



Cooler / Warmer / Pasteurizer Tunnels



Features

- Single-deck and Double-deck machines, with available widths from 4 to 16 feet wide, sized to meet customer's specifications
- Mixed application units (one machine able to pasteurize, cool, warm or a combination of processes)
- Modular design fosters easy future expansion, shipping and installation
- Clean design promotes a reduction in bacterial growth and more efficient use of cleaning agents
- Exclusive pasteurizer back-up capability eliminates under-pasteurization of product when the line stops
- Independent or integrated controls system
- High strength plastic, modular mat top belt

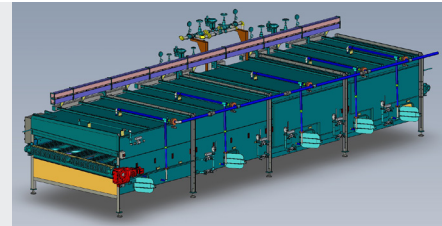
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BW Container Systems' process technology can effectively and efficiently cool, warm, or pasteurize a broad-range of foods and beverages. The technology has the ability to improve product taste and quality, eliminate bacteria and condensation, along with meeting many other client demands.

Additional Features:

- Specially designed sloped sumps, large man-way doors, and extra large 6" drain ports combine for fast and effective cleaning
- Integrated top cover system prevents unauthorized access to the machine and processing operation
- Adjustable, vibration dampening footpads eliminate the need for special machine pedestals
- Standalone PLC equipped control panel, with an intelligent HMI touch screen for secure access to recipe selection, machine monitoring, etc.
- High-flow, non-clogging nozzles
- Pre-wired motor disconnects and machine sensors
- Inverter-duty, VFD-rated gearbox
- Low profile, dual screen filters prior to pump suction material
- Discharge air knife system to reduce water carryover on containers
- Automated water fill, level, and temperature control
- Engineered guide rail system designed to prevent containers and foreign material from entering the sump and pump suction

Contact our experienced sales teams today for a comprehensive review of your application(s) and to see how our Cooler / Warmer / Pasteurizer Tunnels can benefit your company.



Available Options
Stainless steel pumps, nozzles and shafting are available for highly corrosive environments
Tower Water Systems with plate and frame heat exchangers for decreased utility consumption
Machine insulation package for decreased utility consumption
CIP (Clean-in-Place) options to reduce cleaning time, including an internal machine mount CIP and/or CIP skids
Automatic PU controls, zone-by-zone feature for a tighter process control (Pasteurizers only)
Pasteurizer heat exchangers : Direct steam injection (standard) or plate and frame
Chart recorders with enclosure
Side access panels
Safety enclosure for the machine infeed and discharge (infeed standard on Pasteurizers)

For our European office, contact:
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