

Extru-Tech® VerticalCooler Upgrade

Take cleanability and food safety to a new level.

In today's world, product safety has become paramount —whether it involves consumer food products, petfood or aquatic feed. Food safety, of course, depends on the ability to maintain a clean and safe work environment. That's the principle behind the new Vertical Cooler Upgrade Option, which is not just easier to clean, but provides greater cooler efficiency and productivity.





A New Advanced Feature Sanitary Cone

The centerpiece of the Vertical Cooler Upgrade Option is a new Advanced Feature Sanitary Cone, which replaces the internal perforated cone and the solid external cone used on older vertical coolers. Similar in design to the cone used on the next-generation Advanced Feature Vertical Cooler, the upgraded cone features a "Cone-In-Cone" design, which not only allows for 360-degree air entry, but provides much greater cleaning access. As a result, customers benefit from less cost and downtime for cleaning and improved cooling ability.



Designed-In Compatibility

The height of the new Advanced Feature Sanitary Cone is the same as the older cone, which means the overall height of the cooler will not change and few modifications are required.

- The height of the existing cooler legs will not change.
- Product inlet and discharge points remain the same.
- Built-in reinforcements allow the feeder to hang from the cone using the existing tension cables.
- A new continuous laser level probe assembly, which provides accurate and reliable level control inside the cooler, is included.
- A variable frequency drive (VFD), which regulates airflow during the cooler fill cycle, is provided when needed.
- Existing controls will be upgraded or modified to regulate the fan speed, based on the product level in the cone.

Bolt new cone in place. Install vibratory feeder using eye bolts and wire rope and required fasteners.

Re-use flex connector and clamps from existing cone.



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