



SOUP & SAUCE CHILLER





JOM - Food & Kitchen Machinery

SOUP & SAUCE CHILLER

The Soup and Sauce Chiller makes for a more efficient work flow when producing soups and sauces. The Soup and Sauce Chiller significantly reduces chilling time for hot products. Depending on the product the Soup and Sauce Chiller will chill a product from 90°C to 10°C in less than 60 minutes.

The Soup and Sauce Chiller is a straightforward device, raising and lowering a cooling spiral connected to a glycol or ice water system.

By creating movement in the product, the maximum chilling effect is achieved.



Product Highlights:

- Quick change of cooling spiral
- Warning signal when required temperature is reached
- Dishwasher safe cooling spiral and pails
- Touch-screen display featuring options for temperature, mixing speed and depth



TECHNICAL SPECIFICATIONS:

SOUP AND SAUCE CHILLER

Item No: **60050 Soup and Sauce Chiller** 1 x 45 l = 45 l, cooling capacity 2 Amp, 400 V, type B RCD 300 mA

Item No: **60100 Soup and Sauce Chiller** 2 x 45 l = 90 l, cooling capacity 4 Amp, 400 V, type B RCD 300 mA

Item No: **60150 Soup and Sauce Chiller** 3 x 45 l = 135 l, cooling capacity 6 Amp, 400 V, type B RCD 300 mA

Item No: **60200 Soup and Sauce Chiller** 4 x 45 l = 180 l, cooling capacity 8 Amp, 400 V, type B RCD 300 mA

CHILLER

Item No: **60050 Chiller** 1 x 45 l = 45 l, cooling capacity 8,4 kWh, connection load: 2,9 kW/9,7 A

Item No: **60100 Chiller** 2 x 45 l = 90 l, cooling capacity 14,5 kWh, connection load: 4,31 kW/15,5 A

Item No: **60150 Chiller** 3 x 45 l = 135 l, cooling capacity 23,5 kWh, connection load: 7,10 kW/23,4 A

Item No: **60200 Chiller** 4 x 45 l = 180 l, cooling capacity 29,7 kWh, connection load: 9,29 kW/28,8 A

Calculated at a brine forward flow at -10°C and chilling from +90°C to 10°C in 50 - 60 minutes.