

GIBLET CHILLER

Multiple Reservoirs Models 101, 102, 103 and 104



The Cantrell Giblet Chiller is designed to rapidly reduce the temperature of small poultry parts (such as edible organs, feet, necks, etc.) by immersion chilling combined with variable agitation. This procedure enables you to control the residence time and insure a quality finished product. It also employs a reciprocating sweep agitator that makes the unit a safer piece of equipment by eliminating any potential pinch point in the agitating mechanism.

This unit features all stainless steel and approved polymer construction that assures trouble free operation and easy cleaning, while promoting operational sanitation. The Cantrell Giblet Chiller can be supplied in a number of configurations of widths and lengths to match your production requirements.

We offer an optional water box for better circulation on our longer models.



Shown with optional waterbox

Cantrell Machine Co., Inc.

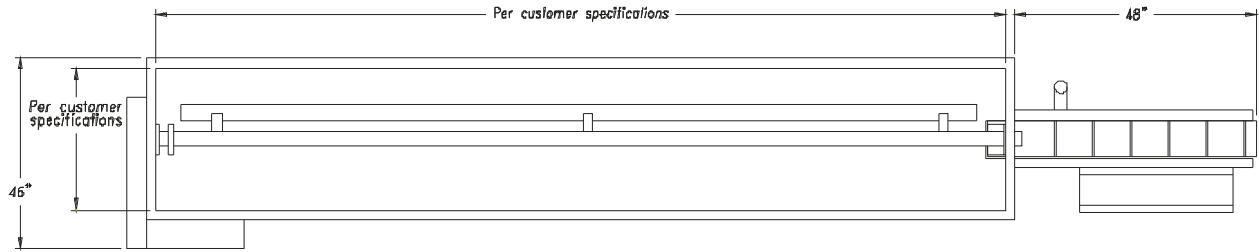
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TECHNICAL SPECIFICATIONS

Connection:	Connection supplied by customer
Power:	1 HP & 2 HP motors
Capacity:	8400 BPH
Position in line:	After giblet pump, before giblet wrap
Rotation	90° sweep
Height:	58" standard
Length:	10', 15', 20'
Width:	24" & 30"

The specifications as stated herein are the most current at the time of publication. However, consistent with our standard of continual product improvement, we reserve the right to change the design without notice or obligation to modify any equipment previously sold or delivered.

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