

Packo




Packo Tubular Cooler (PTC)

The perfect solution for hygienic cooling
of liquids in the most economical way



A member of the
Fullwood Packo Group

Features

- Hygienic and high resistant AISI 304 stainless steel construction
- Made from seamless stainless steel tubes, placed in a stainless steel housing, shaped in a maximum cooling surface pattern
- Cooling section suitable for most common liquids (ice water, tap water, glycol, ...)
- Complies with food contact directive EN 1935/2004/EC 



Configurations

- Single Tubular Cooler



- Multiple Tubular Cooler

Wall mounted



1 x 2 horizontal



2 x 2 horizontal

1

On floor frame



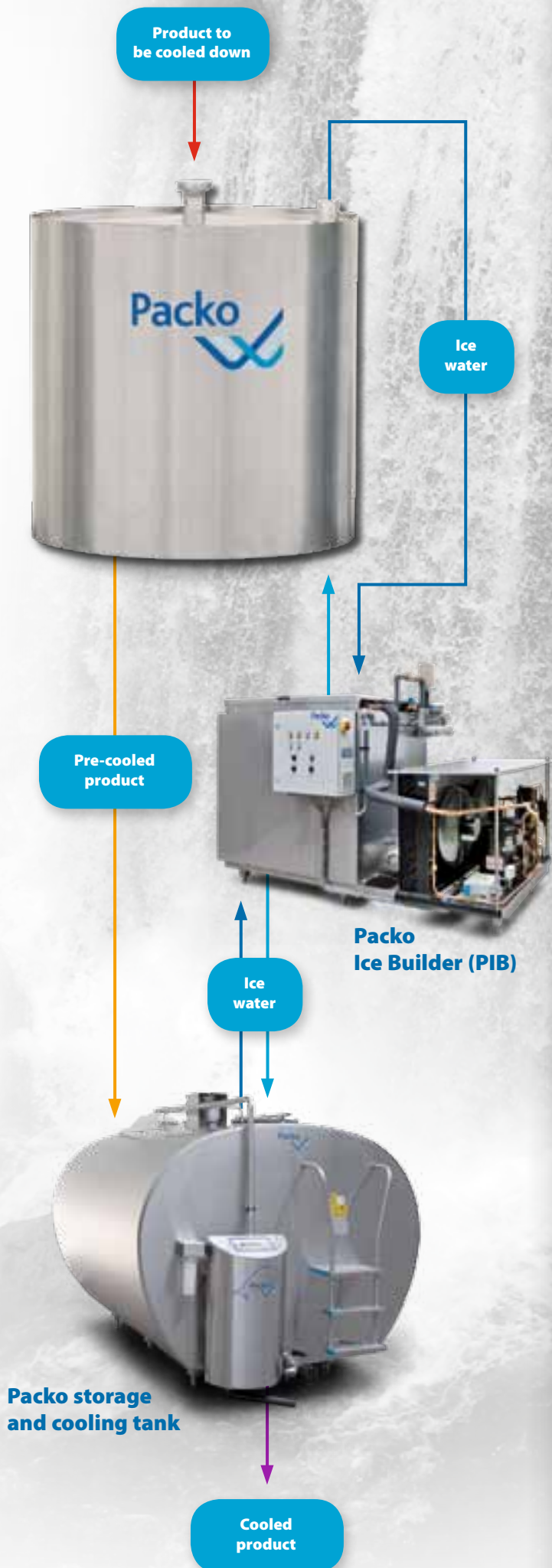
2 x vertical



3 x vertical



4 x vertical



Applications

- Food industry: fruit juice, dairy, vegetable and potato products, ...
- Processing of animal proteins: blood collection systems, ...
- Industrial Process cooling
- ...

Your Benefits

Quality products

- Fast cooling of the product prevents bacterial growth
- Fully constructed out of stainless steel: no product contamination through contact with seals or other materials
- Reduces total cooling cycle time

Energy savings

- High heat exchange ratio in reduced installing space
- Closed loop cooling
- If local available, cooling potential of natural resources can be used
- Potential for heat recovery from cooling water

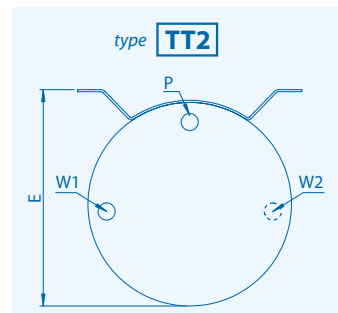
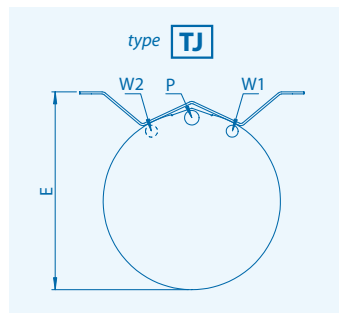
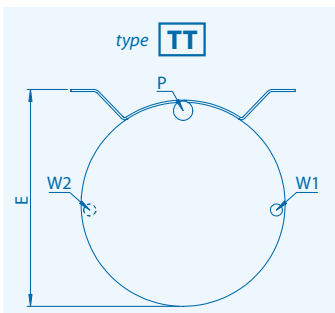
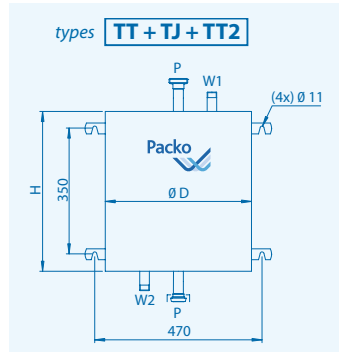
State-of-the-art design

- Solid industrial design with durable material granting a long-life use
- Maintenance free
- Unlike conventional heat exchangers, no dismantling for cleaning is needed
- Easy to clean, in line with the production equipment
- Easy installation with preassembled racks
- No internal leakage possible through absence of seals

Economical benefits

- Short payback time through low investment
- No maintenance costs

Specifications



			Type		
			TT ¹	TJ ¹	TT2
Height	H	mm	470	444	470
Diameter	D	mm	477	411	477
Depth	E	mm	510	445	510
Empty weight		kg	35	35	50
Heat exchanging surface		m ²	1	1,3	1,9
Cooling liquid volume		liter	3,5	7,5	6,5
Product volume		liter	4	7,5	7,5
Water connection	W	inch	G 3/4" F	G 3/4" F	G 3/4" F
Product connection ²	P		DN25	DN25	DN32
Internal pipe diameter		mm	18	26	2 x 18
Maximum working pressure		bar	3	3	3

Remarks :

¹ For full controlled flow applications: only TT and TJ models apply.

² Possible connections: DIN 11851 - RJT - SMS

Tested by NIZO FOOD



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Packo Inox nv

Torhoutsesteenweg 154 - 8210 Zedelgem - Belgium - T +32 50 25 06 10 - F +32 50 20 07 52 - inox@packo.com - www.packo.com