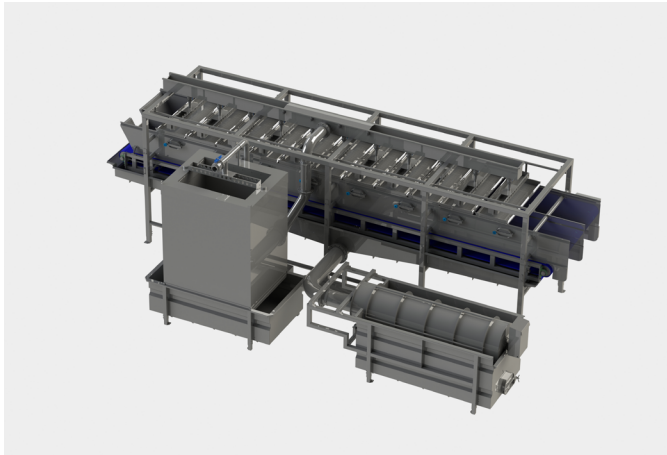




Hydrocooler

The MT Hydro cooling machines are designed for cooling large capacities of tuberous products such as potatoes, carrots, parsnips, celeriac, red beets, etc.

The machine is constructed in stainless steel with stainless steel wire eye straps, and designed so that everything is easy to clean.



The dimensions are scalable both in width and length. For example, a machine for 10,000 KG per hour has the dimensions of about 10,000 x 1,700 mm.

The drive is equipped with a shaft-mounted gearbox and the heavy-duty bearings have foodsafe grease-filled bearing housings. The cooling water is applied to the product by sprinkling; thus, we use the most optimal cold transfer.

The belts are equipped with a spraying system in the frame to automatically clean them from the inside. The motors are equipped with stainless steel protective covers so that the motors are well protected for high pressure cleaning and wet/humid conditions.

Drip trays are provided under the conveyors to collect process and wash water.

BRAND



SPECIFICATIONS

NAME	Hydrocooler
CAPACITY	Approx. 10 tons per hour
H.O.H. BELT LENGTH	Approx. 9.500 mm x width approx. 1.700 mm
INPUT HEIGHT	2.125 mm
OUTPUT HEIGHT	1.270 mm

