



DC NORRIS
NORTH AMERICA



cook-chill
the key to
extended
shelf life



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DCN Cook-Chill System has become an industry benchmark, with food companies around the world using our ground breaking technology to create meals of the highest quality, with a safe extended shelf life.



The Cook-Chill System was developed as an economical alternative to traditional cook-and-serve methods. Food produced using the system retains the taste, texture and aroma of freshly prepared ingredients, yet may have been produced in large volumes up to 45 days in advance.

The key to safe extended storage of foods is to rapidly chill cooked product through the 'danger zone' of 145 - 40°F, to retard bacterial growth. Products are safely pasteurized as heating to a high temperature then rapidly cooling slows spoilage caused by microbial growth. The key to retaining food quality, taste, texture and aroma is controlled refrigerated storage.

Overview

Cooking, packaging and cooling equipment capable of processing both small and large volumes of ingredients with the minimum number of operators.

Combination of specially formulated bags and Tumble Chillers accelerate chilling and deliver safe, extended refrigerated shelf life of up to 45 days!

Production can be scheduled to meet sell-by-date requirements, allowing advance ordering or just-in-time delivery.

User friendly control systems monitor production and product status at all stages of the Cook-Chill process.

Benefits

- Savings of 5-10%
- Build up a stock of quality food for future use
- Consistent quality of finished product
- Large and small particulates can be processed without damage
- Products are packaged at pasteurization temperatures
- No direct human or utensil contact during the cooking or the packaging process
- Production can be centralised for operations where food is distributed to off-site locations

cook-chill

the process

Cook-Chill follows a logical, fully documented production cycle, and delivers a range of important benefits.

Cooking: Using any of the range of DCN Steam Jacketed Kettles which can be full recipe driven or manually controlled. The system ensures that all times, temperatures and quality parameters are constantly monitored.

Packaging: When the cooking cycle is complete, a DCN Pump Fill Station or fully automated Form Fill Seal Machine transfers food at 185 - 203°F from low to high-risk areas. This avoids particulate damage and allows metered delivery into Cook-Chill bags. The bags can be filled with different volumes subject to requirements and are then sealed, dated and labelled.

Chill: Bags are conveyed into a DCN Tumble Chiller. They are then gently circulated in chilled water to rapidly drop the temperature from 203°F to below 40°F in under an hour (product dependent), with cooling times and temperatures fully logged. The sealed bags are then placed in chilled storage at 35 - 39°F and can be stored for up to 45 days.

Heating and Serving: If the product is required for immediate consumption (e.g restaurant/hotel) the bags can be transported to various locations, reheated and served and will retain the quality and taste of a fresh meal. If destined for a supermarket shelf, bags will be emptied into a depositor and product portioned on a filling line into packaging such as Ready Meal trays. It can then be delivered to the outlet and is ready for presentation to the consumer.

Simple Cook-Chill System

Kettles sizes range from 80 to 400 gallons
Accessories include:

Homogenisers, mixers, blenders, full controls, CIP, steam injectors, valve packages and gantries.

A Steam Jacketed Kettle
80 gallon ready-2-cook kettle shown suitable for smaller quantities / foodservice

B Pump Fill Station

C Tumble Chiller



development kitchen



Testing and product development is crucial to the success of your business. To demonstrate our commitment to you, DCN has invested heavily in an on-site Development Kitchen facility.

Fully equipped with a range of DCN equipment for Cook-Chill and Jet Cook trials along with a kitchen/leisure area which can be used for tasting, training and discussion. Here we can rigorously test equipment and cook and cool customer products in a food factory environment.

Services available include steam, chilled water, air, refrigeration and electrical power. Our experienced team are always on hand to assist in recipe development and to give customers the opportunity to fully assess equipment before they decide to order.

Once an order has been placed and completed we can also use the test kitchen to conduct full pre-delivery trials to ensure the equipment is running to its full potential.

Customers can also use this as a great opportunity to be fully trained on their equipment in advance of delivery and installation.



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