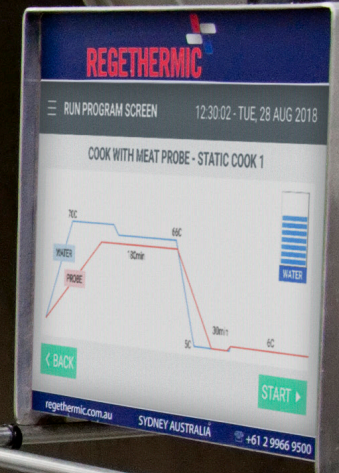




# REGETHERMIC



- Combination cooking / cooling
- Real time temperature monitoring
- 7 inch touch screen controller
- Fully programable
- 304 stainless steel construction



## Cook-tank / Tumble Chiller

## Features

- Tumble chilling up to 600kgs of product in bags
- Cooking up to 400kg of product in bags\*
- Easy to use and program with 7" IP65 colour touch screen
- Adjustable drum speed for chilling
- Core probe chilling
- General cooking and core probe cooking\*
- Programmable pasteurisation time\*
- Safety margin chilling option
- Automatic water level control
- Programmable temperature control
- Automatic or manual timer
- Full 304 stainless steel construction
- Stainless steel heat exchanger for cooling
- Stainless steel pump, valves, strainer and internal pipe work
- Cleaning program
- Real time temperature monitoring
- Tumble cook program
- Security key and passcodes
- Onscreen diagnostics with fault descriptions
- Realtime process descriptions
- Safety lid shut-off
- Optional drum divider for batch chiller

\* Not available on chill only model.



### Cook-tank & Tumble Chiller

Model

Product Capacity

**CTTC 600 MK2S** (Steam heated)

Chilling 600kg, Cooking 400kg

**CTTC 600 MK2E** (Electric heated)

Chilling 600kg, Cooking 400kg

### Cook-tank

**CT 600 S** (Steam heated)

Cooking 600kg with circulating chilling

**CT 600 E** (Electric heated)

Cooking 600kg with circulating chilling

### Tumble Chiller

**TC 600**

Chilling 600kg

## Temperature Monitoring & Logging

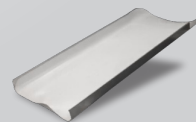
- On board temperature monitoring downloadable to USB
- Option to convert to network TCP protocol

## Additional Support Equipment

Conveyor



Bag Slides



Fluid Chiller



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