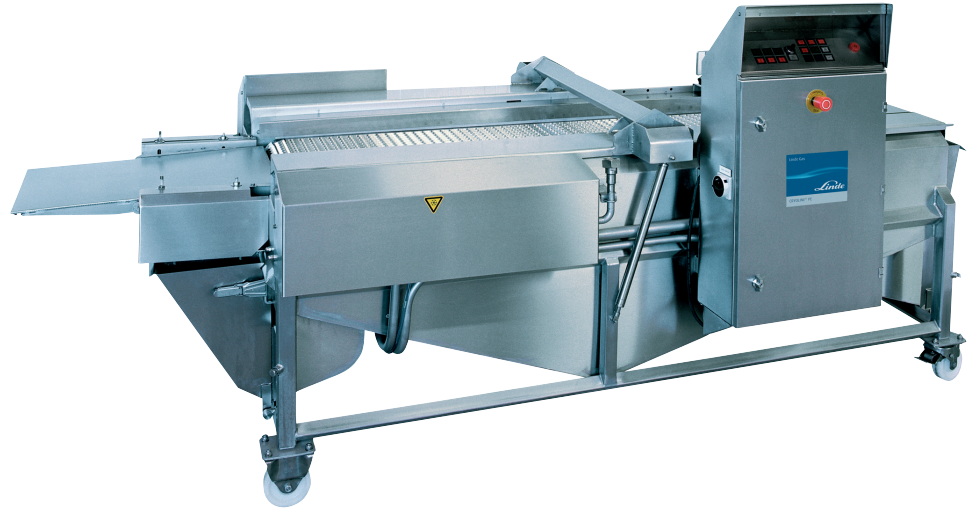




CRYOLINE[®] PE. Pellet freezer.



If you are looking for ways of producing frozen pellets of sauces, purees and other liquid foodstuffs, then take a closer look at the CRYOLINE[®] PE. This patented freezer will produce IQF pellets in a regular size with high repeatability, opening up many possibilities for the modern food processor. If you are producing for the catering or retail market, 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 the CRYOLINE[®] MT 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.

Benefits

- 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 and weight
- Standard pellet size of 31.7x25x8 mm, this equates to approx. 5g, with an option to customise
- Simple controls for ease of use
- Fully controlled liquid nitrogen dosing
- High efficiency, cost-effective process

Standard features

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
 - CFC-free polyurethane insulation with inner and outer stainless steel facing
 - Fully welded construction
 - Liquid nitrogen system with spray manifold
 - Stand with adjustable feet
 - Transport wheels
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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 (e.g. 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 purees
 - Fruit purees
 - Other liquid products
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Technical data

Overall length	3,000 mm
Overall width	1,520 mm
Overall height	1,400 mm
Net belt width	400 mm
Infeed height	1,050 (+200) mm ¹⁾
Outfeed height	830 (+200) mm ²⁾
Retention time	15–90 s
Power demand	0.55 +1.1 kW
Total weight	750 kg ³⁾
Noise level	75 dB(A)
¹⁾ Top of filling box	
²⁾ Belt	
³⁾ Without crate	

Treating food better

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