

Easy-Flow Cooler™

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

NEW!



**Patent
Applied For**

*This machine can cool many
food products from 200° F / 94° C
down to 40° F / 5° C in seconds*

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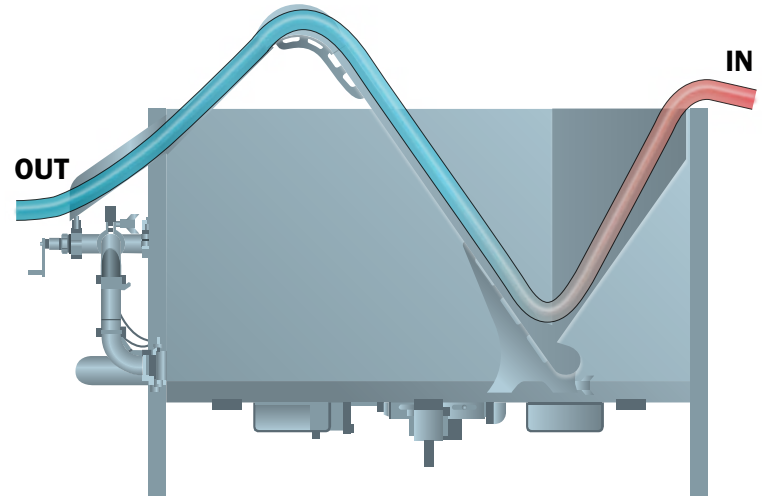


Single-Stage Unit

4.0 Feet / 1.2 Meters WIDE X 5.5 Feet / 1.7 Meters LONG

HOW IT WORKS...

Hot product enters from the right (red) and transits entirely contained in water where it exits (blue) to the left having been cooled in seconds. Single stage units can generally cool products from 200° F / 94° C down to under 70° F / 21° C in a few seconds.

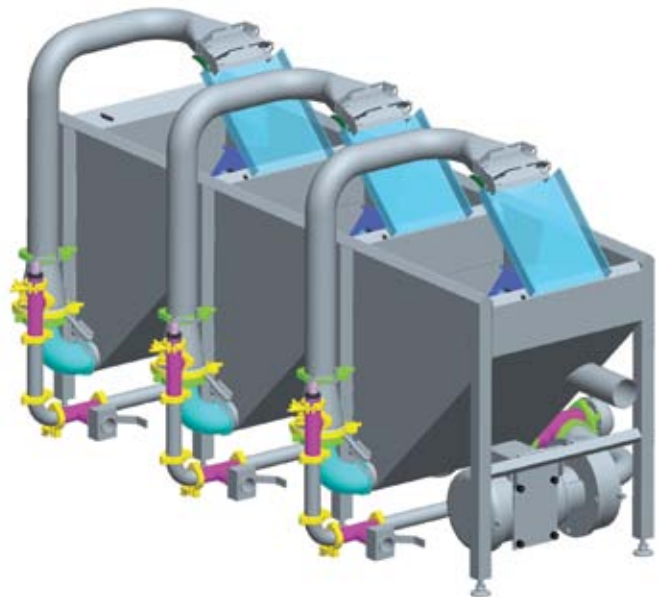


- **ZERO DAMAGE** – Product is gently contained in water all the way through the machine
- **SUPER FAST COOLING** – Products can be cooled in seconds
- **TOTALLY UNIFORM COOLING** – As each food particle is handled separately
- **UNLIMITED CAPACITY** – Conveyance is so rapid, capacity is virtually unlimited
- **SANITARY DESIGN** – Each tank is designed to be as open and accessible as possible
- **EFFICIENT COOLING** – To within 10° of ambient or chilled water in seconds
- **SIMPLE FUNCTION** – Replaces reels, rotary drums, vibrators or submerged belts
- **LOWER WATER USAGE** – Closed loop chilling to and from chillers or heat exchangers

Special Three-Stage Unit

4.4 Feet / 1.4 meters WIDE X 7.4 feet / 2.3 meters LONG

As a general rule products can be cooled from 200° F / 94° C under 70° F / 21° C in (1) Stage, down to 55° F / 13° C in (2) Stages, and down to 40° F / 5° C. in (3) Stages.



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