50 GALLON COOK CHILL PASTEURIZATION SYSTEM

GENERAL DESCRIPTION
For the commissary desiring to assure food safety and improve product quality while reducing both labor and food cost. The USDA and FDA approved cook chill pasteurization process provides all these benefits and more. Food is kettle cooked to the peak of doneness, then quickly sealed in tough high barrier pouches to achieve pasteurization. Subsequent rapid chilling to below 40°F in approximately 1 hour (product dependent) and storage at 28°F-32°F can yield a shelf life of 4-6 weeks without deterioration in color, texture or nutrient value. Product can be transported to remote locations and rethermalized in the pouches thereby eliminating any potential for contamination between cooking and service.

BENEFITS:
- ASSURED FOOD SAFETY: Food is sealed & pasteurized. No potential for contamination.
- QUALITY: Cooking stopped and sealed in at the moment of doneness
- CONSISTENCY: Same product made to the same recipe each and every time.
- REDUCED FOOD COST: Eliminates wastage associated with multiple small batches, minimizes waste due to over production and reduces inventory "shrinkage". Each store receives a precise quantity.
- REDUCED LABOR COST: 1 person operating the cook chill pasteurization system typically replaces 3 in a cook serve operation.
- TRANSPORTABILITY: Transport any distance in tough plastic pouches without worry of spillage or contamination
- SHELF LIFE: Up to 6 weeks refrigerated storage.

EQUIPMENT
KETTLES: Tucs can provide its 50 gallon horizontally agitated steam jacketed kettle with integral controls. Tucs gentle horizontal agitation assures uniform suspension of particulate so that every package has the same percentage of solids. You can also your existing kettles – we provide the adapters.

VOLUMETRIC PUMP-FILL-SEAL: Safely and gently transfers a precise amount of hot food into a preformed high barrier pouch and hermetically seals. The precise metering depositing pump fill can also be used to fill retail cups and jars.

CHILLER: Liquid immersion chiller is maintained at 33°F to provide the fastest and most gentle cooling of your product. Integral evaporator coils directly coupled to the refrigeration eliminates the need for bulky ice builder or glycol systems. Floor rises for easy removal of sealed product or to hold stock pots at the right depth. Doubles as a cold bain marie

REFRIGERATION: The system is so efficient only 6 horsepower refrigeration is required. Tie into your existing refrigeration or procure a dedicated unit.

AIR COMPRESSOR: To minimize electrical hazard in the wet kitchen, the pump and sealing unit as well as kettle valves use compressed air.

SPACE REQUIRED:
Approximately 100 sq. ft. See overleaf for typical arrangements.

SAVINGS:
Typically, the system will reduce staffing by 2 or more depending on menu type and reduce food cost by 5-7%. Pay back for the complete system is under 18 months. Our 60 month lease to own program has a monthly cost less than one full time employee. You can increase food safety and quality while reducing food and labor cost.
TUCS EQUIPMENT, INC
50 GALLON COOK CHILL PASTEURIZATION SYSTEM

EQUIPMENT
TECV-50 GALLON AGITATOR KETTLE
TE-MPF MOBILE PUMP FILL
TEBC-50 GALLON BATCH CHILLER
TERC-6 6 HP REFR. COMPRESSOR
TEAC-3 HP AIR COMPRESSOR & DRYER

UTILITIES
ELECTRICAL: 208/3/60/456 fla, 110/1/60/3fla
STEAM: 150 psi max., 410 lbs/hr max @ 45 psi.
COMpressed AIR: 10 cfm @ 90 psi, 60 cfm burst rate
POTABLE WATER: 1' feed minimum

TYPICAL ARRANGEMENTS