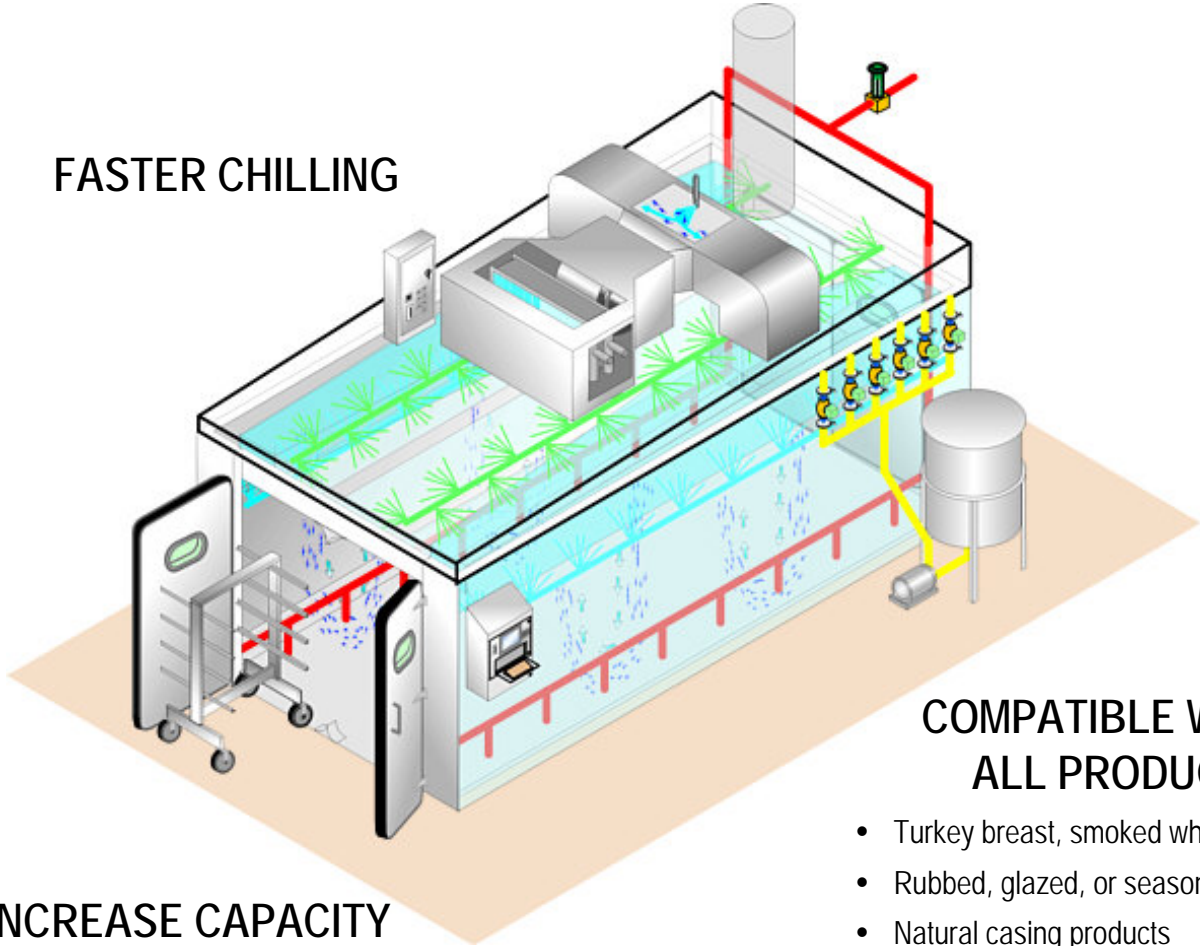


# High-Performance Air Chiller

## FASTER CHILLING

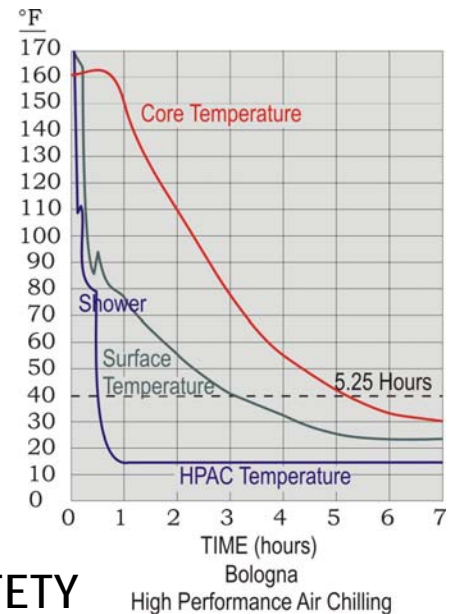


## COMPATIBLE WITH ALL PRODUCTS

- Turkey breast, smoked whole birds
- Rubbed, glazed, or seasoned products
- Natural casing products

