

BELT COOLER

Before entering the freezer or other further processing steps, the temperature of the product might need to be reduced. The belt cooler uses ambient air to cool the products.

The belt cooler has a stainless steel eye-link belt on which the product is fed by a VibR shaker or belt. Inside the belt cooler centrifugal fans are mounted. The ambient air is forced through the bed of products. The air feeding section creates a pressure chamber, which ensures an even and correct air flow over the full width of the belt cooler. The floor is sloped and the doors can be fully opened for easy cleaning. The product is normally cooled down to a temperature of approx 10 degree C above the temperature of the ambient air.



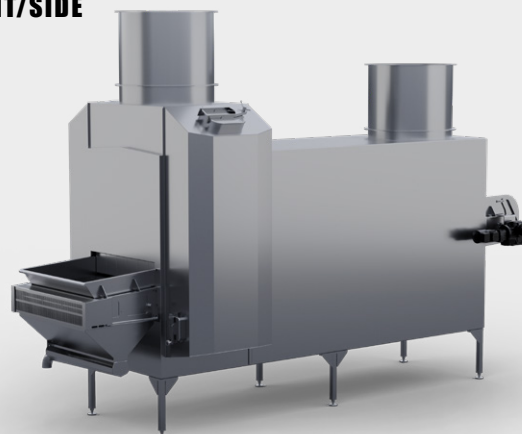
BELT COOLER ADVANTAGES

Increase the freezing capacity

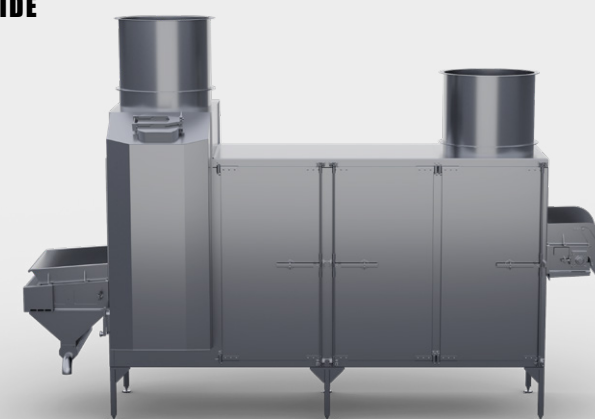
Save energy costs

Easy cleaning and sanitation

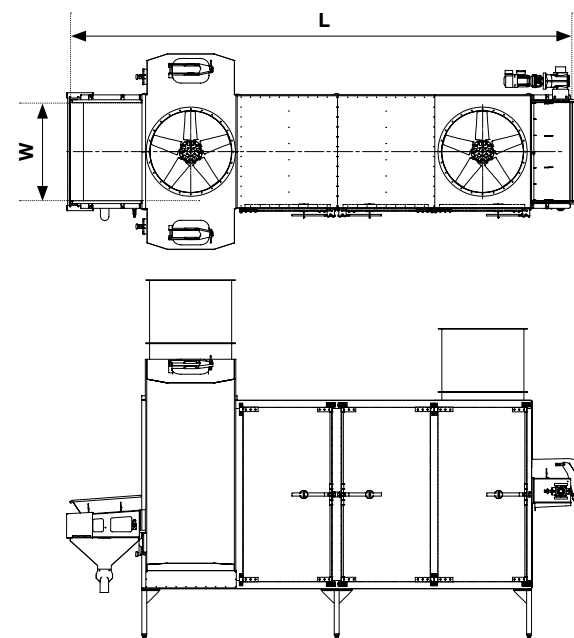
FRONT/SIDE



SIDE



BELT COOLER	CAPACITY (kg/hour)	BELT WIDTH W (mm)	LENGTH L (mm)
CBA20	2000	1000	7000
CBA30	3000	1400	7000
CBA40	4000	1500	7600
CBA50	5000	1500	9300



INCREASE THE FREEZING CAPACITY



SAVE ENERGY COSTS



EASY CLEANING AND SANITATION

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