

Waterfall Hydrochiller



Cools Raw and Fresh Processed Vegetables, Fruits and Seafoods

Fresh produce, fruit, berries and shellfish harvested at 70-90° F., can be quickly cooled to temperatures that slow the ripening process and extend shelf life. The **HYDROCHILLER** is often the economical answer for cooling these products.

- **High Quality Components Used**

Stainless steel T-304 construction where applicable, energy efficient recirculation pumps, optional time-in process meter, and electric or hydraulic drive components.

- **Extensive Experience and Support**

Approval drawings are supplied before construction begins. Garrouette has a full engineering staff on hand for research and development and to answer questions.

- **Ease of Sanitation**

The design of our equipment provides excellent access for sanitation personnel. Additionally, the unit is all stainless steel, including the heavy-duty legs and frame.

- **Simplified Operator Control**

Optional digital readout time-in process meter. Each time the chiller belt speed is altered, the resulting retention time is immediately indicated in minutes on this meter. This eliminates any need for timing the product through the unit and reduces the change of improperly chilled product.

- **Attractive Appearance**

Heavy-duty, quality construction. Garrouette has received USDA approval for their sanitary design.

Garrouette's patented **WATERFALL HYDROCHILLERS™** are the systems of choice when processing **FRESH CUT** products prior to packaging or cold storage.

MEYER + GARROUETTE

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