

Polychillers



Give Your Hot-Filled Pouches a Cold Chill

The Polychiller offers the ultimate in rapid chilling of hot-filled pouches and other containers due to its unique agitation and product movement technology. The Polychiller uses air and water flushes to gently agitate the pouches in a cold water bath. This allows for the maximum in heat transfer during the chilling process.

Movement of the pouches through the system after chilling is achieved through a water flush combined with the lifting action from the air. This eliminates the need for unsanitary belts or other mechanical intervention typical in other chilling systems. The result is greatly improved sanitation combined with more gentle handling of the pouches.

These systems can be supplied with surface air drying units and laning/orienting systems to improve packaging line efficiency.

- **Heavy Duty Construction**

Heavy-duty, all stainless steel construction keeps maintenance costs at a minimum.

- **Rapid Cooling**

The unique agitation and product movement technology allows for rapid cooling of pouches and other containers.

- **Integral Heat Exchanger**

Water chilling is achieved through an integrally mounted chiller unit located in the lower tank of the unit. This minimizes the overall height of the system and insures effective chilling of the water.

- **Minimal Water Usage**

All water is cleaned and recycled within the system, keeping water usage to a minimum.

- **Low Maintenance**

With very few moving parts, the Polychiller requires very little maintenance. Operation is simple.

- **Integrated Systems**

Equipment can be furnished as stand alone or as a fully integrated system.



MEYER® + GARROUETTE

S Y S T E M S

Controlled Cooling



When controlled cooling is essential for product quality in hot-filled, retorted, vacuumized, atmosphere-modified, refrigerated, or to-be-frozen packages, the Polychiller is the machine of choice. Strict time/temperature specifications are easily met. Many products, hot filled (200°) into containers must be quickly cooled to stop the cooking action within the

package. For others (refrigerated fresh foods), the product temperature must be reduced to 39°F. (5°C.) directly after processing to maintain the desired shelf life.

Product delivery systems and indexing feed trough deliver product to individual lanes for complete control over dwell times. This guarantees even chilling to all pouches and allows the system to operate on a continuous basis. An integrated control panel allows for easy and quick control of the water temperature and product dwell times.



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