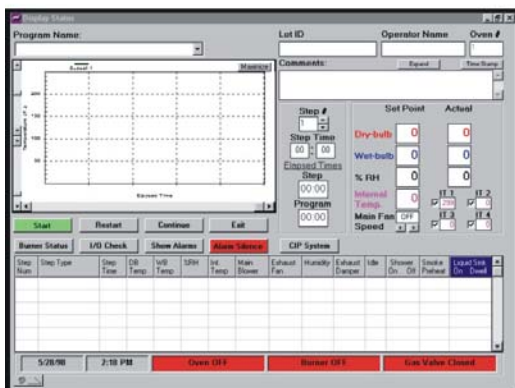
## INCREASE CAPACITY EFFECTIVELY

- Chill time reductions of up to 65% when compared to conventional holding coolers
- Up to 2% less shrink in the product due to the rapid chill time
- Chill the equivalent of conventional holding coolers in pounds per hour in much less floor space; faster chill time means more batches per day

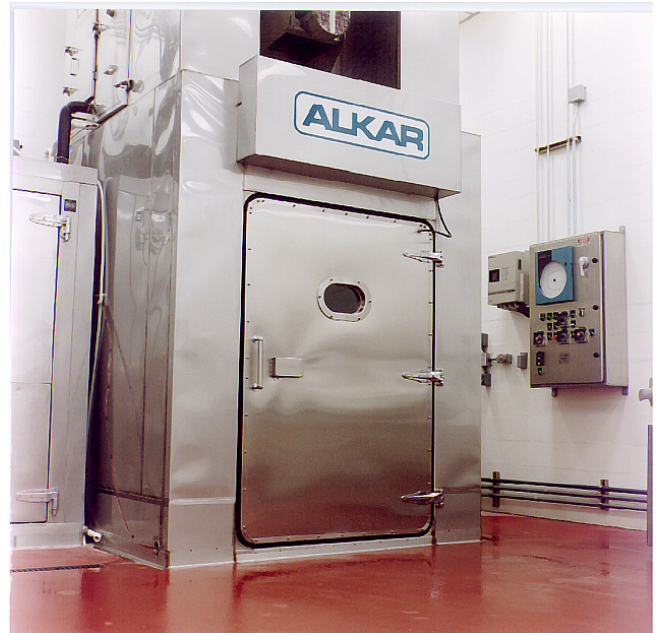
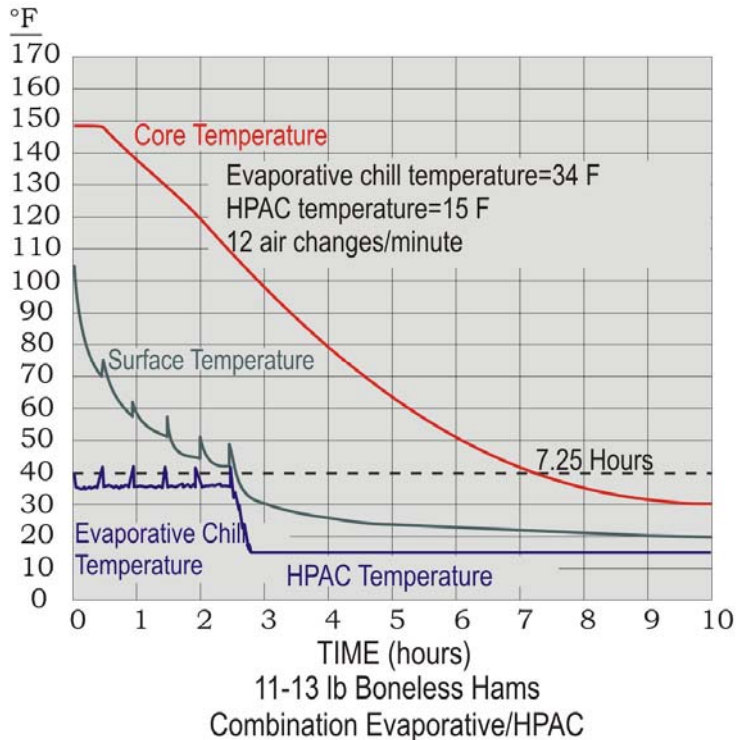


## IMPROVE FOOD SAFETY

- Comply with chilling regulations
- Control and document properly for HACCP
- Sanitary design and automated CIP
- Potential for longer shelf life



# High-Performance Air Chiller



## USDA / FSIS APPENDIX B REGULATIONS

...During cooling, the product's maximum internal temperature should not remain between 130°F and 80°F for more than 1.5 hours, nor between 80°F and 40°F for more than 5 hours. This cooling rate can be applied universally to cooked products (e.g., partially cooked or fully cooked, intact or non-intact, meat or poultry)....

## IMPROVE PRODUCT CONSISTENCY

- Uniform air velocity means uniform cooling, which means uniform yields, color, and temperature.
- Computer-controlled process ensures consistent batch processes and times

## DDC SOFTWARE

- Alarms
- Lot / batch documentation
- Sanitation / maintenance documentation