RACK COOLER

CapRack

High capacity rack cooler with minimum floor space requirement and no product transfers.

Pans with products leaving the oven are conveyed to a depanner that removes the products from the pan and places them onto open grid racks. The racks enter the CapStep Cooler and when a group is complete, the CapStep is raised upward. When the racks 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.

CAPRACK PRODUCT COOLER APPLICATIONS (On racks):
- Bread
- Rolls
- Any other product that can be depanned and placed on a cooling rack.
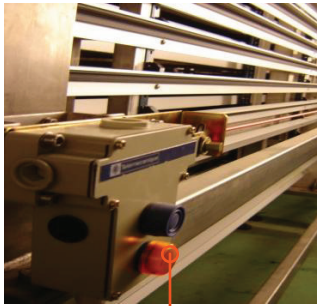
STANDARD FEATURES:

- No product transfers
- Minimum floor space
- Open racks
- Buffer section (optional)
- Heavy-duty stainless steel frame
- High upward/downward sections
- Spring-loaded infeed/discharge
- Aluminum angles with synthetic slide guides

ADVANTAGES/BENEFITS:

- Products stay in position upon arrival in packaging area
- Ideal for products with long cooling times
- Optimum cooling effect; easy to clean
- Product storage in case of stop in packaging area
- Solid, long-life construction
- Minimum of mechanical movements
- Optimum safety system
- Gentle product transfer with minimum wear

Service and Maintenance Platform

Safety Switches

Spring-Loaded Conveyors

OTHER CAPWAY PRODUCT COOLERS:

CapStep Cooler

CapMatic Linear Cooler

Spiral Cooler