

COOL AND DRY!

Geelen Counterflow®

CLEAN AND LEAN!

New!
For the highest
standards in
Food Safety



GEELLEN COUNTERFLOW

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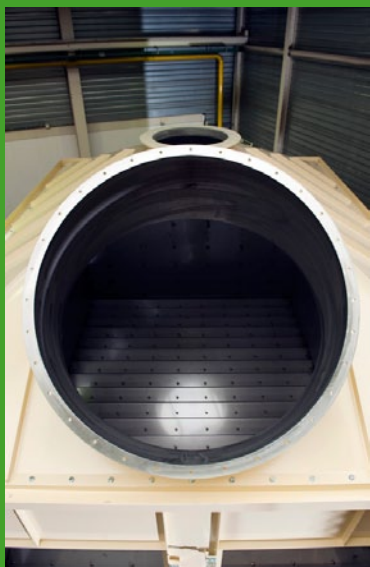
SANITARY DESIGN COOLER

The Sanitary Design Cooler has been designed especially for food and feed manufacturers with high requirements for food safety and hygiene. In order to reduce the need for cleaning, almost all of the cooler components have been redesigned. However, food safety standards also require frequent inspection and cleaning of equipment. For this reason the Sanitary Design Cooler has been equipped with big access doors in bin walls and collecting hopper. All hollow spaces have been removed to avoid the risk of buildup in places that can not be accessed or cleaned.

Counterflow already was the cleanest and most efficient cooling technology available, but now we have taken another big step in helping our customers achieve the highest food safety standards, with minimum production downtime.

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SANITARY DESIGN COOLER



The Sanitary Design Cooler has the following new features:

- Hood with rounded top, prevents accumulation of liquids/solids and allows cleaning liquids to be drained off
- Angled, round air discharge eliminates low spots for fines/moisture to build up
- Collection trough around hood and bin walls diverts cleaning solutions safely to floor drain.
- Large access doors enable fast and easy inspection and cleaning, without entering the cooler
- Bin walls have stainless steel stiffener strips instead of hollow mild steel profiles
- Door design changed to avoid dead spaces in mounting frame
- Discharge gate without hollow or dead spaces

Optionally additional upgrades are available, such as:

- Air inlet filtration modules, class H13
- Cleaning In Place system for manual or automated cooler cleaning
- Microwave moisture sensor for in-line moisture measurement
- Pneumatic fire protection valve, which immediately shuts off the airflow in case of too high temperature
- Automatic air flow control regulates air volume under all process conditions
- Stainless steel closed tube support frame
- Food grade lubricants