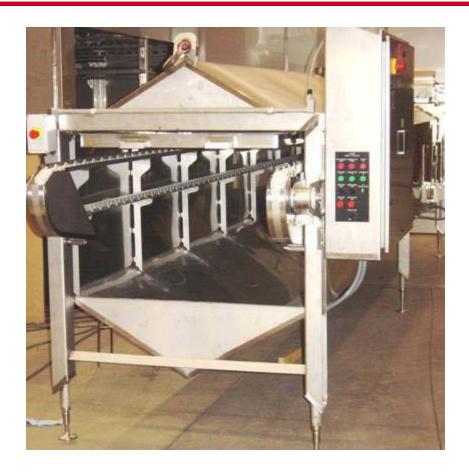
# Mark II Wiener Chiller

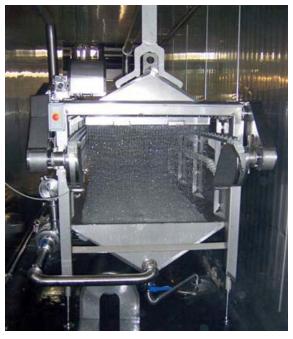


- Minimize Heat Load on Existing Holding Coolers
- Eliminate Cooler Shrink Variation
- Save Time, Labor, and Floor Space
- Better Yield Consistency

From the smokehouse to the chiller...to shipping... all in the same day

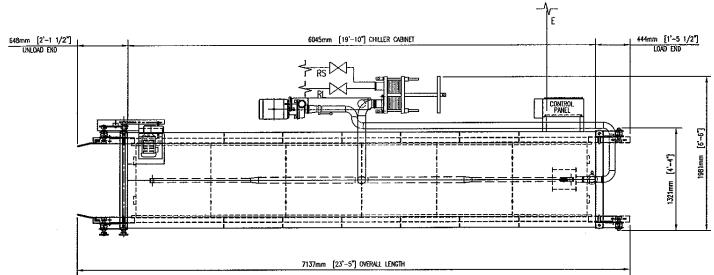
Extra benefits of consistent quality and longer shelf life

## Mark II Wiener Chiller



#### **CAPACITY**

- 6,000 lbs (2722 kg) per hour based on 8-per-pound, 4-1-4 hang, 22.5 lbs (10.2 kg) per stick, 1'-0" (30.48 cm) minimum conveyor speed
- Chilling time 17 minutes.
- Brine temperature 25°F (-4°C), 300 gallon (1136 liter) total
- Refrigeration 40-ton ammonia



### **BENEFITS**

- Greater product yield
- Shorter chill time
- Reduces inventory
- Small footprint
- Energy savings

## **FEATURES**

- All stainless-steel construction
- Includes heat exchanger, pumps, and low-side refrigeration controls
- Pre-assembled for quick installation
- No floor modifications necessary

