

# iCHILL

The **iCHILL** will efficiently reduce the latent heat introduced to your product, before it is packed and stored in a chiller.



After passing through the iSHRINK (hot water shrink tunnel) there was no efficient way of reducing the latent heat that is introduced to your product before it is tightly packed in a cardboard box and stored in a chiller/freezer.

Let us introduce you to our new iCHILL.

Designed along the same lines and concept as the rest of our iSERIES machines, the iCHILL works on the same principle as our iSHRINK, however, instead of 85 degree celsius water it has 1 degree celsius water circulating that fully immerses each individual item as it passes through.

Initial trial results have shown that product entering the iChill at a surface temperature of 12 degrees celsius exits at 4 degrees celsius or less – this alone is a measured reduction in refrigeration loading, in turn reducing your company's overall carbon footprint.

Other intangible benefits that have been seen are increased seal strength at pack off, reduced blood purge for fresh red meat applications and extended product shelf life. Although the latter is yet to be scientifically proven, we believe that the faster the latent heat of your product can be reduced, the longer the shelf life.

*Please keep in touch for further developments with this technology*



## FEATURES

Energy efficient (complete machine can run off a 32 amp 4 pin plug)

Minimal footprint 1000mm x 900mm

Sanitary and easy to clean

T304 stainless steel construction

Touch screen / PLC control

Automatic water level control

Automatic temperature control

Castor suitable

Multi purpose

Easy access for routine maintenance

*Our machine is fully integrated, and as with the rest of our range, is a simple plug and play operation.*



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## TECHNICAL SPECIFICATION

Machine dimensions - 1000mm(l) x 900mm(w) x 1545mm(h)

Infeed height - 855mm -0/+100

Exit height - 855mm -0/+100

Conveyor width - 560mm

Electrical - 400v / 50hz / 3 phase / 32 amp (maximum load 9kw)

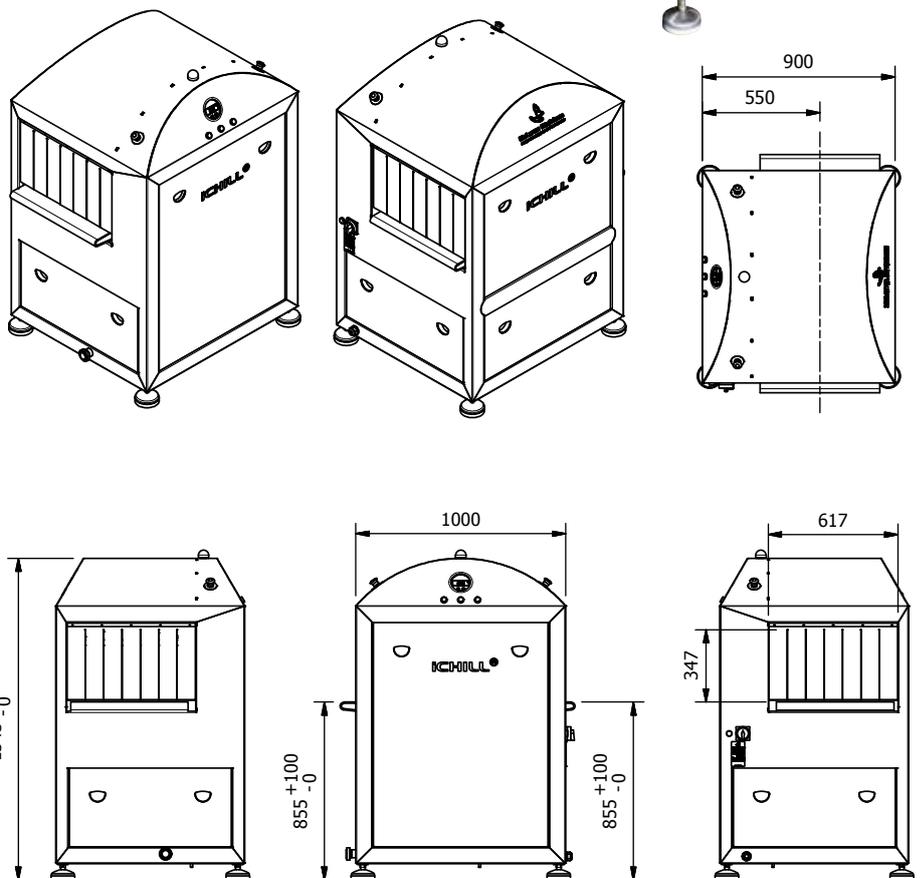
Weight 600kg (approx) when full

Water Usage - TBC

Water supply - TBC

Energy recovery water - TBC

1.5" Drain



*All critical parts are treated against the corrosive environment often found in food production and packaging rooms. Designed with ergonomics, safety and hygiene in mind, they are easy to use, clean and simple to maintain.*



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