

# IQ-CHILL+

The **IQ-Chill+** will efficiently reduce the latent heat introduced to your product, before it is packed and stored in a chiller.



## FEATURES

Energy efficient (complete machine can run off a 32 amp 4 pin plug)

Minimal footprint 2000mm x 900mm

Sanitary and easy to clean

T304 stainless steel construction

Touch screen / PLC control

Automatic water level control

Automatic temperature control

Multi purpose

Easy access for routine maintenance

*Our machine is fully integrated, and as with the rest of our range, is a simple plug and play operation.*

*Please keep in touch for further developments with this technology.*

## OVERVIEW

**The McLaren IQ-Chill+ is the IQ-Chill's big brother – it's footprint is twice as long as the IQ-Chill but the format and operation are the same.**

The IQ-Chill+ removes latent heat imparted to the packed product from the shrinking process. To achieve this, chilled water flows over the product using 6 dual weirs that provide 12 sheets of 1 to 2°C water over the product as it passes through the machine.

The machine has its own onboard refrigeration plant and specialist titanium heat exchanger system to consistently provide 1 to 2°C chilled water over the product. The water is recycled through the system with only top up water required due to some minor carry over from product exiting the machine.

An extra advantage of the machine is it's continued maintaining of the chilled product profile assisting in the ongoing chilling process - this aids shelf life and maintains product integrity. Trial results have shown that product entering the IQ-Chill+ at a surface temperature of 12°C exits at 2°C or less - this is a measured reduction in refrigeration load.

Seal strength is increased post the IQ-Chill+ and blood purge is reduced in fresh red meat applications.

Allen Bradley control via an HMI operates all functions of the unit from temperature to water flow and belt speed.

The IQ-Chill+ integrates with the rest of our IQ range including the IQ-Shrink and IQ-Dry to create a family of machines designed to work seamlessly together.

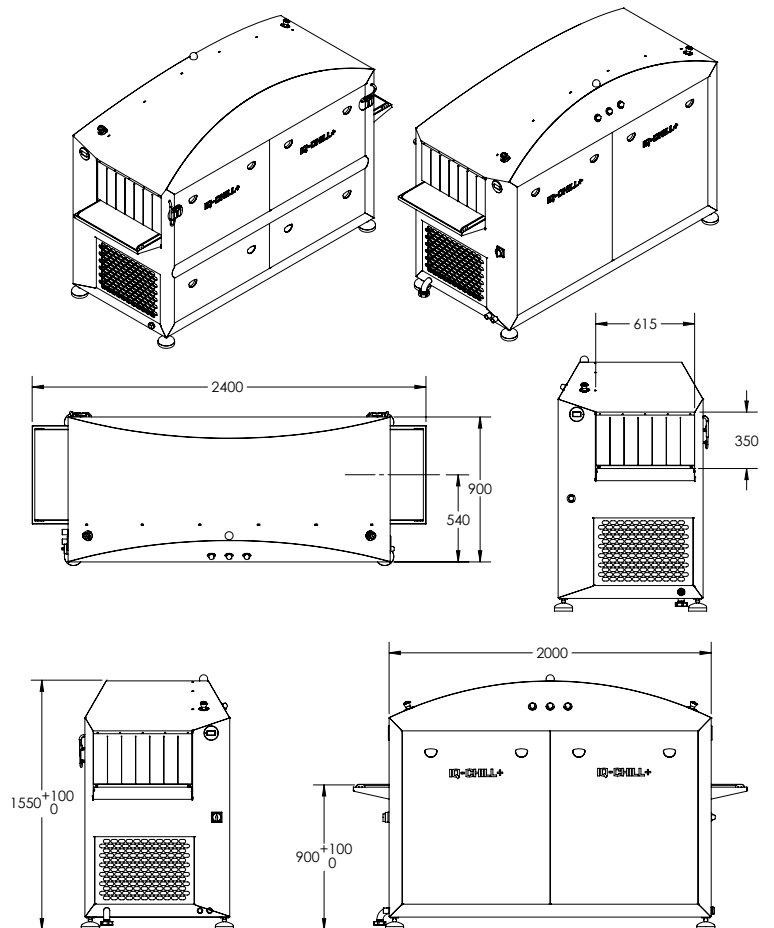
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## TECH SPECS

<b>Machine Dimensions</b>	2000mm (l) x 900mm (w) x 1550mm (h)
<b>Infeed Height</b>	900mm -0/+100
<b>Exit Height</b>	900mm -0/+100
<b>Conveyor Width</b>	560mm
<b>Electrical</b>	400v / 50hz / 3 phase / 32 amp (maximum load 9kw)
<b>Weight</b>	900kg (approx) when full
<b>Water Usage</b>	8L/hr
<b>Drain</b>	1.5"



*All critical parts are treated against the corrosive environment often found in food production and packaging rooms. Designed with ergonomics, safety and hygiene in mind, they are easy to use, clean and simple to maintain.*