

Model CH100 Immersion Chiller

**Laitram
Machinery**



The Laitram Model CH 100 Immersion Chiller is designed for chilling bulk shellfish, including: shrimp, lobster, and crab. Chilling in cold water immediately after steam cooking prevents overcooking, preserves product yield, and improves product texture, taste, and quality.

EASY TO CLEAN AND OPERATE

The Model CH100 was designed to provide easy access for cleaning. The tank bottom includes clean-out doors on each side, which can be opened for sanitation under the conveyor belt after each use. Also, the open design of the conveyor and tank makes both cleaning and maintenance easy.

The Model CH100 is constructed of type 304 stainless steel and is equipped with a USDA approved modular plastic conveyor belt. Belt speed can be precisely controlled for just the right chill time and desired core temperature.

LAITRAM QUALITY

Since 1949, Laitram has been a supplier of food processing equipment throughout the world. We have built our reputation on quality machinery, expert service and replacement parts. Call us. Together, we'll select the best system to meet your processing needs.

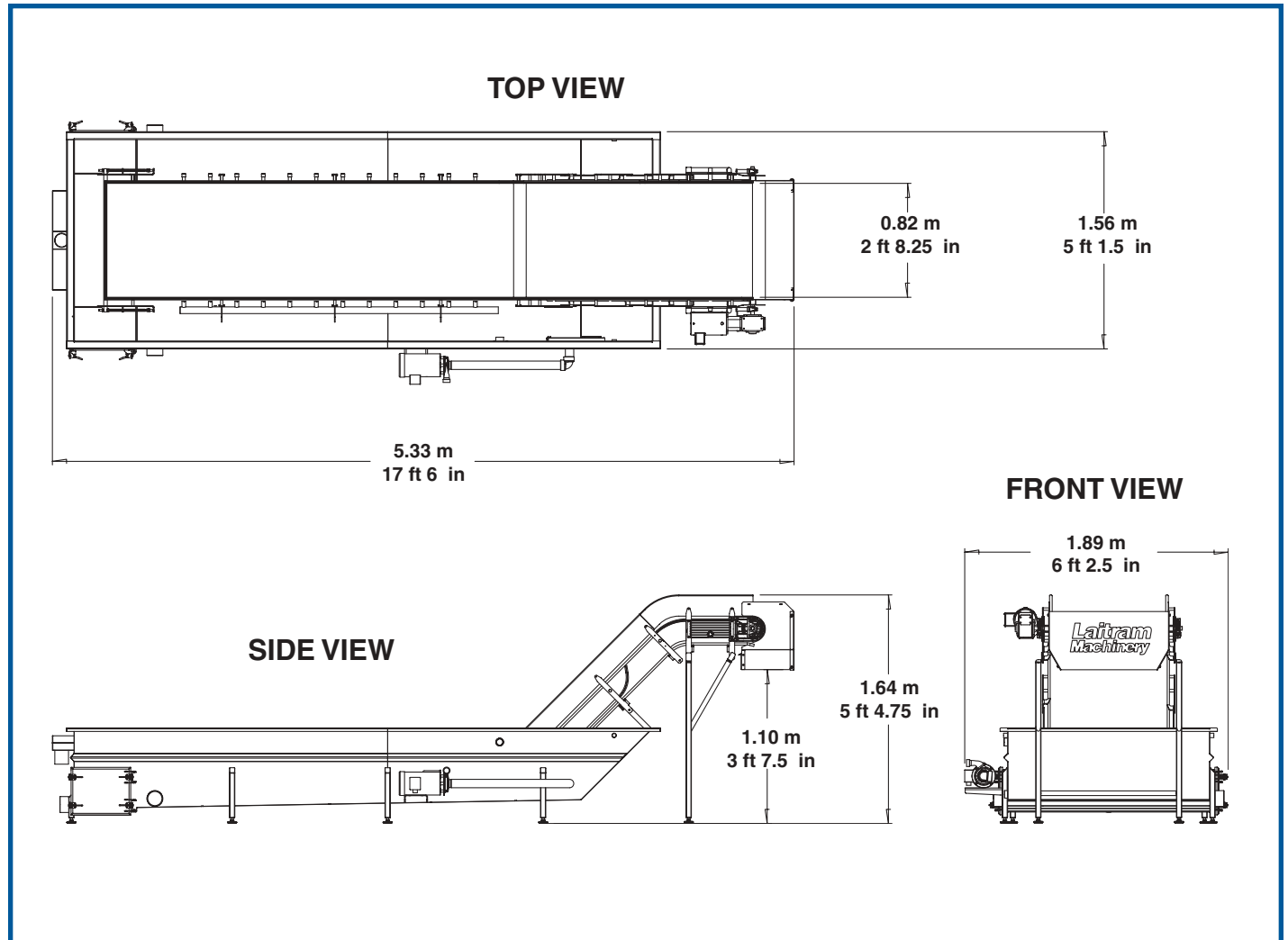


The Model CH100 has an open design for easy access when cleaning.



A fully-integrated cooker/chiller system can be created by using the CH100 with Laitram's CTX Cooker.

Model CH100 Immersion Chiller



The chiller can be designed in different sizes to meet each processors' applications and needs. The size will depend on: product processed, desired capacity, desired product core temperature at exit, and supply water temperature and volume.

Specifications

Floor Space:

5.33 m x 1.89 m x 1.64 m
17 ft 6 in x 6 ft 2.5 in x 5 ft 4.75 in

Chill Zone Dimensions:

3.15 m x 0.82 m x 0.09 m
10 ft 4 in x 2 ft 8.25 in x 0 ft 3.5 in

Water Volume:

2603 liters (688 gallons), 2.60 m³

Water Usage:

Capable of circulating 415 LPM (110 GPM), 25 m³/hr

Power:

One 1-hp conveyor motor, one 1.5-hp pump motor

Specifications are subject to change without notice.



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