

## Cook, Quench & Chill

### Introduction

**Vortex**<sub>mono</sub>

[Click here for further information](#)

A single frame cook, quench & chill system for Pasta, Rice, Vegetables & Fish, delivering output levels of up to 1800 kg per hour.

Ideal for companies who are currently manually cooking products and require an automated process to increase output and quality.

Mounted on a single frame the Mono is easily integrated in to existing production facilities, and will increase product throughput by automating the cooking process and deliver a consistent quality every cycle.

**Vortex**<sub>2</sub>

[Click here for further information](#)

The Vortex 2 is a dual frame cook, quench & chill system for Pasta, Rice, Vegetables & Fish, delivering output levels of up to 2400 kg per hour.

Developed for companies cooking high volumes of products, and require a system which will deliver outstanding performance, control and quality.

Vortex 2 consists of a series of baskets arranged in line with a high / low risk divide. With a huge range of options available, the system can be tailored to suit your exact requirements and meets the strict demands of the UK supermarkets.

## About us

D2 Food Systems have over 25 years experience in the food industry and has become one of the most established and respected suppliers in the market place today.

We have two main areas to our business, the first being the manufacture of aluminium foil trays from our state of the art facility in North Wales combined with the UK manufacturing of top web films for tray sealing. The second is the supply of food packaging and processing machinery from our Hertfordshire based head office.

The machinery we are able to offer includes tray sealing equipment and associated ancillary machinery, pasta processing and manufacturing machinery, the market leading Vortex cook, quench & chill system and inline automated sleeving machinery. Our dedicated and knowledgeable workforce have the necessary skills and expertise to allow us to provide the high level of after sales care that today's customers demand and expect.

Privately owned the company has strong relationships with key European manufacturers and is a co-owner of Tecna in Italy who manufacture the pasta machinery range.

We specialise in what we know and are a customer focused organisation with a can do approach to finding the best solution for our customers.

Call +44 (0) 1582 622111

## Vortex *mono*

The Vortex mono is a Cook, Quench & Chill system is constructed on a single frame providing a compact arrangement that is simple to install.

Ideal for any company who require cooking automation to increase throughput and product quality consistency.

Developed together with a UK supermarket the Vortex is unique due to its water rotary flow system which has been designed to eliminate product clumping, sticking and basket retention. Combined with the exceptional hygienic design the Vortex is the premium cooking system available in the UK.

For further information including full specification brochures and product performance data sheets please contact us.



Call +44 (0) 1582 622111

## Vortex<sub>2</sub>

The Vortex 2 is a Cook, Quench & Chill system is constructed on a dual frame providing a natural arrangement to split production between high and low care areas.

As the market leader the Vortex has been developed together with UK supermarkets to deliver the highest levels of performance, quality and hygiene and will suit all applications with a high throughput of Pasta, Rice, Vegetables and Seafood.

With a vast array of options the Vortex 2 can be tailored to suit all output requirements from a small batches to 2400kg per hour.

For further information including full specification brochures and product performance data sheets please contact us.



Call +44 (0) 1582 622111

## Service

We pride ourselves in first class service and have a wealth of experience.

- Highly Experienced UK based Service Engineers
- Comprehensive Parts Stock Holding
- Two UK Service Centers
- Maintenance & Service Contracts Available
- D2 Installers & Training Staff



Call +44 (0) 1582 622111

## Contact

Head Office  
D2 Food Systems Ltd  
Cold Harbour Lane  
Harpenden  
Herts  
AL5 4UN

T. +44 (0) 1582 622111  
E. [Sales@d2foodsystems.com](mailto:Sales@d2foodsystems.com)  
W. [www.d2foodsystems.com](http://www.d2foodsystems.com)

Colin Fawdington  
[colin@d2foodsystems.com](mailto:colin@d2foodsystems.com)  
M. 07974 187 091

Tony Dean  
[tony@d2foodsystems.com](mailto:tony@d2foodsystems.com)  
M. 07974 187 051

David Edwards  
[david@d2foodsystems.com](mailto:david@d2foodsystems.com)  
M. 07779 646 989