

Bottled Product Cooling Tunnel

This cooling tunnel is engineered for the rapid temperature reduction of bottled and packaged food and beverage items after sterilization. It uses a conveyor system and spray nozzles to evenly distribute chilled water.



Product Overview

High-Efficiency Thermal Processing

This industrial cooling tunnel utilizes a sophisticated five-stage hot water spray sterilization and gradual cooling process to ensure product integrity. Designed for seamless integration, it features dynamic transition points at both the import and export sections to minimize bottle pressure and manual intervention requirements. The system optimizes resource efficiency by recycling hot water and maintaining precise temperature control through integrated heating and cooling loops.

Technical Features

Treatment Stages

- Five-stage hot water spray sterilization
- Gradual cooling process
- Dynamic import/export transition
- Automatic water quality management

Control Features

Automatic Chlorine Feed, Recirculation Pump, Steam Heating, External Cooling Tower Loop

Construction

Build Quality

Stainless Steel • Corrosion Resistant • Hygienic Design

System Components

Component	Function
Chlorine Feed Pump	Water sanitation management
Steam Heating Device	Temperature regulation
Spray Pump	Water recirculation
Cooling Tower	Excess heat removal