

TC SERIES - TUMBLE CHILL SYSTEMS



SYSTEM OVERVIEW

SEPAK Industries' Tumble Chill systems are designed to Tumble Chill Sauces packed in food grade plastic bags, glass jars, glass bottles and plastic bottles. The system can also be used Pasteurise products prior to chilling. The system is capable of tumble chilling or optional standalone cooking or complete pasteurisation, with the final product chilled below 4°C. The systems can be supplied with an internal rotating drum, baskets and lifting device or both.

PRODUCTS

- Cooked food
- Sauces
- Soups
- Jams
- Chutney
- Slow cooked meats

FEATURES

- SS316 Food Grade Construction
- Gas strut assisted lid for easy and closure.
- SS heat exchanger for heating and cooling.
- Removable drum for replacement with basket system.
- IP55 Stainless Steel PLC Control Cabinet with Touch Screen.
- Automatic or manual water level, temperature and timing control.
- Data logging for analysis and optimisation.

TECHNICAL SPECIFICATIONS

	TC200	TC400	TC600	TC800
Product Capacity	200kg x 1kg bags	400kg x 1kg bags	600kg x 1kg bags	800kg x 1kg bags
Power Supply	415V AC/10Amps	415V AC/15Amps	415V AC/10Amps	415V AC/15Amps
Heating Requirements	40kW, Steam at 3 bar	75kW, Steam at 3 bar	110kW, Steam at 3 bar	150kW, Steam at 3 bar
Cooling Requirements	30 kW Glycol at -2°C	53 kW Glycol at -2°C	80 kW Glycol at -2°C	105 kW Glycol at -2°C
Compressed Air Supply	6 bar max	6 bar max	6 bar max	6 bar max
Material	SS316	SS316	SS316	SS316
Finish	2B Food Grade	2B Food Grade	2B Food Grade	2B Food Grade
Overall Dimensions (WxLxH)	1217 x 1600 x 1217	1217 x 2200 x 1217	1217 x 2800 x 1217	1217 x 3385 x 1217

