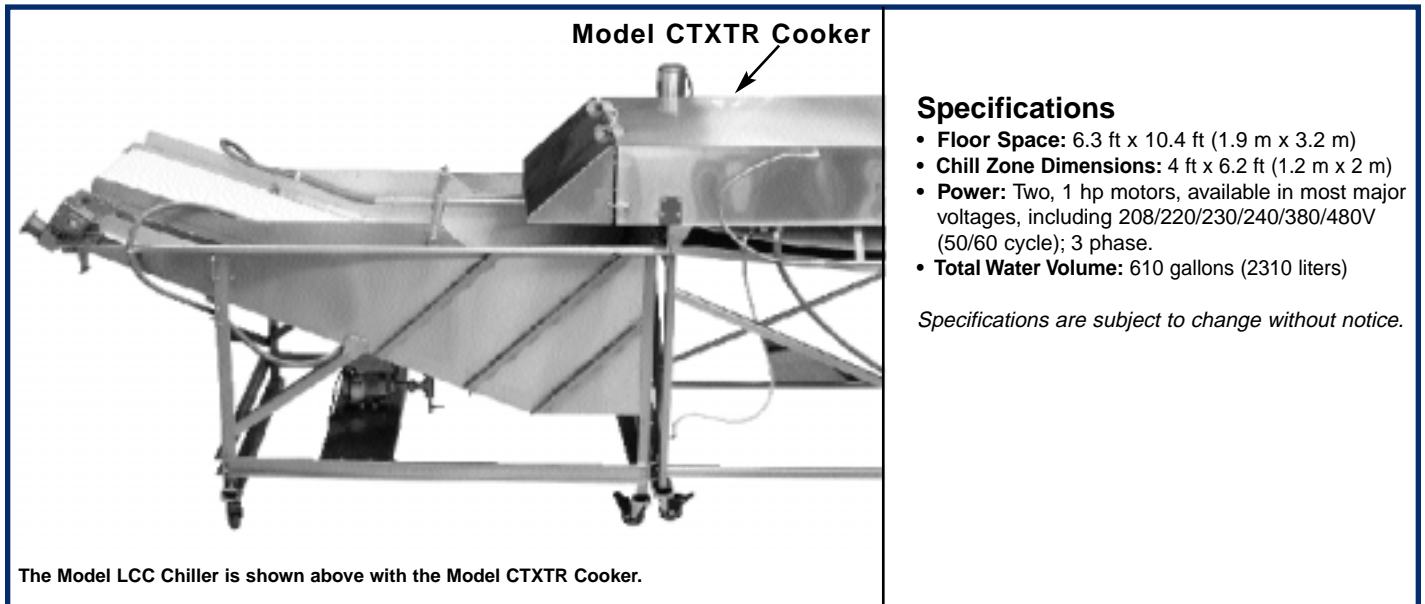


Model LCC Compact Chiller



The Laitram Model LCC Compact Chiller is used for chilling small shellfish such as shell-on or shell-off shrimp, and crayfish. The Model LCC is designed to work with our Model CTX and Model CTXTR Steam Cookers.

Using recirculated, chilled water or ice, the Model LCC can dramatically reduce product core temperature. Chilling immediately after steam cooking prevents overcooking, preserves product yield and improves product texture, taste and quality. The Model LCC comes equipped with a pump for water circulation.

Easy To Operate and Clean

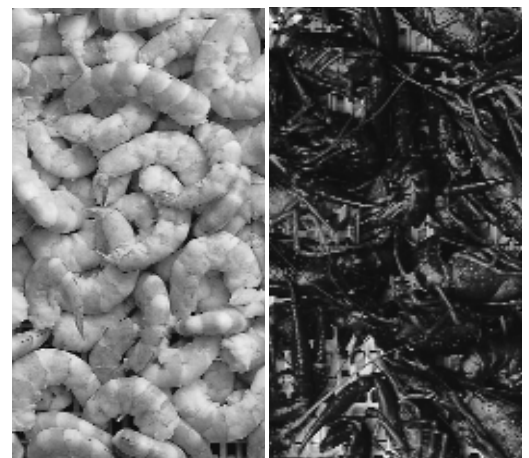
The Model LCC is constructed of type 304 stainless steel and is equipped with a USDA approved modular plastic conveyor belt. The belt can be easily lifted for cleaning and sanitizing. Belt speed can be precisely controlled with the Laitram Electronic Process Time Controller.

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.

