

Easy-Flow™ Cooler

**Works on any particulate food product such as
Vegetables, Dry Beans and Protein Foods**



Single Stage Unit

4.1 Ft. / 1.3 M x 2.6 Ft. / .79 M x 4.56 Ft. / 1.4 M

Truly Revolutionary!

How it Works:

Particulate products are drawn into the cooling plenum entry by Venturi Action and with no pump impeller contact.

Product is gently mixed and rapidly cooled such that final temperatures are surprisingly low.

Easy to cool products like some short goods pasta can be cooled down from 200°F / 94°C to 40°F / 5°C in (7) seconds using 33°F / 1°C chilled water.

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Manufacturing, Inc.

Leaders in Food Processing Innovation



Easy-Flow™ Cooler

Three Stage Unit

4.6 Ft. / 1.4 M x 7.5 Ft. / 2.28 M x 4.5 Ft. / 1.4 M



**Patent
Applied For**


Applications

Pasta • Rice • Vegetables • Proteins

(3) Stage Models are designed to handle higher volumes or more difficult to cool items. As a general rule many products (but not all) achieve these results:

**Assume a starting temperature of 200°F / 94°C
Using 33° F / 1°C chilled water one can expect:**

(1) Stage to cool to 70°F / 21°C in (7) seconds

 **Using Ambient City Water or Well Water in 1st Stage, one can take that heated water to use as pre-heated Blancher Make-Up Water and achieve major energy savings in the Blancher**

(2) Stage to cool to 55°F / 13°C in (14) seconds

(3) Stage to cool to 40-50°F / 4-10°C in (21) seconds

 **High Capacity Cooling using MUCH less water**

 **Much less waste water is Environment Friendly**

 **Open Sanitary Design uses fewer cleaning chemicals**

Test Units

Available to you with
a security deposit



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Führend in der Lebensmittelverarbeitung

Chefs en innovation de traitement des aliments

Lideres en la innovacion en el procesamiento de alimentos

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