

DON'T GO WITH THE FLOW!

Geelen Counterflow[®]

**world's highest efficiency
world's lowest downtime**



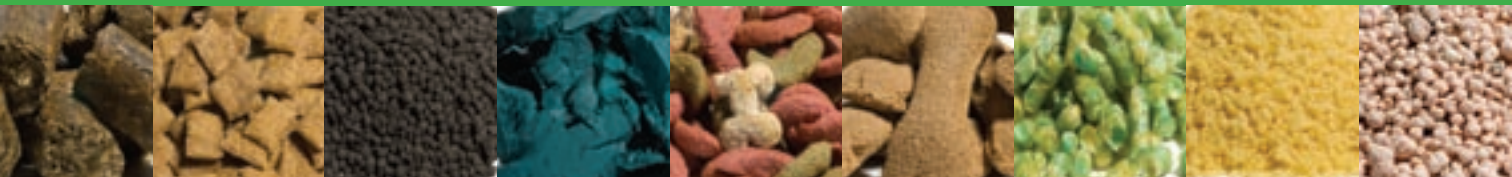
GEELLEN COUNTERFLOW

VK..x..KM

MEAL COOLER

The Meal Cooler operates by sucking air through two fluidised product beds. New product is continuously fed through the inlet valve. The product flow is converted into a timer driven batch flow on the top cooler deck. After a programmed amount of time, the batch is dropped onto the lower cooler deck where the entire batch is exposed to controlled fluidisation during a pre-set retention time.

Accurate control of air volume is essential, as well as correct design of hood, ducting, cyclone and air fan.



COOL AND DRY!

MEAL COOLER

Sizes and capacities

Multiple sizes are available, each with different cooling surface area's. In combination with your process details, the cooling surface determines the air volume that is required for proper cooling. Bin walls are available off the shelf in several sizes, or alternatively they can be custom made to your specifications.

Product distribution

A rotating distributor and rake ensure good product distribution into the cooler. The constant stirring by the rake enables the fluidisation of the product bed.

Material specification

Every cooler consists of stainless steel inlet valve, hood, product distributor and bin walls. The upper discharger is always in stainless steel. The lower discharger can optionally be delivered in stainless steel as well.

Air flow control

With an Air Flow Control Valve, air volume can be accurately controlled which is a requirement for controlled fluidisation of the product beds.

Clean out

Clean out is simple and effective. By driving the hydraulic cylinder to its fully open position, the discharger will drop all product remains into the hopper. Hatches or wide doors with safety switch provide access to the cooler and hopper for inspection and cleaning.

Cooler fire safety

An adjustable thermostat in the hood is used to trigger shut off of fans if necessary. A fire valve in the hood immediately cuts off the supply of fresh air in case temperature in the cooler reaches a pre-set limit.

Bevelled corners

Bevelled corners in the hopper ensure that product or fines do not build up.

PLC control

Control of the cooler is through a PLC.

Custom built hopper and support

The hopper and support frame can be built according to your exact instructions.

Some of the above mentioned features may be optional