

Quik Cool Cooling Technologies Pty Ltd

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QUIK-COOL 4 PALLET VACUUM COOLER

Specifically Designed For Fresh Produce

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

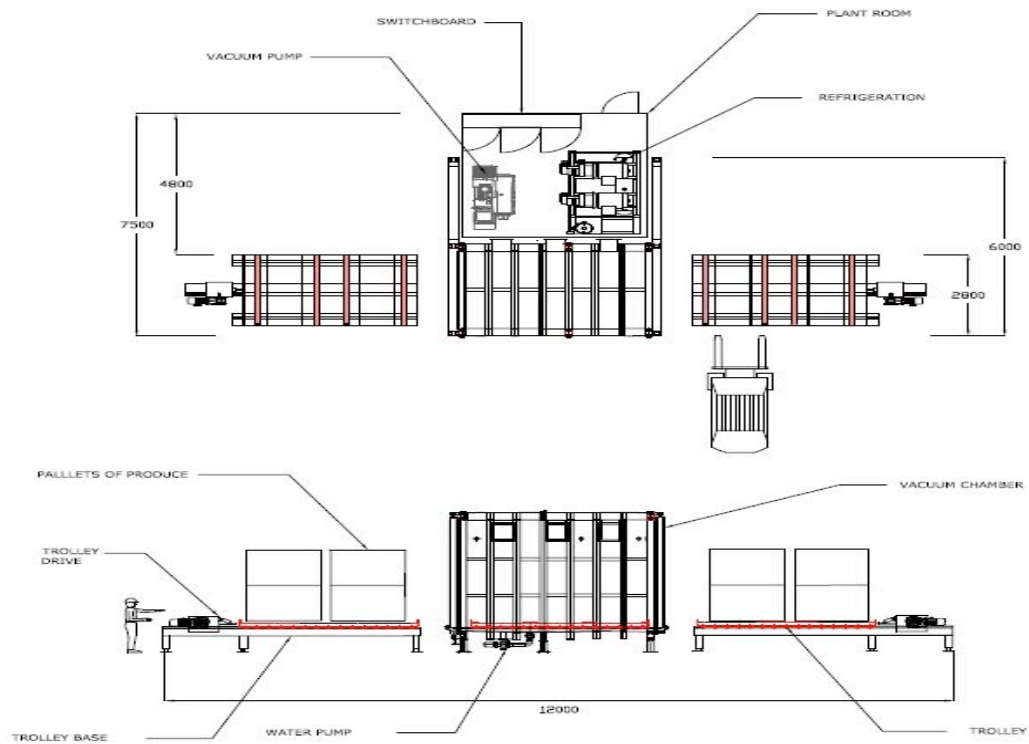
Vacuum coolers have been used form many years in various areas of the food industry for fast effective cooling. A Quik-Cool Vacuum cooler is one of the fastest and most economical methods of cooling in the market today.

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 fraction of the time compared to cooling in a cool room, improving shelf life of the food and micro-organism control.

MODEL: VC4X2-WT
POWER SUPPLY: 415V / 50HZ / 250 Amp
CURRENT DRAW: 220Amps
INTERNAL USABLE HEIGHT: 2950mm
INTERNAL USABLE WIDTH: 2600mm
INTERNAL USABLE DEPTH: 2600mm
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
REMOTE PLANT:
COMPRESSOR BITZER
VFD OPTIONS AVAILABLE
404A REFRIGERANT
VACUUM PUMP BUSCH
ELECTRICAL CONTROL PANEL
WARRANTY: 12 MONTHS

Below picture is guide only





Above picture is a guide only may vary from above picture

Information provided is a guide to a standard Quik-Cool 4 pallet vacuum cooler. Complete vacuum cooler specification available upon request.

