

➤ Giblet Chiller Multiple Reservoirs Models 101, 102, 103 and 104

Model 101 single reservoir shown,
Model 102 double reservoir,
Model 103 triple reservoir and
Model 104 quad reservoir.

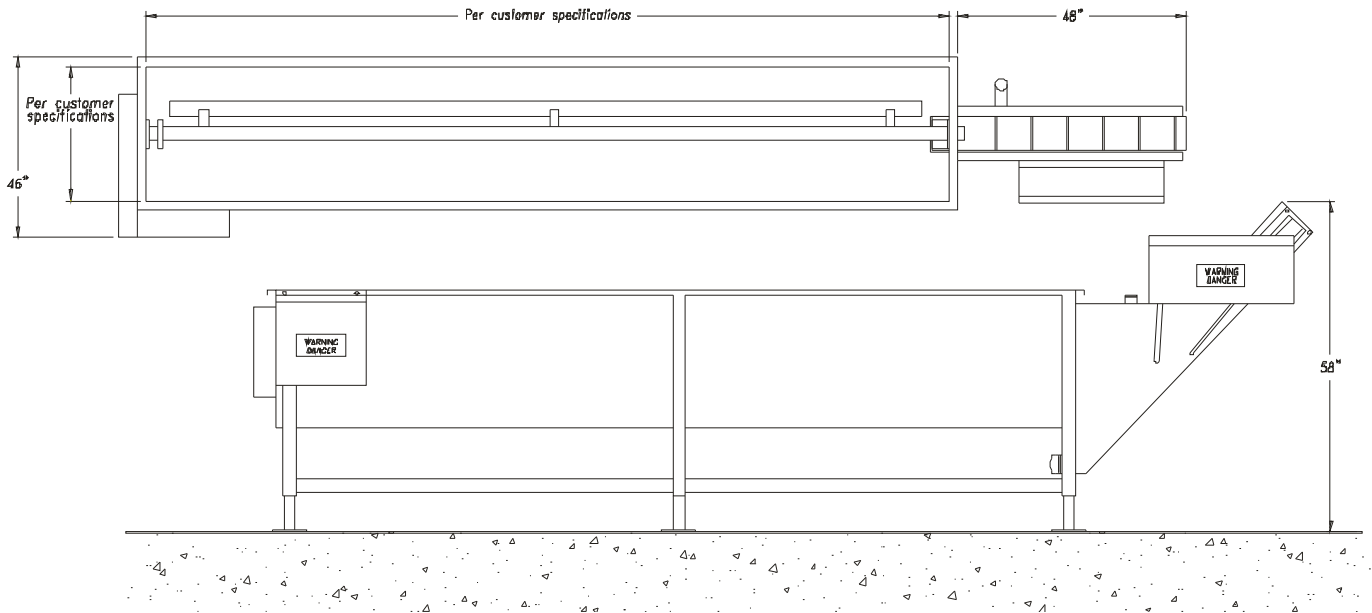


➤ The Cantrell Giblet Chiller is designed to rapidly reduce the temperature of small poultry parts (such as edible organs, feet, necks, etc.) by immersion chilling combined with variable agitation. This procedure enables you to control the residence time and insure a quality finished product. It also 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 as well as multi-barrelled setups.

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TECHNICAL SPECIFICATIONS

Connection:	Connection supplied by customer
Power:	1 HP & 2 HP / .75 kw & 1.48 kw motors
Capacity:	9000 BPH
Position in Line:	After giblet pump, before giblet wrap
Rotation:	90° sweep
Width:	24 in. / 610 mm & 30 in. / 762 mm
Length:	10 ft. / 3,048 mm, 15 ft. / 4,572 mm, 20 ft. / 6,096 mm
Height:	58 in. / 1,473 mm

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.