

PATENTED
BELT TUMBLE
CHILLER





The revolutionary Belt Tumble Chiller delivers faster cooling & unloading to cut production times, energy and labor costs.

The Belt Tumble Chiller uses a flighted belt to massage the bags, replacing the rotating drum of our standard Tumble Chiller. This method circulates the chilled water more efficiently around the bags, resulting in faster cooling times, especially of more viscous products.

THE BELT TUMBLE CHILLER: TECHNICAL DATA

SERVICE REQUIREMENTS		500 LITER
Electrical	400/3/50 (or country specific)	
Current	10A	
Compressed Air	0.1 m ³ /hr @ 5 bar	
Mains Water	100 ltrs/min @ 3bar	
Steam (Cleaning)	100kg/hr @ 4 bar	
Glycol	350 ltrs/min @ 1°C	

OVERALL DIMENSIONS (500 L)	
Height	1990 (mm)
Width	1250 (mm)
Depth	1440 (mm)

THE BELT TUMBLE CHILLER IS **AVAILABLE IN 4 STANDARD SIZES**

300L, 500L, 750L, 1,000L

BESPOKE SIZES AVAILABLE UPON REQUEST

FLIGHTED BELT MESSAGES BAGS

The Belt Tumble Chiller uses a flighted belt to massage the bags to replace the rotating drum of our standard Tumble Chiller. This method circulates the chilled water more efficiently around the bags, resulting in faster cooling times, especially for more viscous products. As a secondary cooling aid, chilled water is also sprayed on top of the bags during the cycle.

SELF-UNLOADING SYSTEM

The unique self-unloading system takes a fraction of the time taken to manually unload traditional drum type chillers. A 500kg batch is typically unloaded in 60 seconds, reducing emptying time by approximately 25 minutes. When cooling is complete, the belt lifts the bags out of the water and deposits them directly into the customers tote bin. This feature removes the need for manual labor preventing any RSI issues.

AUTOMATIC LOADING

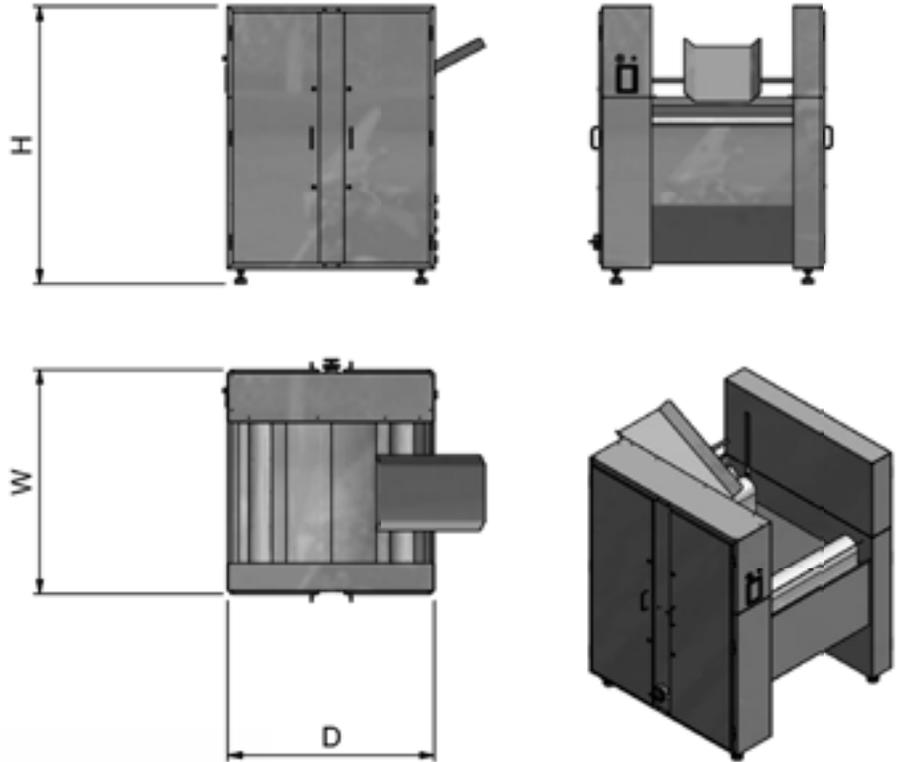
If used with the Model 400 Heat Seal Pump Fill Station and Loading Device or with a conveyor, the unit can also be automatically loaded. The same chilled water is used for multiple batches, removing the requirement of a surge tank for emptying and re-filling. The Belt Chiller is simply ready to be re-used as soon as a batch has been unloaded. The bags can also be loaded from one side and unloaded from the other making it more convenient for in-line production.

*(timings are bag type and product dependent)



BELT TUMBLE CHILLER DIMENSIONS

OVERALL DIMENSIONS			
MODEL	HEIGHT (H)	WIDTH (W)	DEPTH (D)
300L			
500L	1,900	1,250	1,400
750L			
1,000L			



COMPATIBLE PRODUCTS:

Model 400 Heat Seal Pump Fill Station

learn more at DCNORRISNA.COM

FEATURES & BENEFITS



FEATURES

- Unique massaging and bag handling features
- Automatic self-unloading feature
- In-line Jet heater for self-cleaning or re-heating bags before serving
- Integral auto position chute (when used in conjunction with the Model 400HS PFS)
- Small efficient pump
- Accommodates different batch sizes and delicate products
- Chilled water spray
- Self-contained heat exchanger and controls
- Available in various sizes from 300kg to 1000kg (larger sizes by request)

BENEFITS

- Faster cooling times
- Fast unloading times
- Less water required per batch
- Water re-used for multiple batches
- Small footprint
- Energy saving
- Simple to maintain: no rotating shaft seals

WE'RE HERE TO HELP YOU LEAD THE EVOLVING NORTH AMERICAN FOOD MARKET

The processing equipment manufactured by DC Norris leads the global food production industry. So too, do our teams. Our commitment to partnership with our clients is what truly drives global food cultures forward. Together, we innovate to feed the world the best foods possible and to make continual strides in convenience and accessibility by improving efficiency, lowering cost, and minimizing environmental impact.

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