





## ARCTICjet®

> With ARCTICjet® intensive chilling systems by Schröter, your goods can be rapidly chilled and packaged immediately thereafter. Thanks to these advantages, our intensive chilling systems are the ideal supplement to your production flow and have become indispensable for many manufacturers in the meat-processing industry. Different types of coolants – such as ice water, cold air, and brine – guarantee the best possible treatment of meat products. And if your requirements should change, we will retrofit your intensive chilling system with a complete cooking option.

## REACHING THE OPTIMUM TEMPERATURE QUICKLY

SCHRÖTER OFFERS INTENSIVE CHILLING SYSTEMS FOR COOLING HEAT-TREATED GOODS IN A QUICK AND CONTROLLED MANNER. THE ARCTICjet® SYSTEMS SUPPORT PRECOOLING WITH THE WATER SHOWERING SYSTEM, OR THEY CAN HELP ACHIEVE LOW CORE TEMPERATURES WITH THE INTENSIVE COOLING PROCEDURE.

This way, unnecessary weight loss is avoided and the minimum shelf life is extended. A system concept aligned to your preferences is a matter of course for Schröter. Here, the relevant coolant – cold water, ice water, brine, or cold air – is selected based on the products and the technical prerequisites. Depending on the product, packaging can start immediately thereafter.

All cold-air systems in the ARCTICjet® range are distinguished by their extremely high air performance and the substantial chilling effect that results. Thus they do not only ensure

shorter production times and improved product shelf life, but they also guarantee completely hygienic conditions. As a result of the intensive chilling, the time in which the goods are within the critical temperature range for bacterial growth is kept to a minimum.

In order to guarantee a reliable process, cleaning of the chilling systems is an important factor. In Schröter systems, this is accomplished by a steam-sanitizing equipment in conjunction with an integrated cleaning system. Thus the refrigeration process provides double the safety.

01 Intensive chilling house with ice-water chilling

02 Cold-air chilling with hot and cold water shower





## SAVE TIME WHEN COOKING AND COOLING

The ARCTICjet® with integrated cooking function is a worthwhile option for prolonged cooking and cooling times – for instance of cooked hams in forms and modules as well as cold meats. The renowned company Bell AG, the largest meat processor of Switzerland, uses six ARCTICjet® intensive chilling systems with integrated cooking function in their commercial unit in Basel. The long-established company first cooks the ham to the core or to F-value and then immediately cools it to the required core temperature. A major advantage: the transport of the extremely heavy cooking modules to the refrigeration system is no longer necessary. In addition, using ammonia as the coolant make the cooling processes much faster.

Thanks to this sophisticated concept, long cooking and cooling programs can be processed automatically overnight and the goods can be processed further or packaged the next morning without losing any time. During the day, Bell produces low-volume products, such as cipollata sausage as well as sausages for frying and boiling. This guarantees optimal utilization of the system.

