

# Cook Quench Chill

- ◆ Heated by direct steam injection
- ◆ Microprocessor control
- ◆ Stored recipes
- ◆ Easy to use HMI
- ◆ Manufactured to USDA, FDA, ASME, UL and NSF standards

## CUSTOM FEATURES AVAILABLE

- ⇒ Recipe Manager
- ⇒ Virtual Chart Recorder
- ⇒ Clean In Place (C.I.P)
- ⇒ Glycol chiller
- ⇒ Euro bin lift
- ⇒ Vibratory out feed chute

**Cook Quench Chill units are designed to cook rice, vegetables and pasta products automatically in a continuous batch process.**

Foods are cooked evenly and just to the correct amount of 'doneness', then transferred into the quench tank which ends the cooking process. The final stage chills the food to 40°F prior to discharge and final use. The unit is designed in 100% stainless steel with food safe and hygienic components.



## Example Product Weights & Cooking Times

	Product Dry Weight (lbs)	Cooking Temp (°F)	Chill Temp (°F)	Total Processing Time (min)
Conchigliette Pasta	165	212	39	23.75
Noodles	110	212	39	12.75
Cellentane Pasta	165	212	39	27.75
Penne Pasta	165	212	39	28.75
Rice	110	212	39	26.25
Whole Potatoes 32-37mm	264	212	39	33.75
Quartered Potatoes	264	212	39	25.75
Diced Potatoes 20mm	264	212	39	17.75

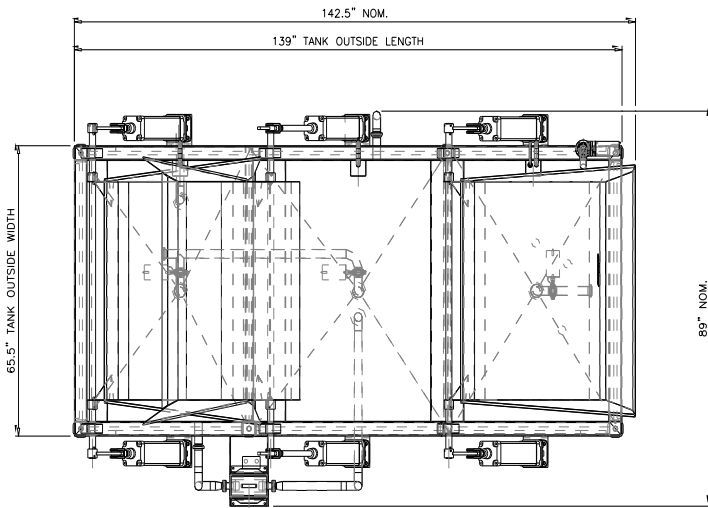
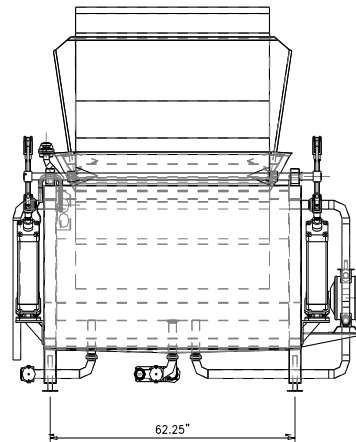
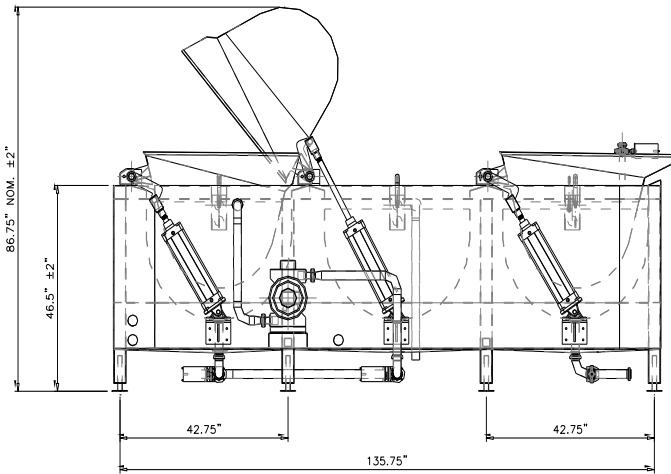


## Standard Models

- CQC 3000: 132 gallon vessel capacity (water)  
52 gallon basket capacity
- CQC 3001: 198 gallon vessel capacity (water)  
79 gallon basket capacity

*Both models can be fitted with two or three vessels*

# TECHNICAL DATA



Drawings for CQC-3001  
Width of CQC-3000  
Approximately 15" less

## Service requirements for Model 3001 CQC

	Requirement	Connection
<b>Steam</b>	1653.5 lbs/hr @ 80 psi 750 kg/hr @ 5.5 bar max	2" PN16 Flange
<b>Electric</b>	460/3/60 + E, 32A/ph 400/3/50 + E + N, 32A/ph.	to suit local conditions
<b>Compressed Air</b>	1270ft <sup>3</sup> /hr @ 100 psi 36 M <sup>3</sup> /hr @ 6 bar	½" BSP(F)
<b>Ambient Towns Water (to machine)</b>	55 gallons/min @ 30 – 45 psi 250 l/min @ 2-3 bar	1 1/2" RJT
<b>Chilled Water</b>	35°F max @ 20 gallons/min 2°C max @ 75 l/min	2" RJT
<b>Ambient Towns Water (to plate heat exchanger skid)</b>	64°F max @ 20 gallons/min @ 30 – 45 psi 18°C max @ 75 l/min @ 2-3 bar	2" RJT



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