

SPIRAL is safe, since it avoids the risks associated with the transfer of hot liquids, which can often result in injuries.

SPIRAL is universal, since it can be used in hospitals, canteens, catering centres and gastronomic laboratories with round, square or autoclave pans, and can easily be moved from one pan to another. Finally, once its job is done, it can simply be stored in a corner of the kitchen.

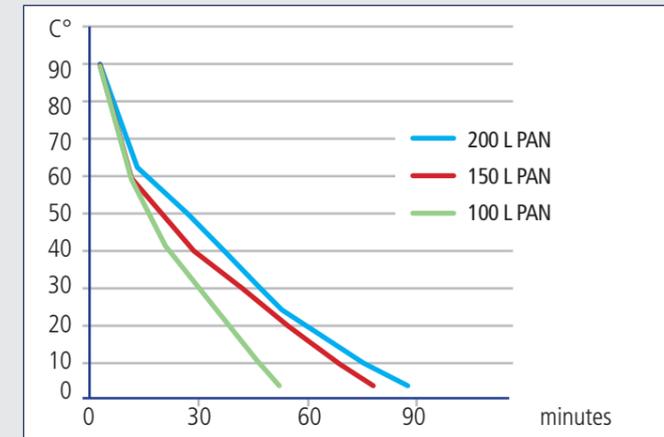
SPIRAL is cost-effective - in comparison with other chilling solutions, it requires no bulky fixed installation, nor connection to remote compressors (cooking/chilling pans or chillers).

SPIRAL is easy to use - simply place it next to the pan, press the automatic spiral lowering button and set the cycle time on the PLC touch screen.

SPIRAL is easy to keep clean - the spiral, the only component to come into contact with the product, is composed of an AISI 304 stainless steel tube with a polished finish.



SAMPLE CHILLING TIME DIAGRAM
(product: vegetable soup)



Technical and structural data

- AISI 304 stainless steel construction - impact resistant housing
- trolley-mounted frame with stainless steel caster wheels and brake.
- automatic spiral lifting
- IP 65 protection rating
- product operating temperature: 90°C to 3°C
- installed power: 5.5 kW
- overall dimensions: 1890x800x1790 (h) mm
- CE standard compliant construction

PATENED

SPIRAL®

A trolley-mounted chiller for liquid products

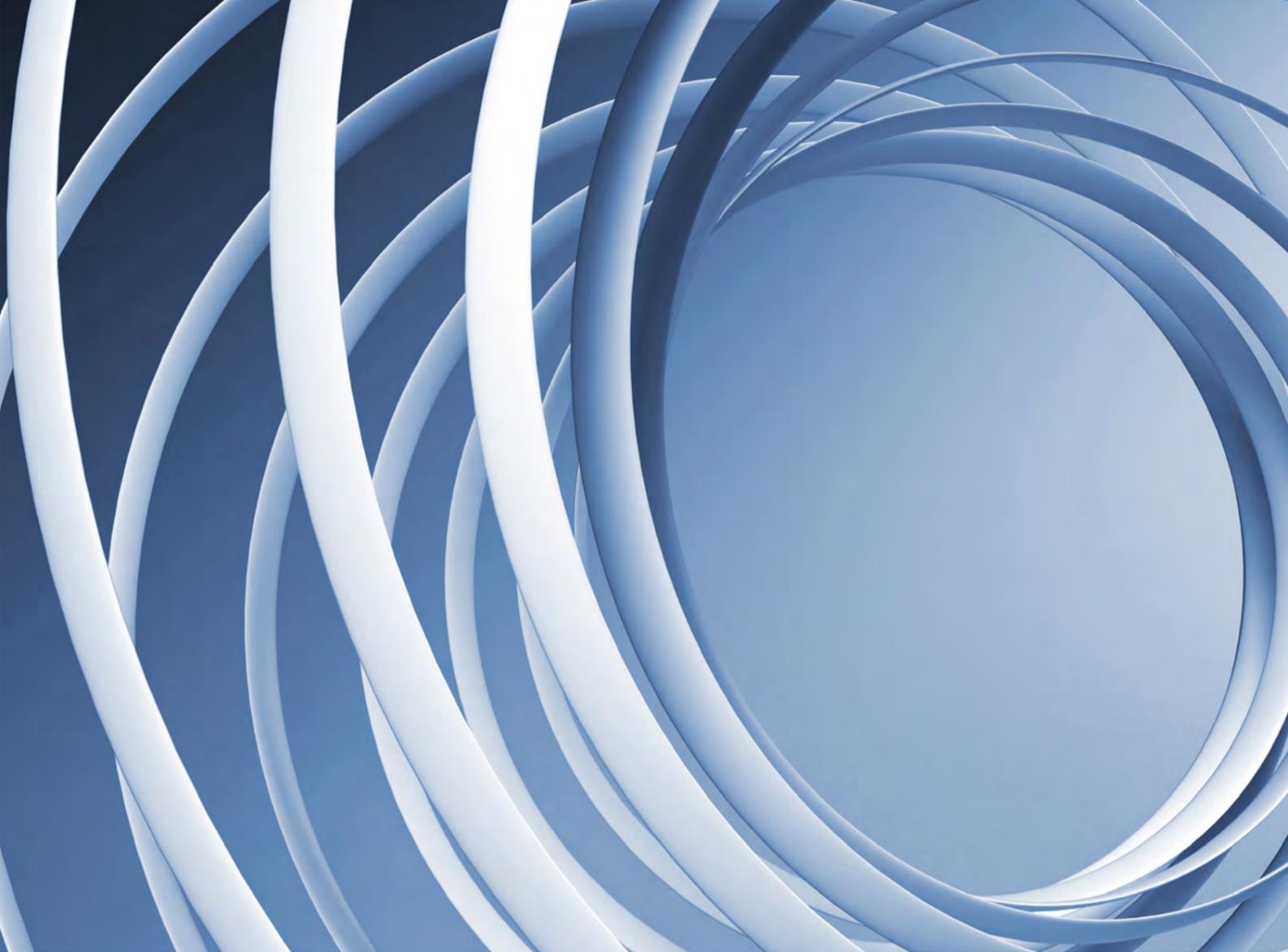
SPIRAL is an innovative wheeled unit, a genuine revolution in the world of Cook&Chill, designed for quickly chilling liquid products (broths, soups, sauces, gravies, béchamel, etc.) directly in the pan, for capacities from 100 to 200 l.

The chiller spiral is placed in direct contact with the cooked product, which means very fast chilling, fully compliant with the HACCP standards.

The unit's special design means that the heat exchange between the spiral and the product is 30% more efficient.



An original, exclusive and patented new product



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The future of Cook&Chill