

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 1000mm 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 removes latent heat imparted to the packed product from the shrinking process. To achieve this, chilled water is poured over the product using a quad weir system that provides 4 sheets of 1 to 2°C water over the product as it passes through the machine.

The machine has an integrated refrigeration plant and specialised titanium heat exchanger system that consistently provides 1 to 2°C chilled water over the product. Water is recycled through the system with only top up water required due to minor carry over from product exiting the machine.

An added advantage of the IQ-Chill is the continual maintaining of the chilled product profile which assists 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 4°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.

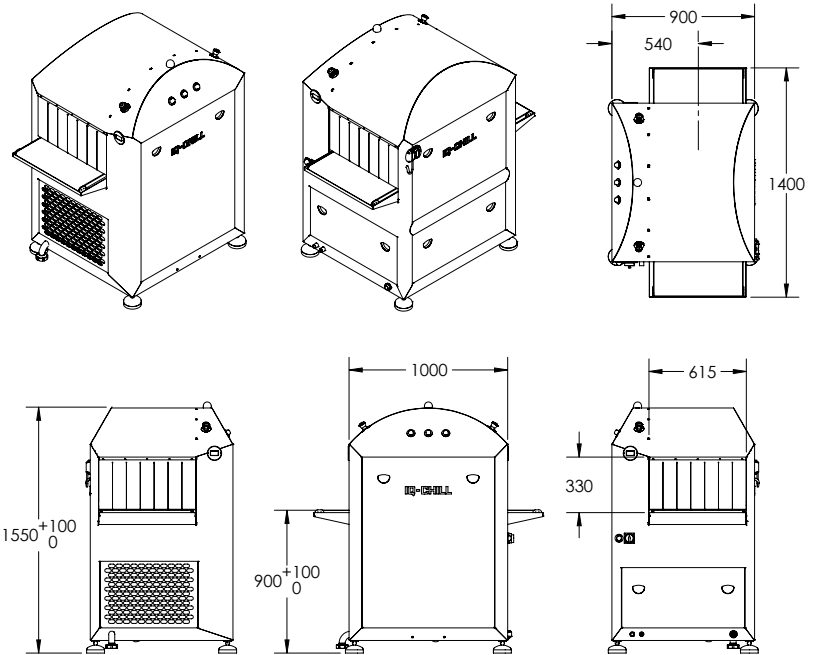
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TECH SPECS

Machine Dimensions	1000mm (l) x 900mm (w) x 1550mm (h)
Infeed Height	900mm -0/+100
Exit Height	900mm -0/+100
Conveyor Width	560mm
Electrical	400v / 50hz / 3 phase / 32 amp
Weight	580kg (approx) when full
Water Usage	8L/hr
Drain	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.