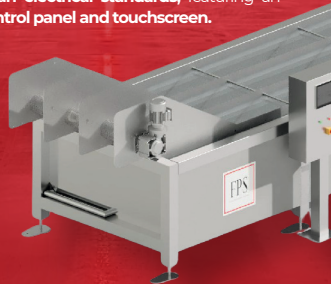


LINEAR CHILLER

WHAT IS IT?

Food Processing Systems' *Linear Chiller* is a versatile, high-performance cooling solution designed to rapidly **chill your food** products while **maintaining food safety** and **production efficiency**. It's made entirely of food grade stainless steel, with an insulated body. Products land in the lanes where high quality submersible mixers agitate the water for optimal cooling of product. Once desired temperature is reached, the underlying conveyor removes products onto the next stage of production process. Our *Linear Chiller* is **manufactured in Australia** and wired to **Australian electrical standards**, featuring an **IP65 control panel and touchscreen**.

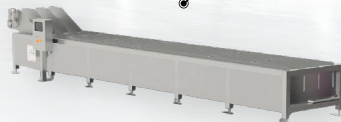


INDUSTRIAL POWER ON DEMAND

Reduced labour and low
maintenance

Cools your products
down to **as low as 3°C**

in 30 to 80 minutes



Triple your efficiency with
**the 3 stainless steel
conveyor belts**

Minimal water usage
(average 3-monthly
change)

WHAT CAN IT DO?

Our *Linear Chiller*:

1. Holds ten thousand litres of water and uses a controlled chlorine doser to **chill your food products down to as low as 3°C** (with an optional brine/ammonia system capable of reaching temperatures as low as **-27°C**).
2. Features **6 cooling positions** across 3 lanes, with variable speed drives, offering a wide range of **flexible production procedures** (i.e. overnight storage, multiply types of products at once)
3. Can be integrated with **existing refrigerating system**.

STREAMLINE YOUR PRODUCTION NOW!

MASHED POTATOES

- Being a high-density product, bags of 5kg are able to be chilled from **90°C to 3°C in just 80 minutes**.

SOUPS & GRAVY

- Product bags of 5kg can be chilled from **90°C to 3°C in 60 minutes**.

PRAWNS

- Capable of reaching core temperatures of **-27°C in just 7 minutes** using the optional ammonia/brine solution.

IT'S VERSATILE!

- The *Linear Chiller* is capable of taking other products such as **corn, bottles, prepared food, pet food, etc***

* For information on the suitability of your product, please contact us using the information below.



GET IN TOUCH WITH US NOW



FOODPROCESSINGSYSTEMS.COM.AU



+61 406457929



PETER@FPSPRO.NET

