

Model

Product Capacity

CTTC 600 MK2S (Steam heated)

Chilling 600kg, Cooking 400kg

CTTC 600 MK2E (Electric heated)

Chilling 600kg, Cooking 400kg

Cook Tank

CT 600 S (Steam heated)

Cooking 600kg with circulating chilling

CT 600 E (Electric heated)

Cooking 600kg with circulating chilling

Tumble Chiller

TC 600

Chilling 600kg

Temperature Monitoring & Logging

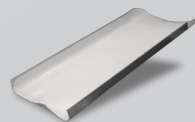
- On board temperature monitoring downloadable to USB
- Option to convert to network TCP protocol

Additional Support Equipment

Conveyor



Bag Slides



Fluid Chiller



HEAD OFFICE 131 Alexander St, Crows Nest NSW 2065, Australia
P +61 2 9966 9500 **E** info@regethermic.com.au
AU TOLL FREE 1300 138 026 **NZ TOLL FREE** 0800 245 276

www.regethermic.com.au

REGETHERMIC