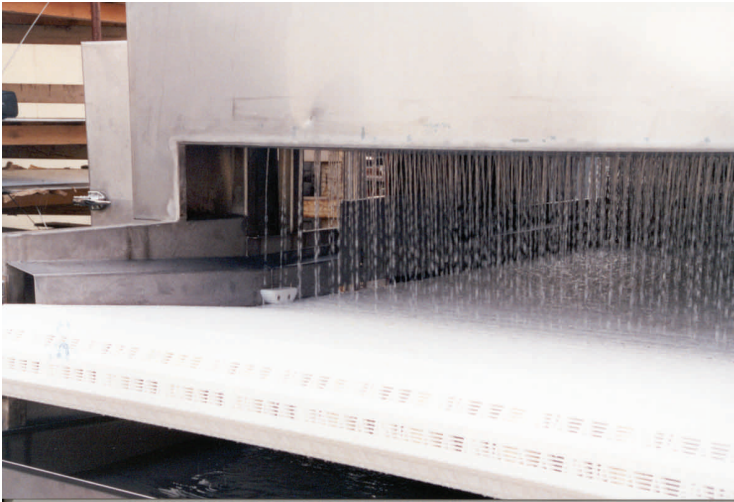


Waterfall Pouch Chillers



Give Your Hot-Filled Pouches a Cold Chill

The Waterfall Pouch Chiller from Garrouette cools your filled bags and pouches by 100°, or more, using recycled ambient and chilled water. This is the ultimate in gentle handling to prevent surface scarring or creasing.

The Waterfall Pouch Chiller becomes a system with the addition of a package collator/feeder unit and a balanced air dryer to remove moisture from the package surface after cooling.

Solid products, supported by outstanding service. That's what makes a Meyer, a Meyer.

- **Heavy Duty Construction**

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

- **Controlled Cooling**

Where controlled cooling is essential for product quality in hot-filled, retorted, vacuumized, atmosphere-modified, or to-be-frozen packages, the Waterfall Pouch Chiller has become the machine of choice.

- **Highly Efficient Heat Transfer**

A highly efficient heat transfer from package to water is made possible by cascading progressively colder water over the packaged product. We can put the coldest water on the coolest product.

- **Minimal Water Usage**

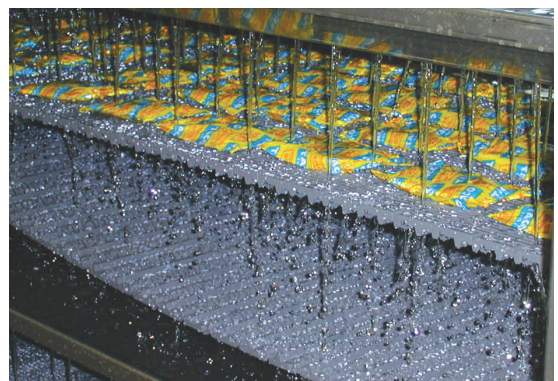
All the cascading water is cleaned and recycled within the machine, keeping water usage to a minimum.

- **Uses Less Power**

Refrigeration power for instantly chilling the recirculated water to a cold 34° uses about 1/3 the horsepower required in commercial freezers to remove the same BTU's.

- **Integrated Systems**

Equipment can be furnished as stand alone or as a fully integrated system. Modular units make "custom" installations easy and economical.



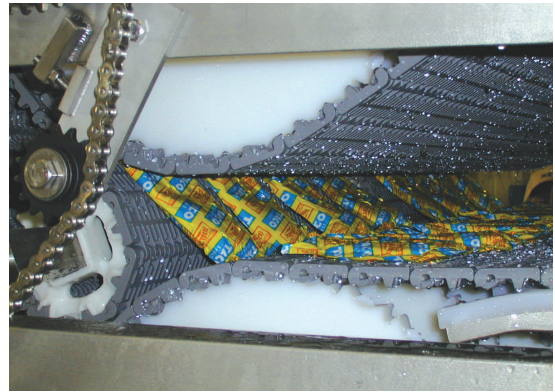
MEYER® + GARROUTTE

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 Waterfall Pouch Chiller has become 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.

The Waterfall Pouch Chiller Module features the Garrouette-designed bank of heat exchanger plates that instantly re-chill the water to a cold 34°F. after cascading over the product. This system is supplied to specifications for either ammonia or freon (R-22) refrigerant, requiring only liquid and suction lines by others. Being located directly over (or adjacent to) the cascading flood pans, the chiller delivers the newly re-chilled water immediately to the product traveling underneath, without any loss of temperature.



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