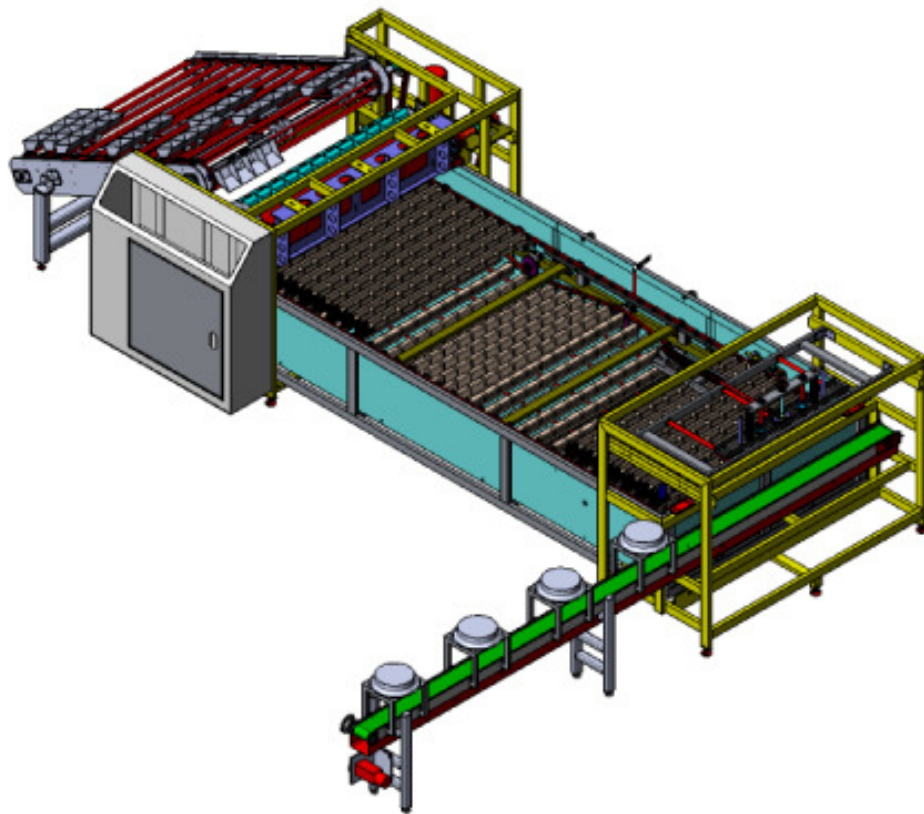




Jet Cooling Unit

Model JC 120

Technical Information



Our Latest Design

Jet Cooling Unit

After the hot filling cycle, the products in the pouches must be cooled down as quickly as possible to guarantee shelf life and product quality.

To perform a controlled heat exchange after the hot fill cycle the **JC 120** pouch re-cooler is installed right next to the filling machine.

Before the hot filled pouch reaches the water bath, the pouches will be rotated to sterilize the headspace.

Air jets performing a gentle and well-directed head exchange during the water bath process.

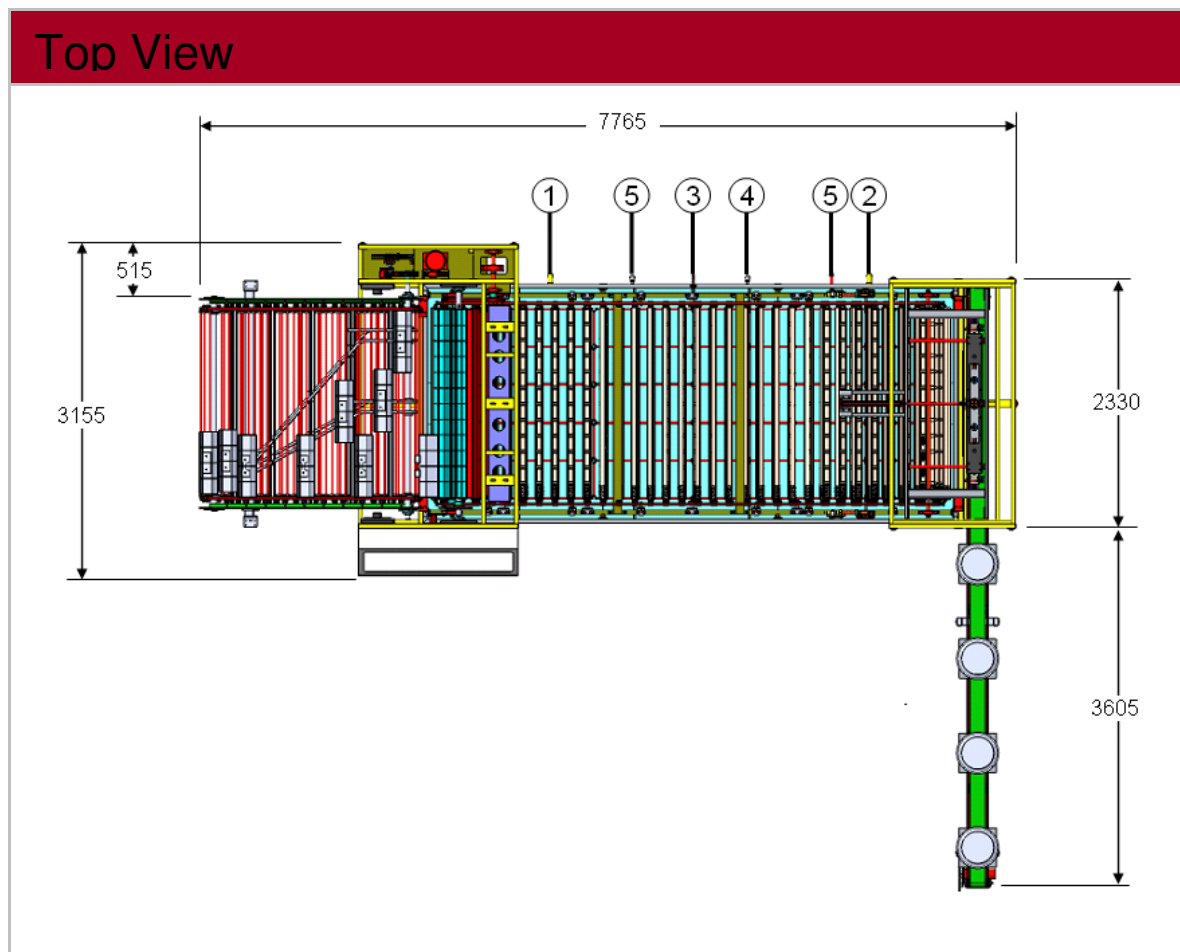
The special designed water cooler can handle all sizes and shapes of pouches regarding to the upstream filling machine and up to 120 P/Min.

The compact design of the water cooler **JC 120** requires only a floor area of 18 sqm.

Pass-through time is 180 seconds in a first-in, first-out method.

By adjusting the flow rate of provided cooling tower water, the required nominal temperature can be reached.

Main Dimension of Pouch Cooling Unit



Technical Data:

Performance Data:

Machine output	120 Packs/Min.
Pass-through time	180 Seconds
Method	First-in, First-out
Standard formats	Pouch with or without PullUp Opening Lid (100, 150, 200 ml.)
Hot filled products	Fruit-Juice Drinks, Tea, etc.
Packaging material	Flexible pouch structural material
Cooling supply line water pressure	4.5 bar
Cooling supply line temperature	<28°
Supply line diameter	DN 65 (In-feed and return flow)

More technical data on request