

HEAT AND CONTROL

®

Ambient Air Cooler



Low cost Ambient Air Coolers are ideal for snack chips, pellets, nuts, and many other products.

Cools foods to immediately stop cooking and reduce temperature for packaging.

Rapid cooling

Pull-through cooling brings product to within about 15°F of ambient air temperature in seconds, in most cases.

Precise control

Accurately control when product stops cooking. Optimized bed depths provide an accurate cooling profile. Variable speed conveyor adjusts dwell time. A steel exhaust fan with TEFC drive is included for installation by customer.

Easy cleaning

Washable, non-corroding exhaust filters are easily removed. Durable stainless steel construction features large doors to provide complete access for cleaning. Coolers are available with or without hinged top covers.

Less floor space

Low cost compact design takes less floor space and is more efficient than open air or extended conveyor systems.

Optional accessories

- Push-pull design for cooling with an external air supply
- Recirculating air design
- Tempered air design with thermostatically controlled air supply
- Stainless steel exhaust fan with variable frequency controller
- Product specific conveyor belts
- Infeed and discharge heights to suit

Ambient Air Cooler | Model AAC

Choose from a variety of standard sizes or custom designs to fit your products and processing line.



*Custom designed coolers are available for new and existing process lines.
Cooler for pellet snacks shown above without top belt covers.*

*Constant improvement and engineering innovations
mean these specifications may change without notice.*

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