
TG-MACHINES

PROCESS ENGINEERING

Meal Cooler

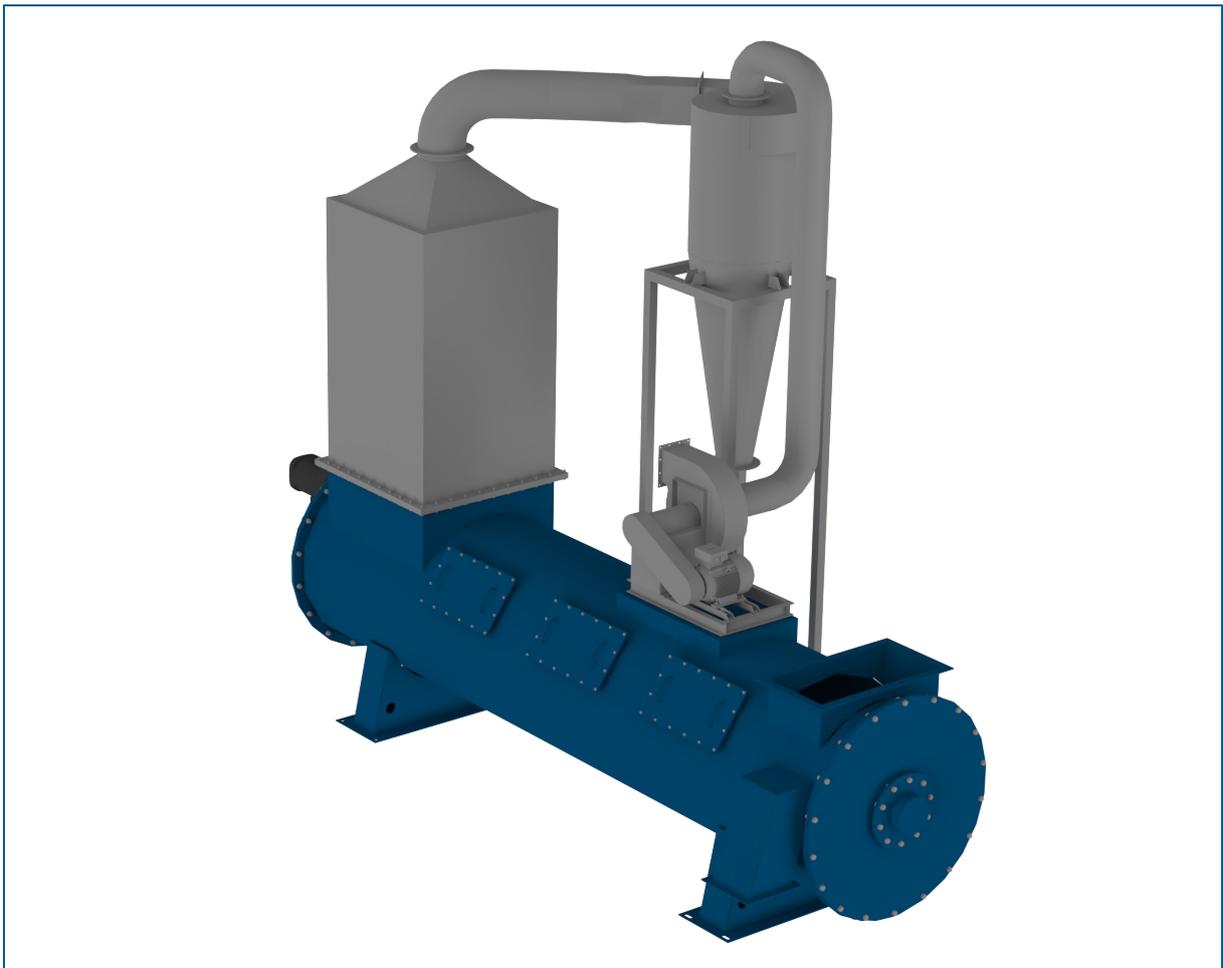
TG-Machines Meal Cooler is used after the dryer to avoid condensation in a dried meal. The product should be properly cooled before storage in tanks or bags. The meal cooler is designed to use ambient air and can be used to cool a wide range of food products. Meal Cooler itself is made of solid materials, which makes it trouble-free for many years.

Continuous cooling process

Rotating paddle shaft

Compact structure design

Easy operation and maintenance



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TECHNICAL DATA:

Model	Capacity [kg/hr]	Main motor [kW]	Motor Fan [kW]	Dimensions [mm]		
				L	W	H
MC-0060	600	7.5	4	5500	1600	Depends from filter configuration
MC-0150	1500	9.2	5,5	6800	2000	
MC-0250	2500	15	7,5	7500	2200	
MC-0350	3500	22	15	9500	2400	
MC-0550	5500	30	18,5	11500	2500	
MC-0750	7500	37	22	12000	2600	
MC-1000	10000	45	30	12500	3000	
MC-1300	13000	55	37	13500	3100	

The Meal Cooler is made of a long drum equipped with a special stirrer mounted on roller bearings on endplates. A hot meal is passed through the cooler, while the opposite flow of cool air is drawn through the centrifugal fan. Meal Cooler itself is made of solid materials, which makes it trouble-free for many years. According to the different properties of the processed material, the machine can be made of carbon or stainless steel.

Application:

- ⇒ Fish meal
- ⇒ Feather meal
- ⇒ Press cake
- ⇒ Dry and wet rendering

