

'You can control not only cooling, but also moisture evaporation'



Counterflow Coolers

Counterflow is the most efficient method to transfer heat. It also minimizes product temperature shock and layout footprint.

Using vertical gravity flow provides low mechanical complexity, low maintenance, high up-time and a low risk of cross contamination between production runs.

By accurately controlling air volume and retention time you can control product discharge temperature and/or create conditions to maximize or minimize final product moisture content.

Geelen Counterflow coolers are available in hundreds of models and configurations to suit your product and process specifications, but also your requirements for quick-change-overs, fast inspection, CIP cleaning, fire detection, fire suppression etc. We build hundreds of cooler lines every year for customers around the world, including their cyclones/filters, fans and controls.



Applications

food



Breakfast cereals, coffee beans, almonds & nuts, couscous, chocolate, etc.

petfood



Dry petfood kibbles, high protein-, high meat petfood, co-extruded pockets, etc.

aquafeed



Extruded aquatic feeds, all sizes and each buoyancy, pelleted shrimpfeed, etc.

feed



Pelleted, extruded, expanded, flaked, conditioned mash, etc.

oil seeds



Soya, rapeseed, sunflower seed, collets, meal, pellets, cake, etc.