

INDUSTRIAL
**COOK QUENCH CHILL
SYSTEMS**



DC NORRIS
NORTH AMERICA

INDUSTRIAL

COOK QUENCH CHILL

PREPARE COOKED RICE, PASTA &
VEGETABLES

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



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NORTH AMERICA

DC Norris manufactured and sold its first cook quench chill system in 1997.

DC Norris manufactures and installs both linear and rotary cook quench chill systems designed to automatically cook rice, vegetable and pasta products in tipping baskets using three stages.

1) COOK 2) QUENCH 3) CHILL

The first tank contains water which is heated up and cooks the product.

Product is then transferred to the second quench tank containing cold (ambient) water to take the bulk heat out of the product, stop the cooking and refresh the product.

The final tank contains chilled water and completes the cooling process. The baskets containing the product can lift and lower in the water to give a gentle agitation in each of the three stages. The final exit of product is usually into a de-watering vibrating conveyor.

All models are heated by direct steam injection and have a water overflow rim incorporated into the water tanks to prevent spillage onto the production floor and cross-contamination between high and low areas.

FEATURES:

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

CUSTOM FEATURES:

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

COOK QUENCH CHILL: SAMPLE PRODUCT WEIGHTS & COOKING TIMES

PRODUCT	PRODUCT DRY WEIGHT (LBS)	COOKING TEMP (°F)	CHILL TEMP (°F)	TOTAL PROCESSING TIME (MINS)
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	264	212	39	33.75
Quartered Potatoes	264	212	39	25.75
Diced Potatoes	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

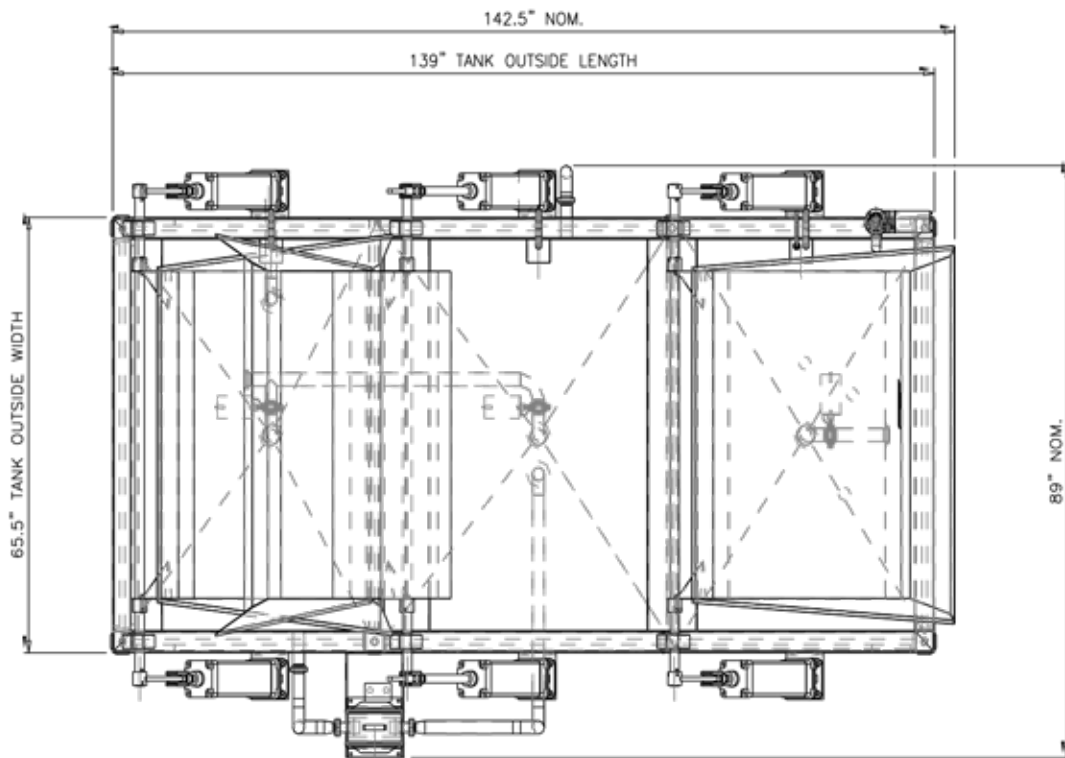
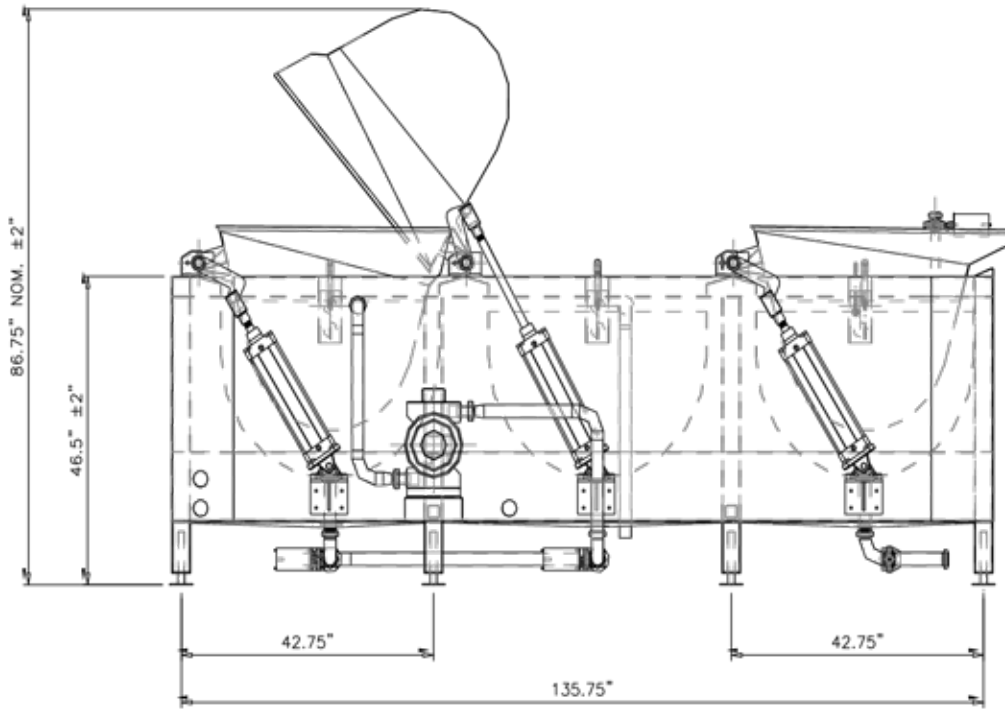
SERVICE REQUIREMENTS FOR MODEL 3001 CQC

