

MAXIMUM PERFORMANCE MINIMUM FLOOR-SPACE



POWERFUL PERFORMANCE MINIMUM SPACE

Air Products CRYO-QUICK VT offers you the most powerful liquid nitrogen spray freezer giving fast and economic freezing or chilling of virtually any type of food-fish, meat, poultry, vegetables, fruit, confectionery and bakery products.

The CRYO-QUICK VT freezer consists of a conveyor passing through an insulated enclosure into which a controlled amount of liquid nitrogen is sprayed. Patented technology, utilising the formation of spinning gas vortices within the freezer, enables products to be frozen twice as quickly as comparable spray freezing tunnels and its unique design means the unit occupies just half the space of similar equipment, allowing you to make more productive use of your floor space. The CRYO-QUICK VT offers you the opportunity to double your production using the same space you occupy today.

PREMIUM QUALITY FOOD BUT NOT AT A PREMIUM

All frozen products can benefit from the well-known advantages of freezing with liquid nitrogen. The small ice crystal formation within the food product preserves the texture of the food and minimises drip loss. Dehydration is almost completely eliminated and food product quality is maintained in optimum condition.

INVEST IN YOUR FUTURE

But why sacrifice efficiency for quality or quantity? While conventional tunnels increase usage as production rates are increased, the CRYO-QUICK VT maintains a lower usage of nitrogen over a wider production range.

LOW CAPITAL & FLEXIBILITY

As well as offering a low capital cost alternative to traditional mechanical methods of food freezing, the CRYO-QUICK VT can meet a wide range of product and production requirements. It fits naturally with flow-line production and comes in two standard widths to accommodate most upstream and downstream processing equipment. The CRYO-QUICK VT has throughput capacities up to 3 tonnes per hour or more in a standard range of machines. The freezer is built

in modules so it can be easily expanded to meet increased production needs.

CONSISTENT QUALITY

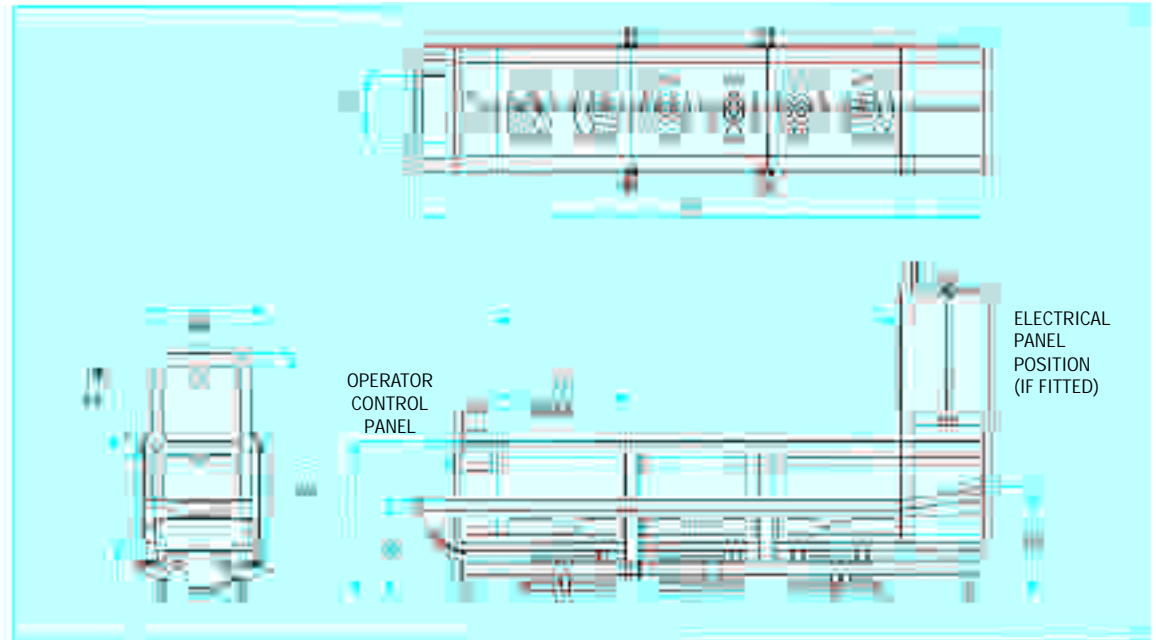
A sophisticated, yet user-friendly PLC control system offers several operational benefits. It will control the unit's daily operation with the minimum of attention and ensures consistent final product quality at all times, even during start-up and unloading conditions. An electronic datalogging facility gives you the ability to record, trend and analyse various operational conditions. With few moving parts and a built-in self diagnostic maintenance capability, production downtime is reduced to an absolute minimum. Expert advice and support from our fully trained engineers and technicians is just a phone call away.

The compact and efficient design of the CRYO-QUICK VT, combined with its operational simplicity and Air Products' total support, gives you improved productivity and a perfectly frozen product - every time.

MINIMAL SPACE
SAVINGS WITH GROWTH
OPTIMUM FOOD QUALITY
CONSISTENT OUTPUT
SIMPLE OPERATION
EXPERT SUPPORT

The drawing illustrates the VT freezer, which is available in two belt widths, 750 and 1250 mm. Virtually any length of freezer can be supplied using multiple modules. Each machine has one exhaust fan (2.2 kW) together with a drive motor (1.5 k). The interface control panel can be positioned on either side of the freezer at either the infeed or outfeed ends.

The table below lists details of the standard VT tunnels of lengths 4 m to 16 m. Details of other sizes can be given on request.



MODEL NUMBER	OVERALL LENGTH 'A'	USABLE LENGTH 'B'	OVERALL WIDTH 'C'	USABLE WIDTH 'D'	OPEN HEIGHT 'E'	CLOSED HEIGHT 'F'	3 PHASE ELECTRIC SUPPLY	APPROXIMATE WEIGHT
	m	m	m	m	m	m	kW total	kg
VT750.4	6.4	4	1.96	0.75	2.725	1.825	12.5	4,000
VT1250.4			2.46	1.25	2.990	2.090	19.7	5,600
VT750.6	8.4	6	1.96	0.75	2.725	1.825	16.9	5,000
VT1250.6			2.46	1.25	2.990	2.090	27.7	7,000
VT750.8	10.4	8	1.96	0.75	2.725	1.825	21.3	6,000
VT1250.8			2.46	1.25	2.990	2.090	35.7	8,400
VT750.10	12.4	10	1.96	0.75	2.725	1.825	25.7	7,000
VT1250.10			2.46	1.25	2.990	2.090	43.7	9,800
VT750.12	14.4	12	1.96	0.75	2.725	1.825	30.1	8,000
VT1250.12			2.46	1.25	2.990	2.090	51.7	11,200
VT750.14	16.4	14	1.96	0.75	2.725	1.825	34.5	9,000
VT1250.14			2.46	1.25	2.990	2.090	59.7	12,600
VT750.16	18.4	16	1.96	0.75	2.725	1.825	38.9	10,000
VT1250.16			2.46	1.25	2.990	2.090	67.7	14,000

SERVICES	
Pneumatic Air Supply	22psig/1.5 barg

Air Products PLC

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