01 Intensive chilling houses with integrated cooking function

02 Cabinets with rotation shower system

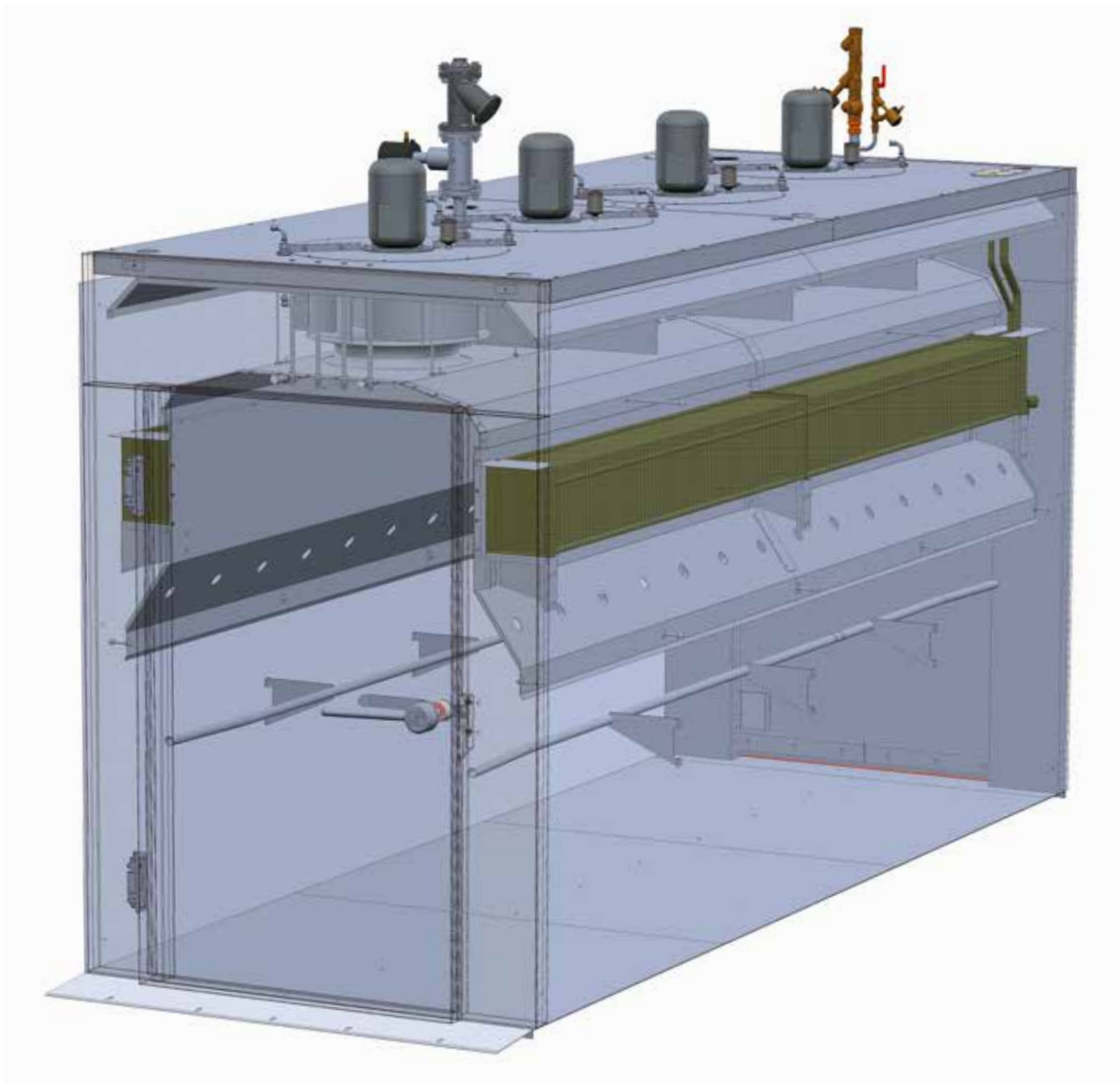


# AN OVERVIEW OF ARCTICjet®

THE SCHRÖTER ARCTICjet® INTENSIVE-CHILLING SYSTEMS OFFER EXCEPTIONALLY FAST CHILLING PROCESSES AS STANDARD.

## 3-D VISUALIZATION: ARCTICjet® IK

The dimensions and connected loads can be found in the Technical Details chapter on page 93.







## TECHNICAL DETAILS

> Sophisticated Schröter systems feature exceptional details and first-class workmanship and are manufactured using high-quality materials. We adapt every system and its equipment down to the smallest component to meet the customer's individual requirements. Even accessories such as smoking, cooking, and baking trolleys and frames for material-handling equipment are customized in line with your specific needs. The following pages contain all the dimensions and connected loads of our systems (hot smoking, cooking, baking, intensive chilling, smoke, climatic cold-smoking and climatic post-maturing, as well as cooking kettles and exhaust purification systems).



# ARCTICjet® IK:

## SINGLE AND DOUBLE ROW INTENSIVE-CHILLING SYSTEMS

SINGLE-ROW INTENSIVE-CHILLING SYSTEMS							
DIMENSIONS	UNIT	1 Ts	2 Ts	3 Ts	4 Ts	5 Ts	6 Ts
Length	mm	1260	2360	3460	4560	5660	6760
Width 1	mm	1500	1500	1500	1500	1500	1500
Width 2	mm	1760	1760	1760	1760	1760	1760
Height 1	mm	3020	3020	3020	3020	3020	3020
Height 2	mm	2550	2550	2550	2550	2550	2550
Room height 1	mm	3700	3700	3700	3700	3700	3700
Room height 2	mm	3250	3250	3250	3250	3250	3250
CONNECTED LOADS: CHILLING SYSTEM UNIT							
Electricity	kW	3	6	9	12	15	18
Shower: cold water	l/min	18	36	54	72	90	108
Chilling*	kW	15	30	45	60	75	90
Weight	kg	1100	1600	2100	2600	3100	3600

DOUBLE-ROW INTENSIVE-CHILLING SYSTEMS					
DIMENSIONS	UNIT	4 Ts	6 Ts	8 Ts	10 Ts
Length	mm	2360	3460	4560	5660
Width 1	mm	2860	2860	2860	2860
Width 2	mm	3380	3380	3380	3380
Height 1	mm	3020	3020	3020	3020
Height 2	mm	2550	2550	2550	2550
Room height 1	mm	3700	3700	3700	3700
Room height 2	mm	3250	3250	3250	3250
CONNECTED LOADS: CHILLING SYSTEM UNIT					
Electricity	kW	12	18	24	30
Shower: cold water	l/min	72	108	144	180
Chilling*	kW	60	90	120	150
Weight	kg	2400	3500	4400	5000

Dimensions refer to trolley size (1.0 × 1.0 × 2.0 m). Measurements 1 and 2 relate to the arrangement of the coolers depending on use.

\* The chilling capacity is based on the process. The loads refer to a room temperature of approximately 10°C.