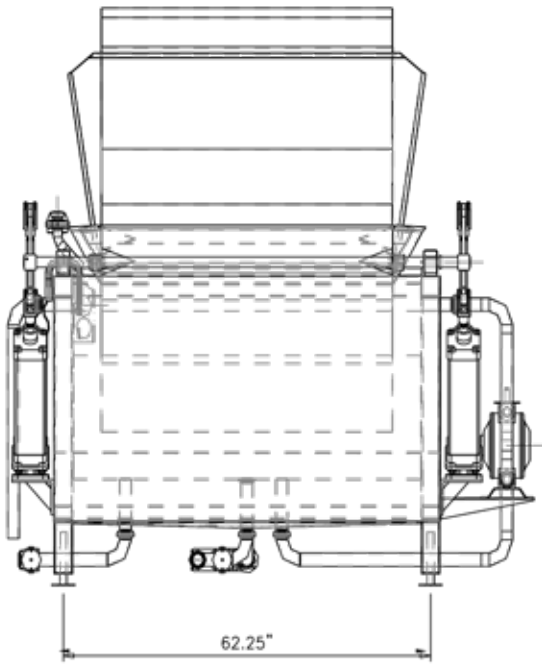
	REQUIREMENT	CONNECTION
Steam	1653.5 lbs/hr @ 80 psi 750 kg/hr @ 5.5 bar max	2" PN16 Flange
Electric	460/3/60 + E, 32A/ph 400/3/50 + E + N, 32A/ph.	to suit local conditions
Compressed Air	1270ft ³ /hr @ 100 psi 36 M3/hr @ 6 bar	½" BSP(F)
Ambient Towns Water (to machine)	55 gallons/min @ 30 – 45 psi 250 L/min @ 2-3 bar	1 1/2" RJT
Chilled Water	35°F max @ 20 gallons/min 2°C max @ 75 L/min	2" RJT
Ambient Towns Water (to plate heat exchanger skid)	64°F max @ 20 gallons/min @ 30 – 45 psi 18°C max @ 75 L/min @ 2-3 bar	2" RJT



DRAWINGS FOR CQC 3001

**WIDTH OF CQC 3000 APPROX. 15" LESS*





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.

DC Norris North America

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