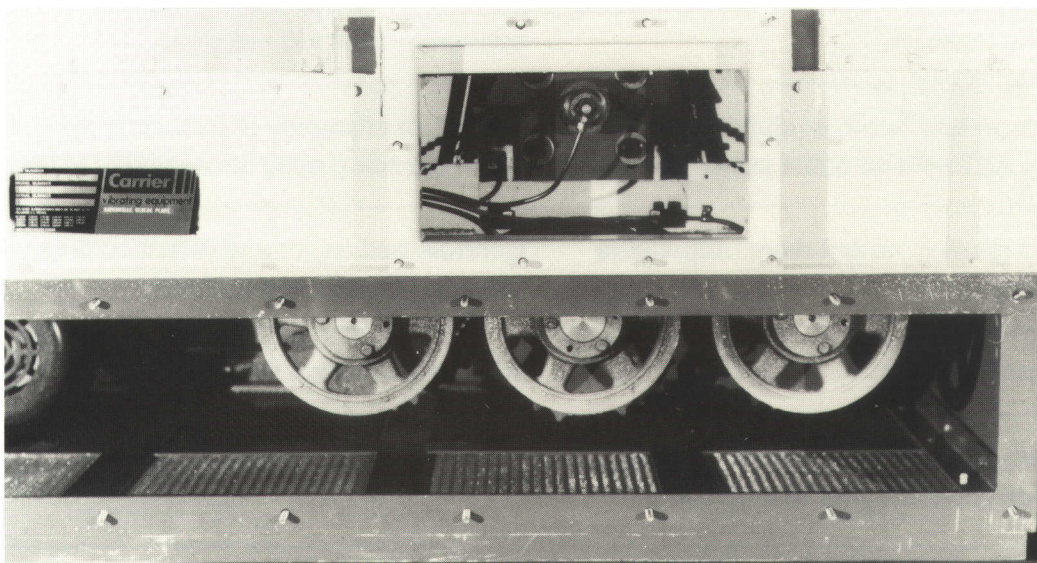
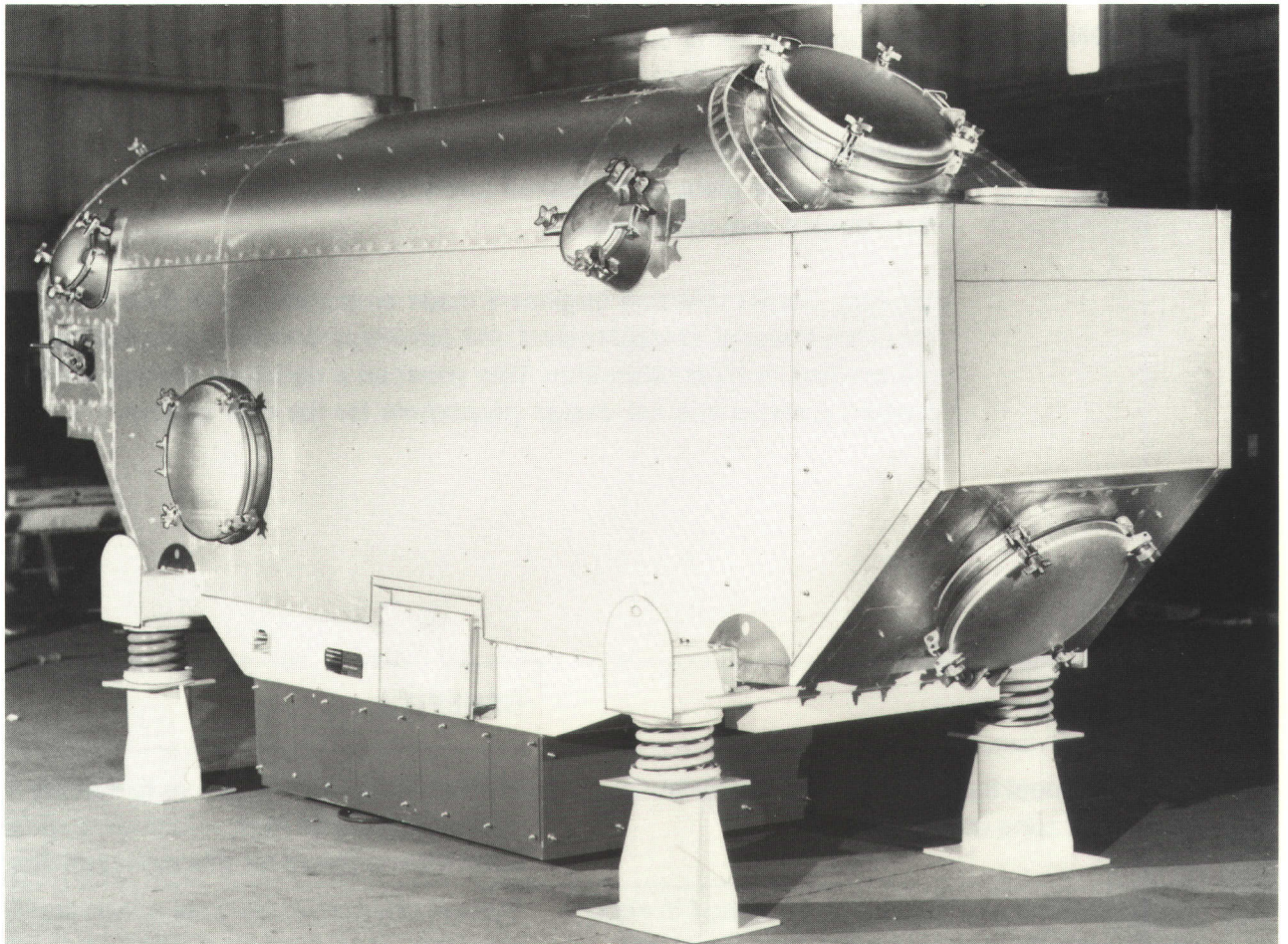


