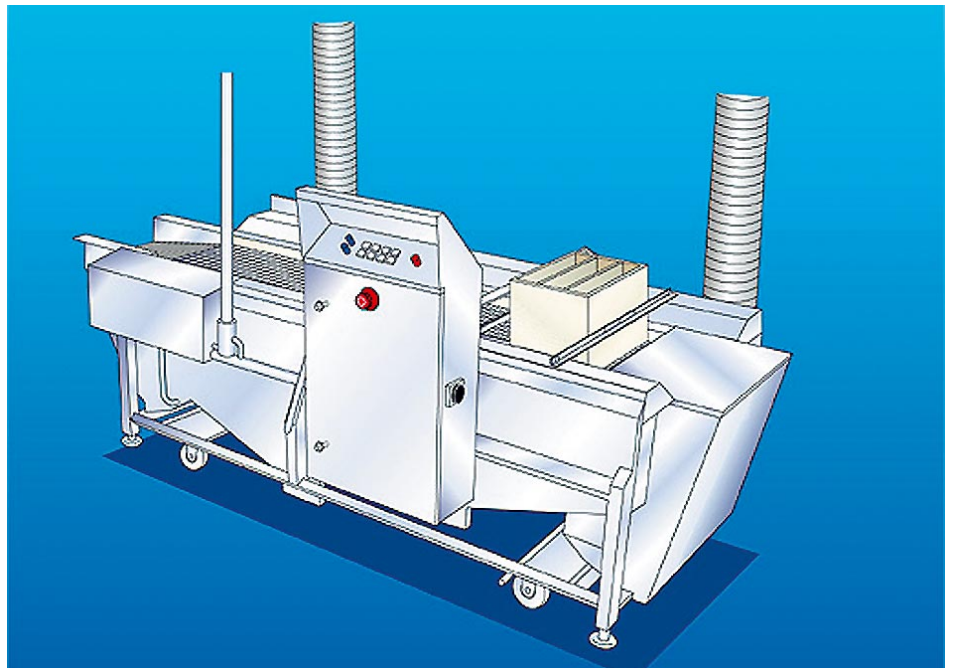


Treating Food Better

CRYOLINE® PE SuperContact Freezer



If you are looking for ways of producing frozen pellets of sauces, purees and other liquid foodstuff, then take a closer look at the CRYOLINE® PE. This patented freezer will produce frozen IQF pellets in a regular size with high repeatability opening up many possibilities for the modern food processor. Whether you are producing for the catering or retail markets, this freezer will allow your customer to defrost as much or as little of your product as required, giving you the edge over your competitors.

Operation

The CRYOLINE® PE works by simply filling the cavities in a belt pre cooled by liquid nitrogen. The extremely low temperature of the belt rapidly freezes the liquid into the shape of the cavity, thereby stabilising the product before it is released at the end of the belt. The product is then transferred to a final freezer, such as a CRYOLINE® XL tunnel freezer, to complete the process and form a "chocolate bar" of pellets. Due to the very low thickness of the joining product, the pellets are easily separated into individual pieces.

**The CRYOLINE® PE
offers the following features:**

- All stainless steel construction meeting food grade standards
- Easy to clean design as all parts are accessible when the machine is opened
- Fully repeatable production – every pellet will be the same size
- Standard pellet size of 30 x 30 x 6 mm with an option to customise
- Simple controls for ease of use
- Fully controlled liquid nitrogen dosing for high efficiency and a cost effective process

Standard Outfit

The units are delivered fully assembled and tested with:

- Stainless steel cavity belt
- Drive motor with variable speed control
- Side mounted control panel with self explanatory easy to use controls, automatic gas-supply controller and temperature indicator
- Non-Freon polyurethane insulation with inner and outer stainless steel facing
- Fully welded construction
- Liquid nitrogen system with spray manifold
- Stand with adjustable feet
- Transport wheels

Options:

The main option with this freezer is the pellet size within a limited range, also depending on the product to be pelletised. The density of the product and the inclusion of any solids, for example mushrooms, will determine the weight of each pellet. There is even a possibility to have your logo or trademark printed on the pellet by producing the belt cavities in a special way.

Typical Products:

- Prepared sauces
- Fruit juices
- Vegetable purées
- Fruit purées
- Other liquid products

Technical details CRYOLINE® PE

Overall length	mm	3000
Overall width	mm	1520
Overall height	mm	1400
Net belt width	mm	400
In-feed height	mm	1050 (+200) *
Out-feed height	mm	830 (+200) **
Retention time	s	15 – 90
Power demand	kW	0,55 +1,1
Total weight	kg	750 ***
Noise Level	DBA	75

- * Top of filling box
- ** Belt
- *** Without crating

Other leaflets about our complete range of applications and products are available in all sales offices.

Our experts are available for consultation.