



# CRYOLINE<sup>®</sup> CF. Cabinet freezer.



**Concept** The CRYOLINE<sup>®</sup>CF cabinet freezer from Linde has a whole range of features making use of the latest in control and manufacturing technology. The cabinet freezer is designed for batch freezing and chilling processes where an in-line system is not appropriate. It is especially useful for freezing and chilling prepared foods, bakery products, seafood, meat products, large-size products and products requiring long retention times. The CRYOLINE<sup>®</sup>CF can also be used to store frozen or chilled products.

Powered by liquid nitrogen (LIN) or liquid carbon dioxide (LIC) cryogenics, this powerful freezer delivers high output whilst having low space requirement. Only requiring a small capital outlay, the CRYOLINE<sup>®</sup>CF is an ideal investment for your business. The CRYOLINE<sup>®</sup>CF is widely used in the catering, food processing and food service industries, and is especially good for those who are concerned about producing better product quality and better product yield whilst wanting to have the on-demand power of cryogenics to lock in flavour and reduce dehydration. The CRYOLINE<sup>®</sup>CF cabinet freezer delivers the value of cryogenics and is affordable for large operations as well as emerging business.

**Hygiene** In line with modern standards, the freezer has been designed and built with hygiene requirements as a priority. The freezer is made from all stainless steel components and is fully welded inside. It has easy access for cleaning inside with minimal internal parts which are removable for cleaning.

**Model range** The freezer comes in two basic standard editions, the CRYOLINE<sup>®</sup>CF-Single and the CRYOLINE<sup>®</sup>CF-Twin, which features fans on both sides of the cabinet. The twin unit gives a faster and more even freezing for more demanding products, whilst the standard unit has fans on just one side of the cabinet and is used for more routine jobs. Other options available include doors front and back for push-through work where the freezer may be placed between high and low risk areas. For larger capacities, it is also possible to have two cabinets joined together with a cold gas transfer between them, enabling best use of the refrigerant.

**Refrigerant** The CRYOLINE<sup>®</sup>CF can be used with either liquid nitrogen or carbon dioxide, giving a greater flexibility in applications. The introduction of the gas is controlled via regulated electromagnetic valves ensuring the efficient use of the available cold.

## Standard configuration

With ease of operation and installation in mind, standard features include:

- Integral fork lift guides for easy manoeuvring by fork lift or crane
- Built-in flange on the top of the unit for mounting the exhaust duct
- Prepared for integrated oxygen control as a safety measure
- Ready for a signal to enable external control
- Stainless steel hinges and locks
- Adjustable fan speed via frequency converters

## Operation

The freezer has been designed with the possibility for a high level of control and features. With 10 recipe settings and 5 different modes of operation, it allows for a great deal of semi-automatic operation. To ensure good repeatability and efficient freezing, the freezer is equipped with probes, which can measure both core and surface temperatures of the product. Each freezer is equipped with both optical and acoustic signals for warnings, as well as a display of the temperature curve. Also included is a serial port, RS485, for remote control or data download. The doorframe is heated to enable easy opening either during or after the process with no damage or loss of production time. The floor of the unit is thin with a detachable ramp for ease of loading and unloading. The freezer, which is easy to install, also is equipped with frequency-controlled fans to ensure maximised efficiency of the cooling medium and overall flexibility of use.

## Options

- Data collection to a PC with batch number for security and batch control
- Trolley
- External signals
- Oxygen control for the production room
- Exhaust fan
- Heatable temperature probe for easy removal of probe from product
- Increased floor thickness to reduce the possibility of floor freezing
- Special sizes
- Reversed version available

## Technical data

Model	CRYOLINE®CF-Single	CRYOLINE®CF-Twin
Width (W) overall [mm]	1,900	2,350
Height (H) overall [mm]	2,300	2,300
Length (L) including ramp [mm]	1,900	1,900
Door clearance [mm]	2,100	2,100
Usable freezing volume W x L x H [mm]	1,100 x 1,250 x 2,050	1,100 x 1,250 x 2,050
Door width [mm]	1,100	1,100
Exhaust pipe Ø [mm]	200	200
Power requirement at 400 V, 50 Hz [kW]	2.5	4.5
Noise level [dB(A)]	< 70	< 70



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