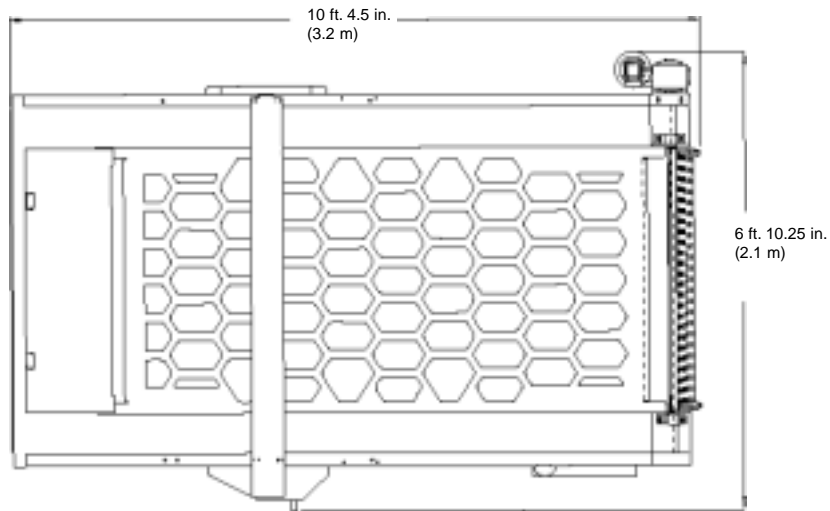


The Model LCC is designed for use with the Model CTX or Model CTXTR Steam Cookers, creating a fully-integrated cooker/chiller system.

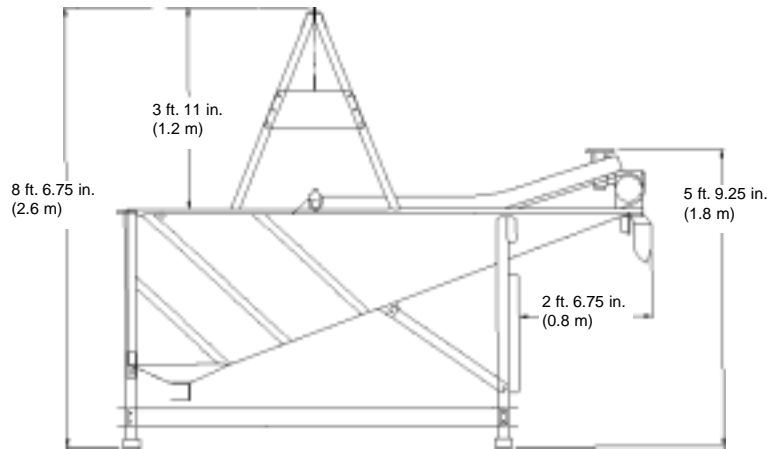


Chilling immediately after steam cooking preserves product yield and improves product quality.

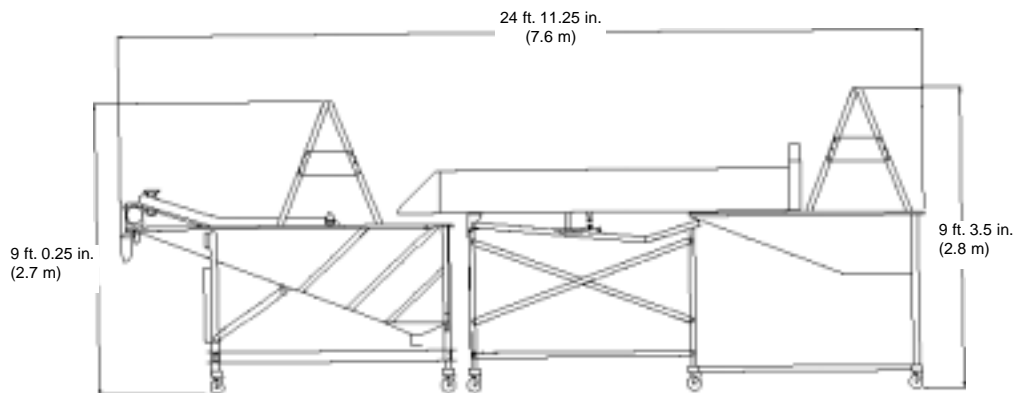
Model LCC Compact Chiller



Model LCC Compact Chiller (Top View)



Model LCC Compact Chiller (Side View)



Model LCC Compact Chiller

Model CTXTR Cooker



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