

PRODUCT COOLER

CapCool



High capacity pan and product cooler with minimum floor space requirement.

When the pans with products leave the oven, they are transferred into the cooler. After a pan or group enters the CapStep, it is raised upward. When the pans reach the top of the upward section, they are transferred to the downward section of the cooler by a transfer conveyor equipped with paddles. When the transfer is complete, the downward section is lowered one level. This process continues until the pans reach the discharge conveyor of the CapStep Cooler.

The pans are supported by extruded, anodized aluminum angles that are equipped with UHMW wear guides. The angles are fastened to heavy-duty chains. The whole system is PLC controlled and includes all the required safeties.



CAPCOOL PRODUCT COOLER APPLICATIONS (On pans):

- Bread
- Rolls
- Pizzas
- Baguettes
- Viennoiseries
- Pastries
- Pies

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STANDARD FEATURES:

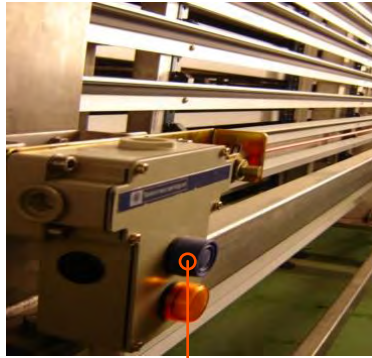
- Heavy-duty stainless steel frame
- High upward/downward sections
- Spring-loaded infeed/discharge
- Aluminum angles with synthetic wear guides

ADVANTAGES/BENEFITS:

- Low maintenance
- Solid, long-life construction
- Minimum mechanical movements
- Optimum safety system
- Gentle product transfer with minimum wear



Service and Maintenance Platform



Safety Switches



Spring-Loaded Conveyors

OTHER CAPWAY PRODUCT COOLERS:



CapMatic Linear Cooler



StepCool Multi-Level Cooler



Spiral Cooler



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