CEREAL COOLING SYSTEM



SUBJECT: CEREAL COOLING SYSTEM

MODEL: QAC-3660S-1/4" (304 s/s) 8 ga (304 s/s drilled deck) 15'6" 3 HP

SIZE: 36" wide, 15'6" long

SYSTEM: VIBRATING FLUIDIZED BED COOLERS AND AUXILIARIES

APPLICATION DETAILS: Wet cooked grain is efficiently dried and cooled while conveying to cutters in cereal processing line.

REASONS FOR PURCHASE:

Problem: Previous evaporation methods of cooling did not lower temperature of material to desired levels, thus processing time downstream was intolerable.

Solution: Carrier research engineers made arrangements to cook the grain for exact material characteristics and simulated complete processing of the product in their Laboratory. This provided a definitive answer to the cooling problem and set design parameters for the new system.

FEATURES	BENEFITS
Stainless steel fluidizing deck with distribution plate for 2 zone operation.	Mechanical vibrations serve to fluidize material without relying on high velocities of air as otherwise required for this size particles.
Complete unit and auxiliaries furnished in accordance with Government standards for safety, health, and food grade codes. Continuous welds, smooth ground interiors.	System offers considerable space savings and simplicity of equipment auxiliaries as compared to previous cooling method. No material contamination, easy to clean.
Insulated plenum and hood, equipped with 4 access doors. Air inlet and outlet ports, 18" dia.	Maximum efficiency of cool air is maintained, while providing easy accessibility to inside.
Synchronized rotating weight drive. Adjustable weir at discharge end.	Controls bed depth and retention time with easily adjustable manual weir.
Isolation support springs.	Minimize vibration transmission.
Unit completely assembled to ship in one piece and mechanically tested prior to shipment.	Easy installation and start-up.