

RR-36.4 COOLER

CONTINUOUS ROTARY COOLER



rev. 0011.1807.59

■ Cooler RR-36.4

- High versatility (pasta, rice, meat, vegetables, etc.)
- High capacity in small dimensions
- Ease of use
- Ease of cleaning
- High energy efficiency

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It can be used to stop the cooking process and to cool a lot of products such as pasta, rice and vegetables. The cooler is provided with a Cleaning Assist and Recirculation System (CAR System) that can operate while the system is in production.



Cooler RR-36.4

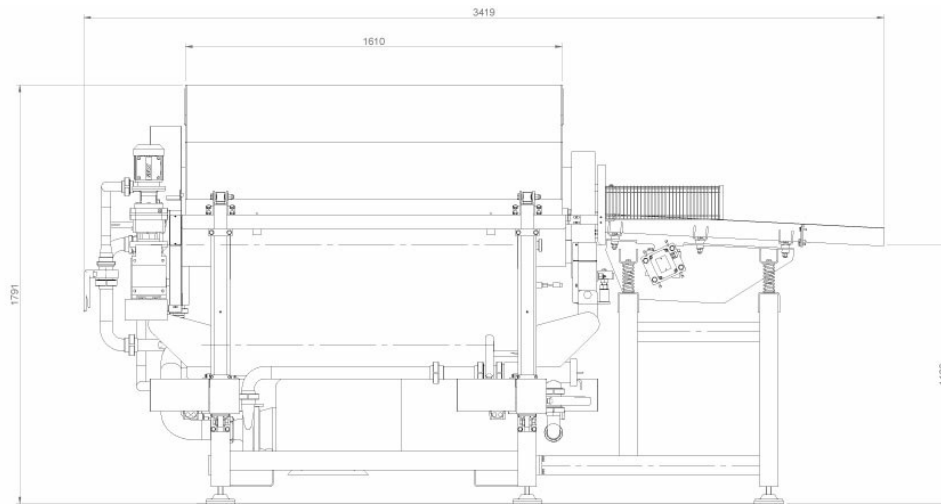
Main technical features:

- Pump for cool water injection in the tank (chiller: optional)
- System to display cooling temperature
- Variable retention time through PLC and frequency drive
- Variable cooling time through PLC and frequency drive
- Inner net easily demountable through removable clamps (optional)
- Stainless steel AISI 316 manufacturing (optional)



Rice

RR-36.4 COOLER



RR-36.4		
Product capacity at inlet (kg/h)		400*
Electric power installed (kW)		1.5
Thermal power installed (Fr/h)		40.000
Cooling time (min)		6-8
Product temperature at inlet (°C)		~ 85
Product temperature in outlet (°C)		~ 10
Cooking basin capacity (l)		380
Water consumption (cooking water renewal) (l)		~ 200
Weight (kg)		2200
Lid opening width (mm)		700

* Data referred to short pasta inlet (penne/fusilli). Dimension and technical data are not binding. Storci S.p.A. reserves the right to modify them without notice.



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