

# REGETHERMIC



- Combination cooking / cooling
- Real time temperature monitoring
- 7 inch touch screen controller
- Fully programmable
- 304 stainless steel construction



## Cook Tank / Tumble Chiller

# Features

## Operation

- Easy to use and program with 7" IP65 enclosed colour touch screen controller in lockable cabinet
- Programmable temperature control
- Adjustable drum speed for chilling
- Core probe chilling
- Safety margin chilling option
- Automatic water level control
- Automatic or manual timer
- General cooking and core probe cooking\*
- Programmable pasteurisation time\*
- Tumble cook program\*
- Cleaning program
- Realtime process descriptions
- Security passcodes
- Onscreen diagnostics with fault descriptions
- Safety lid shut-off

## Service/Maintenance

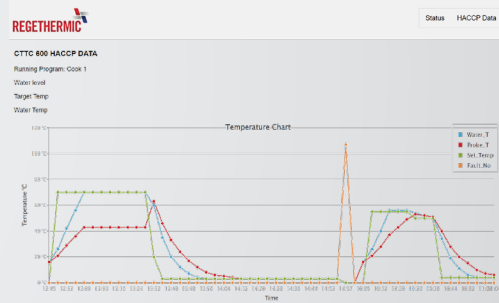
- Full diagnostics capability for onsite servicing

## Construction

- Full 304 Stainless steel construction
- Stainless steel heat exchanger for cooling
- Stainless steel pump, valves, strainer and internal pipework
- Optional left or right side controls
- Roll back drum lid

## Temperature Monitoring & Logging

- Realtime temperature monitoring
- On board temperature monitoring downloadable to USB - Standard
- Self-hosted webpage with login via desktop or mobile for real-time monitoring and management of files  
Download and view HACCP and Technical Logs



## Cook Tank & Tumble Chiller

## Cook Tank

## Tumble Chiller

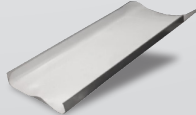
Model	Product Capacity
<b>CTTC 600 MK3S</b> (Steam heated**) <b>CTTC 600 MK3E</b> (Electric heated)	Chilling 600kg, Cooking 400kg Chilling 600kg, Cooking 400kg
<b>CT 600 S</b> (Steam heated**) <b>CT 600 E</b> (Electric heated)	Cooking 600kg with circulating chilling Cooking 600kg with circulating chilling
<b>TC 600</b>	Chilling 600kg

## Additional Support Equipment

Conveyor



Bag Slides



Fluid Chiller



- **Conveyor** – Customised to requirements
- **Water Recovery Tank** – Increases efficiency and reduces water usage
- **Drum Divider** – To separate batches
- **Loading Gap Covers** – For manual loading tank when not using conveyor

\* Not available on chill only model. \*\* Supplied separately.  
Specification is correct at the time of printing but may be subject to change without notice.