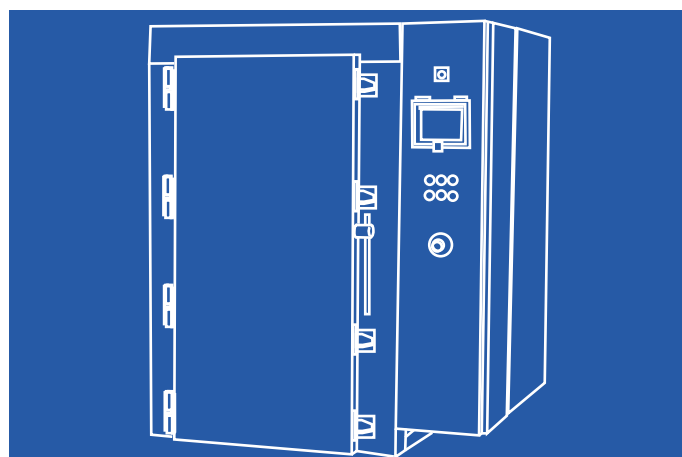


CRYO CABINET

- Designed for hygiene & cleanability
- Increased productivity by up to 30%
- Easy to operate with Push button / plc hybrid control panel



The Concept

The **CRYO CABINET** is a fully welded, stainless steel cryogenic cabinet freezer designed by Air Liquide based on the latest hygiene guidelines from the European Hygienic Engineering & Design Group (EHEDG) and the United States Department of Agriculture (USDA).

The **CRYO CABINET** can be easily integrated into any batch process and offers the versatility to efficiently freeze, crust freeze or chill nearly any type of food product using liquid nitrogen or carbon dioxide while ensuring exceptional product quality. It is ideal for those processors that need increased productivity and ease of operation with a minimal capital investment and installation cost.

The **CRYO CABINET** is available in 2 sizes to fit either a **EURO-NORM** or a **EURO-PALLET** trolley.

Industries

The **CRYO CABINET** is ideal for freezing, crust freezing and chilling many types of food products in the following sectors:

- Meat
- Poultry
- Fish & Seafood
- Ready Meals
- Fruits & Vegetables
- Bakery
- Dairy
- Ice Cream

Features

The **CRYO CABINET** is constructed with stainless steel food contact surfaces and a stainless steel insulated body. It has two hygienically-designed stainless steel fan blades to ensure optimal heat transfer, cryogen efficiency and consistency of freezing throughout the trolley.

The interior of the cabinet and the door seal have been designed for better accessibility for cleaning, sanitation and maintenance functions. The inside corners of the cabinet are curved for improved draining of the wash water and cleaning solutions during the cleaning operation. The exhaust opening has been repositioned in order to eliminate any condensation drip onto the food. The cryogen injection system consists of a hygienically-designed manifold which operates on either liquid nitrogen or carbon dioxide and automatically adjusts to meet the changing product heat load requirements using specially-designed control software.

The **CRYO CABINET** is simple to operate with its push button / PLC hybrid control panel and delivers excellent performance with respect to product quality, cryogen efficiency and productivity throughout.

Benefits

- Flexibility to freeze, crust freeze or chill different types of food products
- Increased productivity by up to 30%
- Excellent cryogen efficiency
- Hygienic design
- Compact design requiring minimal floor space
- Safe and easy to install and operate
- Low maintenance costs
- Fast and easy to clean

Model Range

The CRYO CABINET range includes the following sizes:

STANDARD and MAJOR

The CRYO CABINET meets the required standards & regulations for the following locations:

- Europe
- Middle East
- Africa
- Asia Pacific
- North America
- Central America
- South America

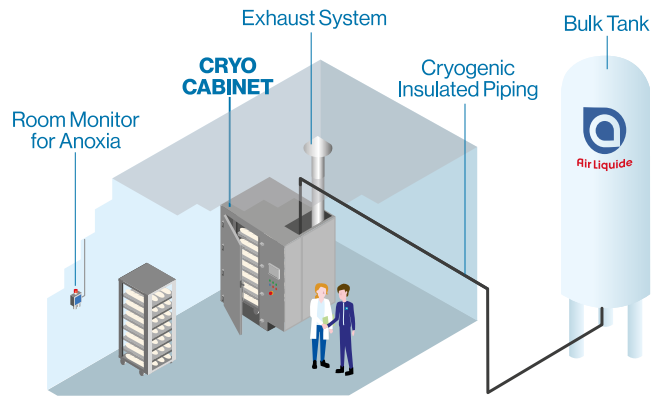
Technical Data

	STANDARD	MAJOR
Overall Dimensions (mm)		
Height	2215	2215
Width	1894	2094
Depth	1560	1960
Depth with Door Swing	2700	3300
Freezing Chamber Dimensions (mm)		
Height	2046	2046
Width	1130	1330
Depth	1280	1680
Cabinet Weight (kg)	1100	1400
Power Supply	400V, 50/60 Hz, 3 phase	
To Fit	Euro-Norm Trolley 600x800x1800 mm	Euro-Pallet Trolley 800x1200x1800 mm

Options

- ALIGAL™ Nitrogen or Carbon Dioxide Injection
- Variable Speed Control for Fan Motors
- Neutral Transformer
- PT 100 Temperature Probe for Product
- Euro-Norm Trolley and Trays (600 x 800 mm)
- Euro-Pallet Trolley and Trays (800 x 1200 mm)
- Spare Parts Kit

Installation Layout



Related Offer

The CRYO CABINET is a part of the **Nexelia for Freezing & Chilling** offer which has been specifically designed for those processors that need to achieve a competitive freezing or chilling cost for their food products. The Nexelia solution includes the best of Air Liquide's ALIGAL™ food grade gases, state-of-the-art application equipment and technical support services along with a customized cryogen consumption optimization program.

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