



HYDRO COOLERS

FEATURES

- Cooling capacities of 5 - 40tph
- 15 – 20 minutes dwell time
- Temperature reduction from 15°C to 2°C
- Can accept loose product, bins or crates
- Self-contained tank with gate valve drainage
- Electric variable speed drives
- 2 Recirculating pumps
- Food grade Intralox® belt system
- 304 grade stainless steel construction



Reduce crop temperatures down to 2°C

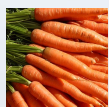
Rapid cooling (precooling) soon after harvest to remove field heat from produce is essential for obtaining maximum shelf life. Hydro cooling is considered one of the most effective means of cooling a wide range of fruits & vegetables. Cooling produce not only enhances shelf life, it also ensures that just picked freshness that consumers demand.

Niagri Hydrocoolers reduce temperatures from 7°C down to just 2°C. A range of in feed & out feed solutions are available with variable speed drives so you can control your cooling requirements.

Produce is fed into the self-contained tank and the product is submersed in cold water. Water passes over the refrigeration coils to cool as it rains on the produce below.

The rain bars help to maintain a consistent & even temperatures inside the chamber. The product is then discharged for unloading.

This machine is suitable for the following crops:



Carrots



Parsnips

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