

Storci

PASTA MACHINERY

RCR SERIES COOLERS

CONTINUOUS ROTARY COOLER



rev. 0011.2405.84

■ Cooler RR-36.4

- High versatility (pasta, rice, meat, vegetables, etc.)
- High capacity in small dimensions
- Ease of use
- Ease of cleaning
- High energy efficiency

we know pasta

RCR SERIES COOLERS

It can be used to stop the cooking process and to cool a lot of products such as pasta, rice and vegetables. The cooler is provided with a Cleaning Assist and Recirculation System (CAR System) that can operate while the system is in production.



Cooler RR-36.4

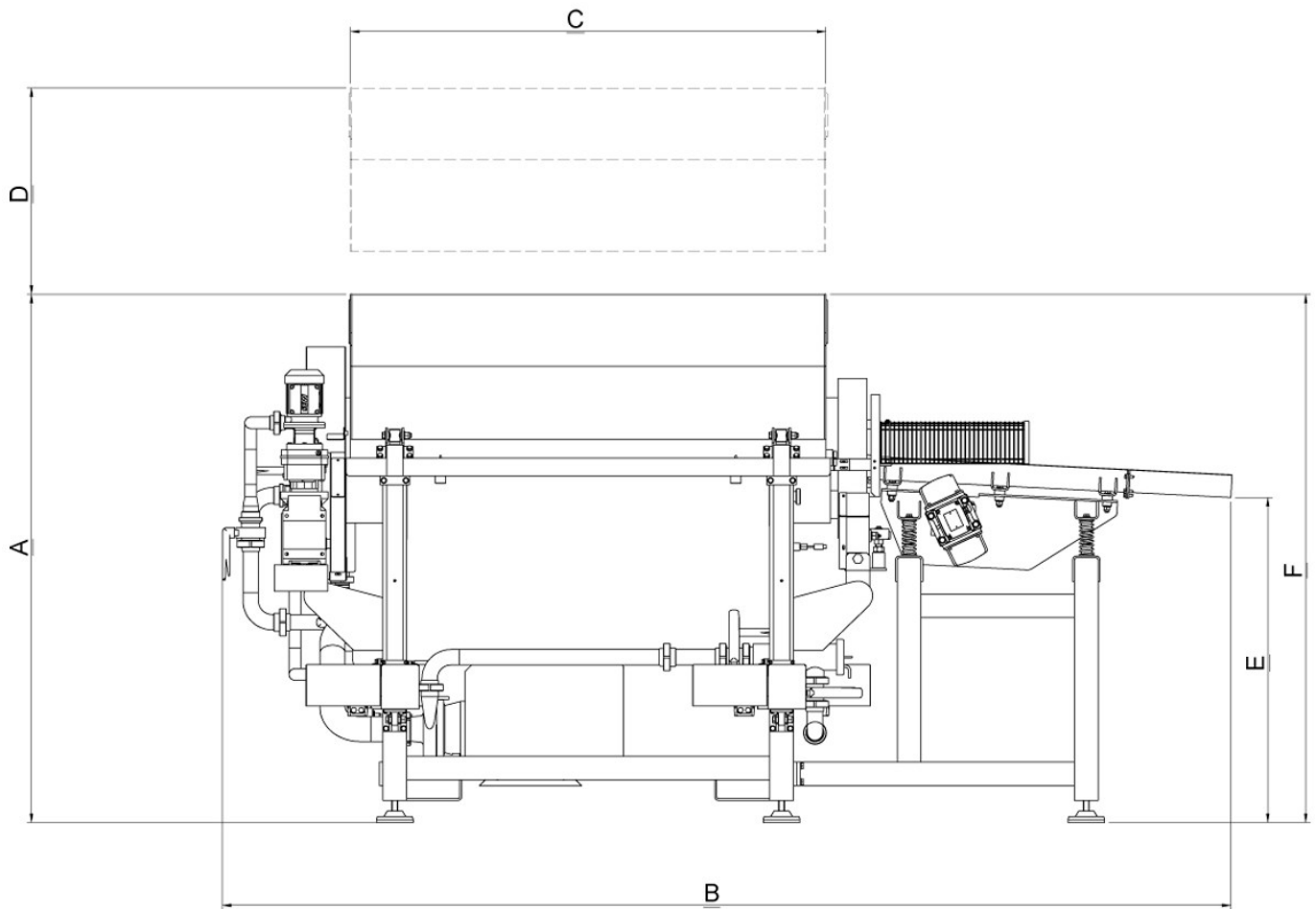
Main technical features:

- Pump for cool water injection in the tank (chiller: optional)
- System to display cooling temperature
- Variable retention time through PLC and frequency drive
- Variable cooling time through PLC and frequency drive
- Inner net easily demountable through removable clamps (optional)
- Stainless steel AISI 316 manufacturing (optional)



Rice

RCR SERIES COOLERS



Model	Basket	A	B	C	D	E
RCR 08X12	880x1270	1790	3420	1610	700	1110
RCR 08X18	880x1830	1790	4000	2170	700	1110
RCR 08X24	880x2400	1790	4600	2740	700	1110
RCR 12X12	1220x1270	2000	3920	2300	1000	1350
RCR 12X24	1220x2400	2000	5050	3400	1000	1350
RCR 12X36	1220x3650	2000	6300	4550	1000	1350
RCR 12X48	1220x4870	2000	7550	5800	1000	1350

Data referred to short pasta inlet (penne/fusilli). Dimension and technical date are not binding. Storci S.p.A. reserves the right to modify them without notice.



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