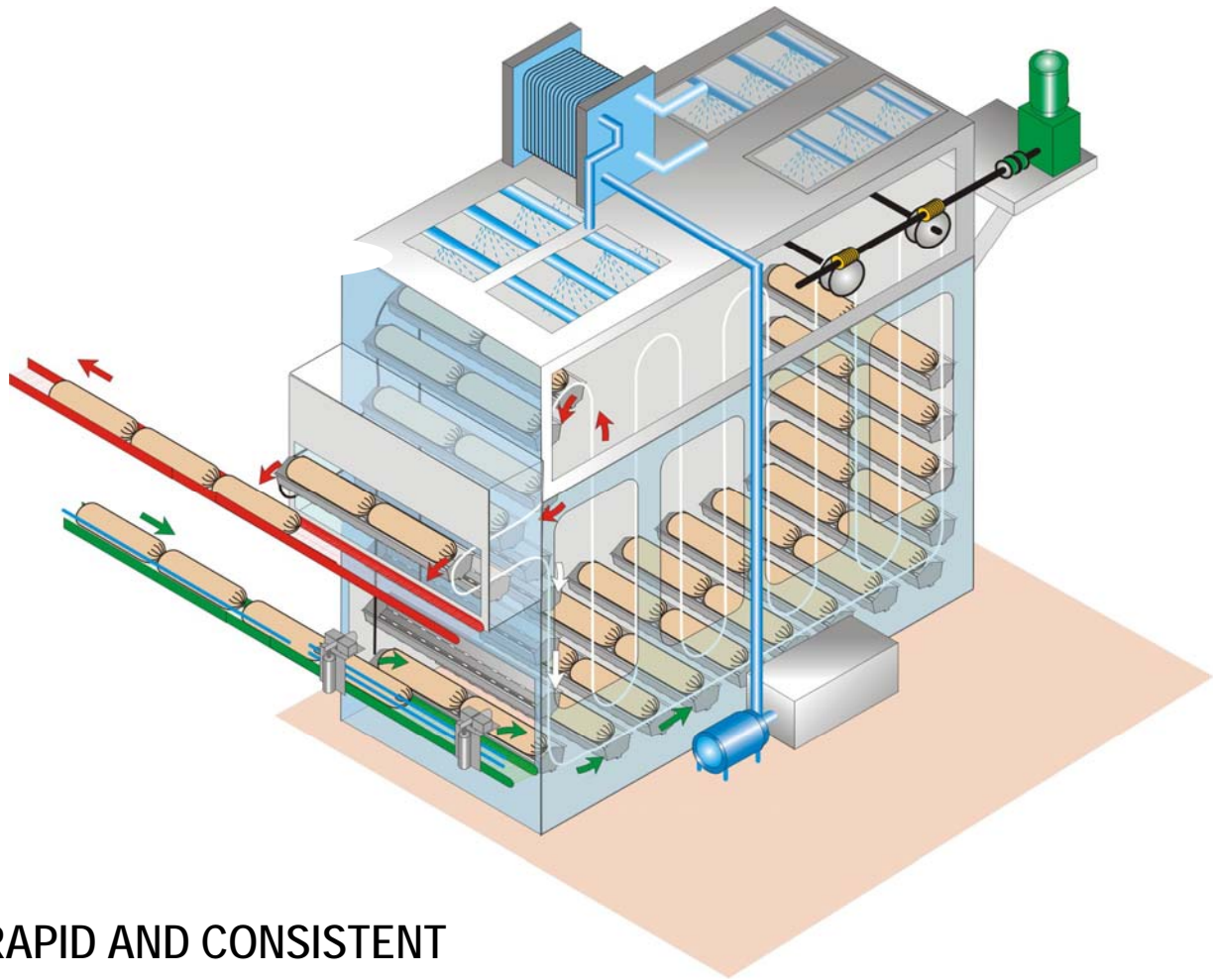


# Glycol Chub Chiller



## RAPID AND CONSISTENT TEMPERATURE REDUCTION

- Extend product shelf life
- Eliminate CO<sub>2</sub> usage

## EQUILIBRATE ON THE TRUCK

- Reduce inventory
- Immediate pack and ship

## UNIFORMITY / CONSISTENCY

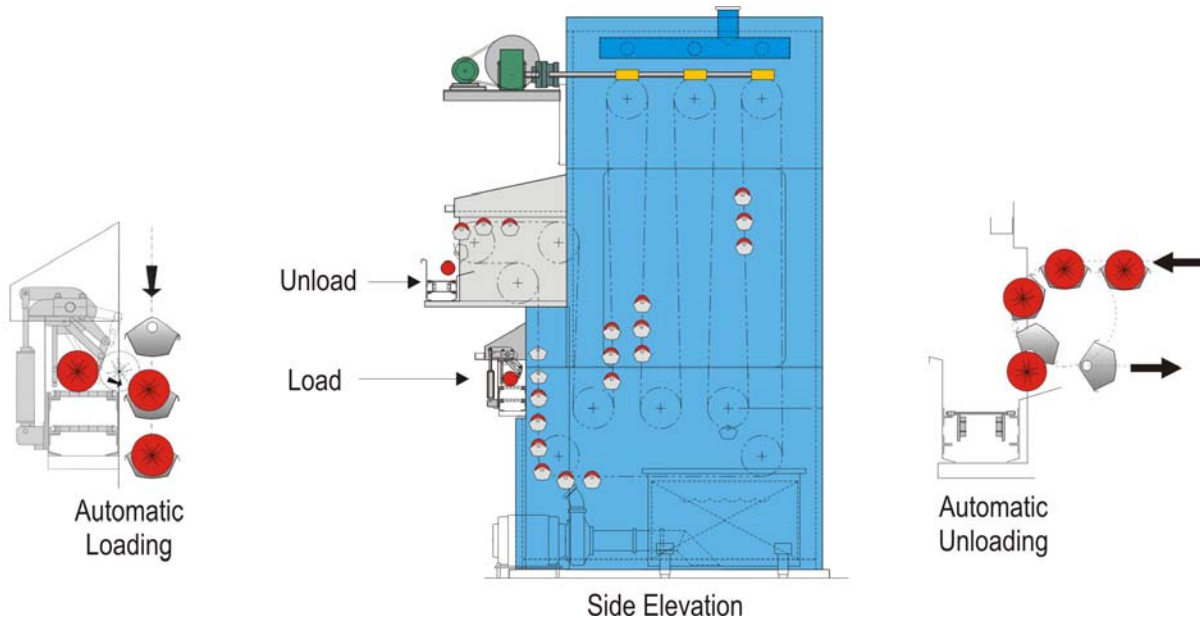
- Every piece of product is exposed to the same exact conditions
- Each chub consistently equilibrates to an internal temperature of 30 to 31°F

## PRODUCTIVITY

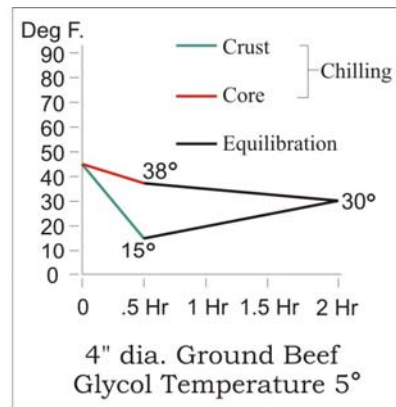
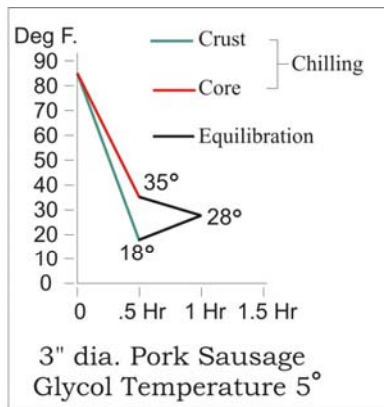
- Fully automated
- Lower labor costs
- Reliable product handling
- Efficient energy utilization
- High product density; less floor space

# Glycol Chub Chiller

CUSTOM DESIGNED FOR  
MAXIMUM CAPACITY AND UNIFORMITY



IMPROVE SHELF LIFE WITH RAPID  
TEMPERATURE REDUCTION



Product	Diameter	Temperature In	Temperature Out	Dwell (Minutes)	lbs/hour	Length	Width	Height
Pork	4.0"	90F.	22F.	210	10,000	50'-0"	11'-6"	16'-0"
Pork	2.63"	95F.	50F.	30	16,800	20'-6"	11'-6"	16'-0"
Pork	3.5"	95F.	50F.	40	24,000	24'-6"	11'-6"	16'-0"
Grd Beef	2.25"	40F.	31F.	40	2,400	7'-0"	11'-6"	10'-0"
Grd Beef	4.0"	40F.	31F.	26	18,000	10'-0"	11'-6"	17'-0"