

Quik Cool Cooling Technologies Pty Ltd

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QUIK-COOL 1 PALLET VACUUM COOLER

Specifically Designed For Fresh Produce

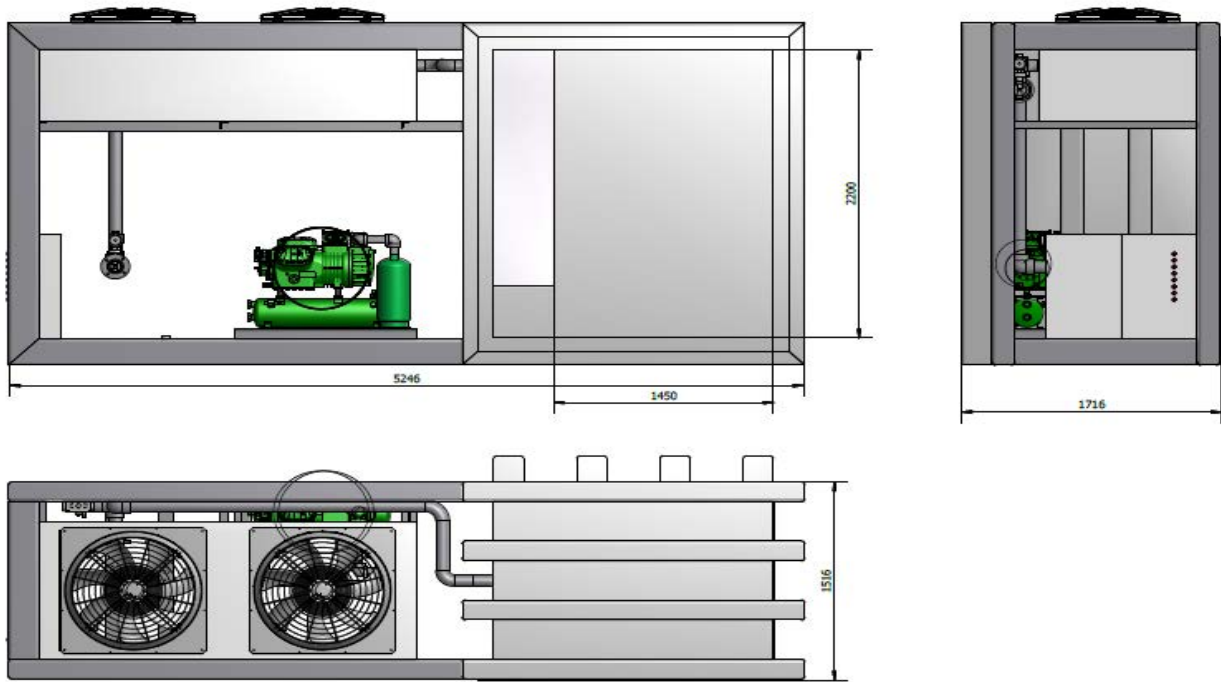
Cools fresh produce from 30°C - 2°C in 30 minutes

Vacuum coolers have been used for many years in various areas of the food industry for fast effective cooling. A Quik-Cool Vacuum cooler is one of the fastest and most economical methods of cooling in the market today.

A vacuum cooler is designed to cool reliably without excessive removal of moisture. Compared with forced air chilling, a vacuum cooler removes heat from freshly picked produce in a fraction of the time compared to cooling in a cool room, improving shelf life of the food and micro-organism control.

MODEL: VC1
POWER SUPPLY: 415V / 50HZ / 80 Amp
CURRENT DRAW: 65Amps
INTERNAL USABLE HEIGHT: 2800mm
INTERNAL USABLE WIDTH: 1450mm
INTERNAL USABLE DEPTH: 1300mm
INTERNAL CONSTRUCTION: 304 GRADE S / STEEL
CHILLING PERIOD: +30°C to +2°C IN APPROX 30 MINS
OPERATING CONDITIONS: + 40°C
OPERATION PANEL: QUIK-COOL SMART TOUCH PAD
EQUIPMENT PLATFORM:
COMPRESSOR: BOCK / BITZER
VFD INCLUDED
REFRIGERANT: 407F
VACUUM PUMP: WONCHANG / BUSCH
DOOR OPERATION: AUTO AVAILABLE
HYDRO VAC AVAILABLE AS OPTION
ELECTRICAL CONTROL PANEL
WARRANTY: 12 MONTHS





Information provided is a guide to a standard Quik-Cool 1 pallet vacuum cooler. Complete vacuum cooler specification available upon request.

