

# **FleetwoodGoldcoWyard**

A BARRY-WEHMILLER COMPANY

## **Cooler / Warmer / Pasteurizer Tunnels**



### **Key Features**

- Single-Deck and Double-Deck machines, with available widths from 4 ft. to 16 ft. wide - sized to meet customer's specifications
- Mixed application units (one machine able to pasteurize, cool, warm, or a combination of processes)
- Modular design fosters an ease for future expansion, shipping, and installation
- Clean design promotes a reduction in bacterial growth and more efficient use of cleaning agents
- Exclusive Pasteurizer backup capability eliminates under-pasteurization of product when the line stops
- Independent or integrated controls systems
- High strength plastic, modular mat top belt



**ANBEC**

**CBI** Fleetwood

**Jetstream**

**Barry-Wehmiller**

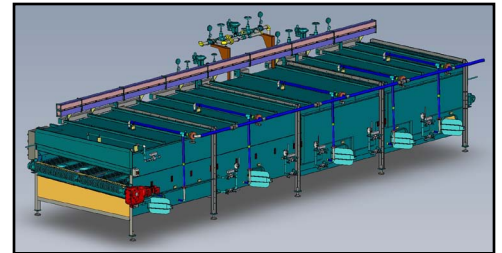
# Cooler / Warmer / Pasteurizer Tunnels

FleetwoodGoldcoWyard's process technology can effectively and efficiently cool, warm, or pasteurize a broad-range of foods and beverages. The technology has the ability to improve product taste and quality, eliminate bacteria and condensation, along with meeting many other client demands.

## Additional Features:

- Specially designed sloped sumps, large man-way doors, and extra large 6" drain ports combine for fast and effective cleaning
- Integrated top cover system prevents unauthorized access to the machine and processing operation
- Adjustable, vibration dampening footpads eliminate the need for special machine pedestals
- Standalone PLC equipped control panel, with an intelligent HMI touch screen for secure access to recipe selection, machine monitoring, etc.
- High-flow, non-clogging nozzles
- Pre-wired motor disconnects and machine sensors
- Inverter-duty, VFD-rated gearbox
- Low profile, dual screen filters prior to pump suction material
- Discharge air knife system to reduce water carryover on containers
- Automated water fill, level, and temperature control
- Engineered guide rail system designed to prevent containers and foreign material from entering the sump and pump suction

Contact the experienced sales team of FleetwoodGoldcoWyard today to review your application(s) and to see how our Cooler, Warmer and Pasteurizer Tunnels can benefit your company.



## Available Options

- Stainless steel pumps, nozzles, and shafting are available for highly corrosive environments
- Tower Water Systems with plate & frame heat exchangers for decreased utility consumption
- Machine insulation package for decreased utility consumption
- CIP (Clean in Place) options to reduce cleaning time, including an internal, machine mount CIP and/or CIP skids
- Automatic PU controls, zone-by-zone feature for a tighter process control (Pasteurizers only)
- Pasteurizer Heat Exchangers: Direct Steam Injection (standard) or Plate and Frame
- Chart recorders with enclosure
- Side access panels
- Safety enclosure for the machine infeed and discharge (infeed standard on Pasteurizers)