



The Martin Maq hydrocooler is a powerful, efficient and above all effective cooling machine.

It is able for cooling up to 30 tons of carrots, parsnips, etc., per hour. It is able to cool your product up to 2°C, delaying the ripening of the product.

The main advantage of this method consists in the reduced time of the process duration, contributing to product durability by reducing crucial times ranging between collection and cooling of the product.

Is the perfect machine for your product last longer on the market with its freshest and best exterior finished.

Our wide range of models allows us to offer the system that best suits your needs with the tightest investment, which guarantees a rapid return on investment.





Main features

- Robust stainless steel structure.
- Suitable for carrots, parsnips, etc.
- Modular conveyor with high mechanical and thermal resistance.
- Speed advance adjustable.
- High performance evaporator.
- Cooling capacity up to 400 kW.
- High quality insulation possible with minimal heat loss.
- Water distribution system that ensures consistent cooling.
- Top cover to avoid splashes.
- Deposit with filtration and water recirculation to minimize the consumption.
- The machine complies with all health and safety regulations.
- Easy access and maintenance to all major parts of the machine.
- CE marking.

Technical features

	Maximun production (*)	Capacity of the water tank	Measures L, W, H	Total power consumed (*)	Weight
MINI HC1240	5 T/h	3 m ³	4000 x 1930 x 2050 mm	25-50 Kw	1.500 Kg
EXTRA HC1660	10 T/h	6 m ³	6200 x 2390 x 2950 mm	50-70 Kw	2.600 Kg
MAXI HC1680	15 T/h	8 m ³	8200 x 2390 x 2980 mm	70-100 Kw	3.200 Kg
MEGA HC1680M	30 T/h	16 m ³	8200 x 4500 x 2980 mm	120-180 Kw	6.200 Kg

(*) Production and power depending on the type, variety of product and thermal jump.