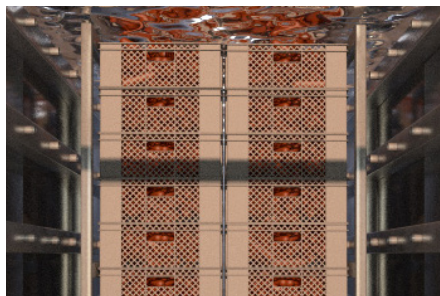
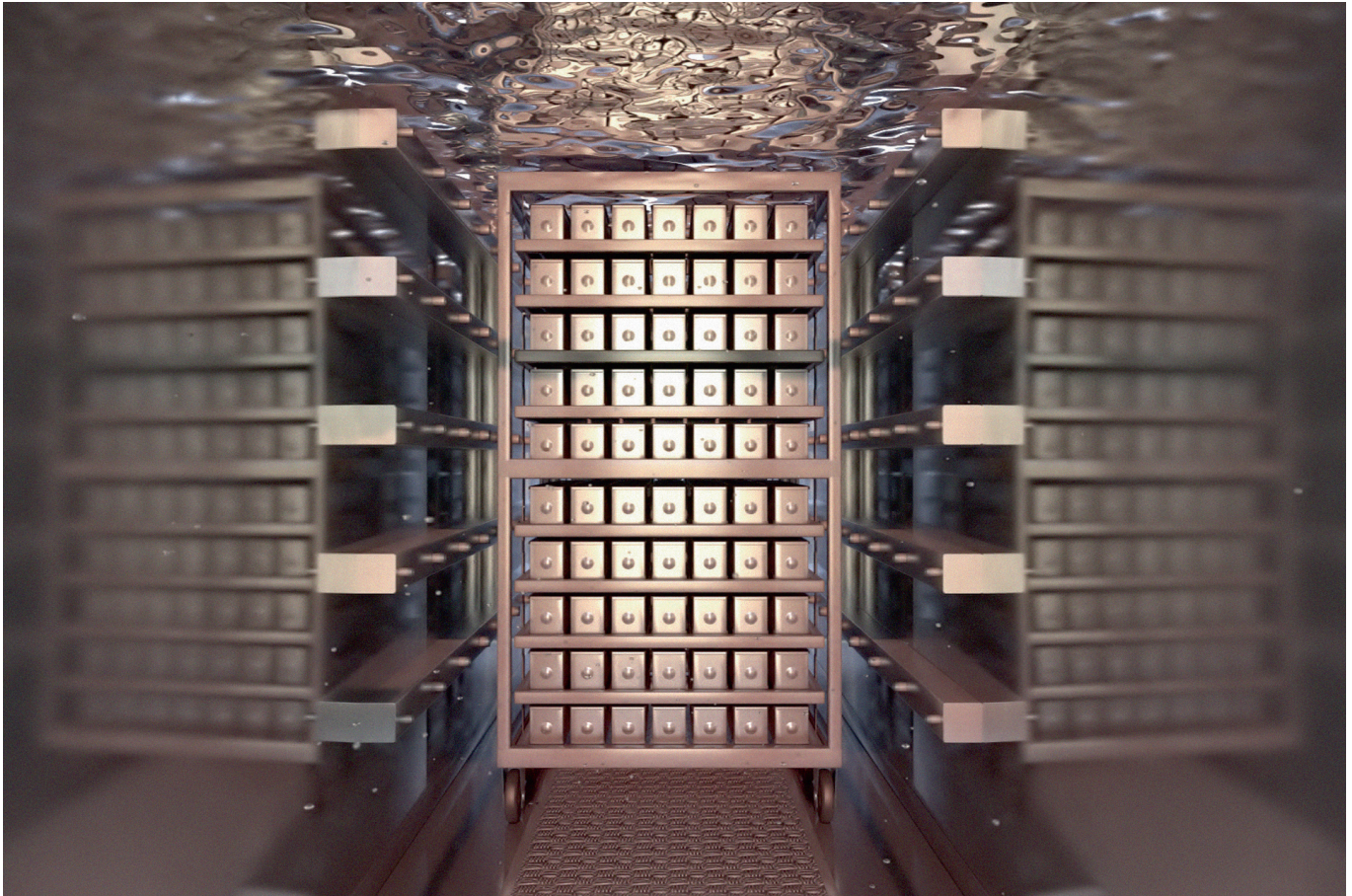


TOWERPOOL

TOWERPOOL is the efficient way to cook, pasteurize and cool down foodstuff in an even manner no matter how densely packed. The products can be in a presstower, E1/E2 crates or loose on a tray. Put in the chamber they will be completely bathed in water which is permanently circulated, filtered and heated or cooled.



HEAT DISTRIBUTION



Both heating with air or steam and cooling with air or sprayed water lead to an uneven temperature distribution in the product. This is because air cannot flow between densely packed products.

So the outer shell of a presstower heats up, but the inner parts stay cold. This leads to inconsistent products.

In contrast to that the TOWERPOOL accomplishes a consistent temperature distribution within the whole chamber through using water as the medium for the temperature dispersion. That leads to high product uniformity and improves the energy efficiency while speeding up the process.

To ensure a constant temperature the process-water is constantly circulated and heated or cooled in a heat exchanger. Once the batch is processed the water is pumped back into separate storage-tanks.

BENEFITS

TOP ENERGY EFFICIENCY

1.

- ⋮ The circulating water is constantly distributed in the chamber and therefore leads to no heat-hot-spots and decreases energy consumption.
- ⋮ The cooling process uses less water than a standard shower system.

2.

ABSOLUTE CONSISTENCY IN PROCESSES & PRODUCTS

- ⋮ The process times can be decreased by up to 20% through more consistent distribution of temperature within the chamber.
- ⋮ Through nearly identical heating and cooling times the production process is drastically simplified.
- ⋮ Moving the towers is not necessary. Neither are modification of the tower or additional equipment.
- ⋮ Taste is improved through increased consistent temperature within the product.