



THE BEST FROM EVERY HARVEST

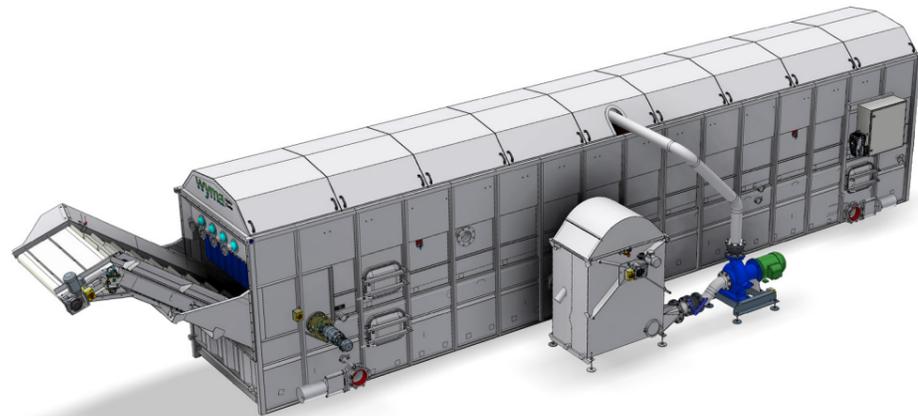
Cooling | Preserving



Hydro-Cooler (for loose produce)

Our Hydro-Coolers quickly reduce the core temperature of fresh produce to extend shelf-life.

Potatoes • Carrots • Non-floating produce



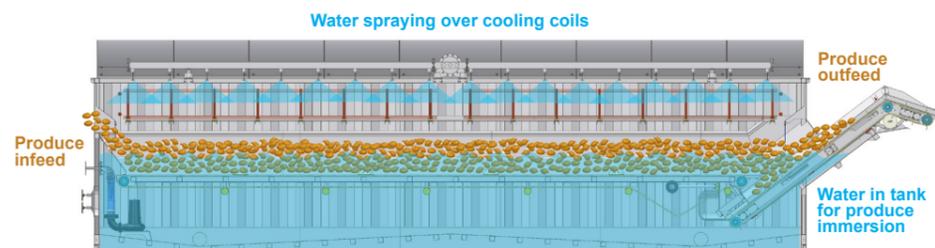
Produce enters the Hydro-Cooler and travels through the tank on a conveyor, submerged in chilled water. As it travels, produce is sprayed with cold water.

Water sprays down from the top of the Hydro-Cooler over cooling coils. The coils are cooled to several degrees below freezing by a refrigerant of choice (i.e. glycol). As the water passes over the cooling coils, it cools to a user-set temperature. Cooled water then floods down onto produce. Optimum water temperature can be maintained to stop produce freezing.

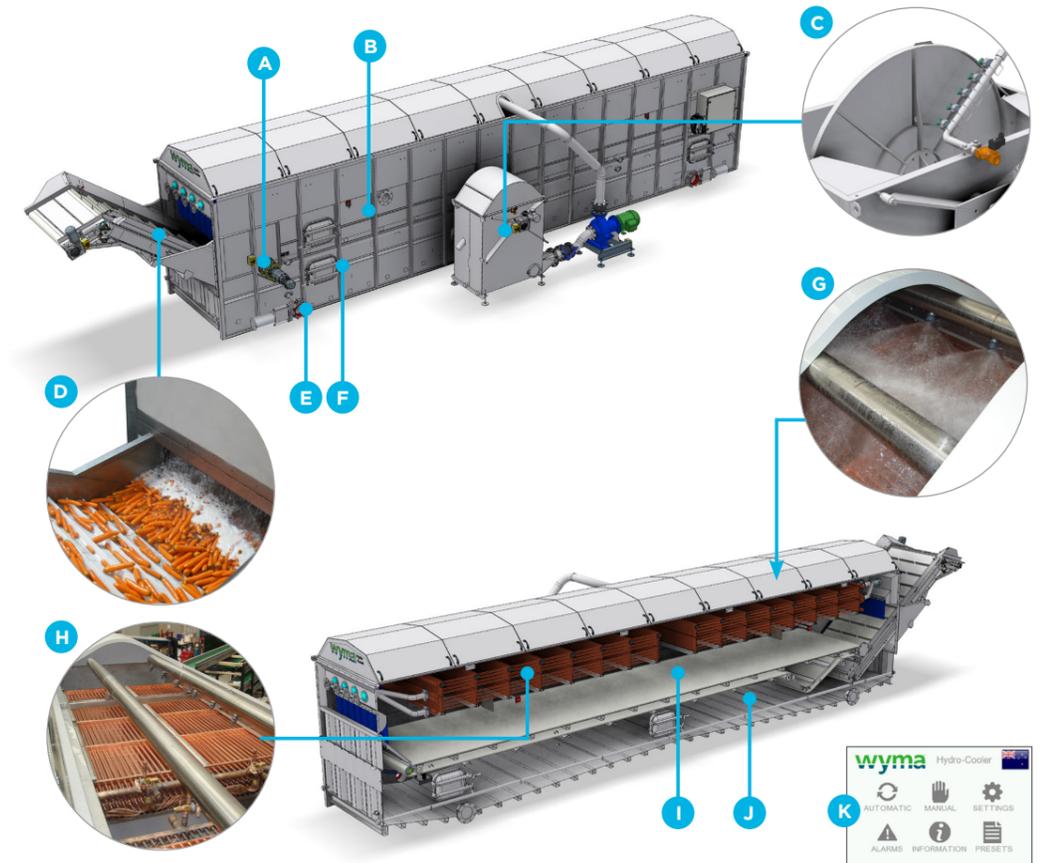
Produce can be almost fully immersed in water as it travels through the tank, improving heat transfer efficiency. An optional sensor detects water level.

Water is collected in a tank at the base of the Hydro-Cooler to be recirculated. An outfeed elevator gently carries produce to the next stage in your line. An optional self-cleaning Rotary Filter Unit filters large particles from water to allow water to be reused without causing blockages.

Small amounts of a chemical (such as chlorine) can be used to sanitise produce and stop bacteria growing in the system.



Features and benefits



Produce immersion*

- A Variable speed controlled conveyor
 - B Stainless steel tank
 - C Rotary Filter Unit*
 - D Gooseneck elevator*
 - E Drain valves (two)
 - F Access hatches*
 - G Water spray system
 - H Integrated coils
 - I Modular belt on conveyor
 - J Integrated tank
 - K Equipment automation with touch screen
- Variable speed controlled elevator and pump
Gravity-aided belt tensioning

- Improves heat transfer efficiency
- Sensor available to detect water level
- Allows you to control cooling time
- Strong and easy to clean
- Provides continuous water filtration to prevent blockages
- Gentle delivery of produce to next stage. Extension available*
- Allows tank to be drained of water. Automatic valves available*
- Full access for maintenance and cleaning
- Cools produce and maintains optimum temperature
- No need for external heat exchanger
- Allows water to fall through to the base of the tank for recycling
- Easy cleaning and maintenance
- Allows semi-immersed cooling
- Smart, easy equipment control
- Allows full equipment control
- Reduces belt wear

* Optional

