

## RAPID LIQUID COOLING LOW INVESTMENT COST



### RAPID COOLING - LOW CAPITAL COST

Air Products' Cryo-COOL® system offers a low capital cost opportunity to use the high power of refrigerant liquid nitrogen for rapid cooling of hot liquid food products. This low cost cooling system gives fast and economic cooling of virtually any type of cooked liquid food or liquid food ingredient including sauces, soups, gravies, custards and purées.

Government and production guidelines stress the importance of rapid chilling for food processors in order to minimise the risk of bacteriological contamination. Existing alternative processes include slow air chilling systems, or high surface area heat exchangers and vacuum plants which are more expensive. The Cryo-COOL® system can match the cooling rate of the faster alternatives at much lower investment cost, making it an ideal solution for small to medium processors. The Cryo-COOL® system uses novel patent applied for technology, combining a vacuum cooling process with the high refrigeration power of liquid

nitrogen at -196C. The Cryo-COOL® unit, available in 250 and 500 litre capacities, consists of a vessel fitted with a slow speed scraped surface agitator. This minimises product damage and allows continuous movement of warm product to give maximum surface exposure for heat exchange efficiency and minimum nitrogen use. The unit can be self-loaded from atmospheric cooking vessels using its integrated vacuum system. The Cryo-COOL® system can also be used to pressure discharge, aiding removal of viscous food product.

### RETAINED QUALITY

Not only are chilling times kept to a minimum but volatile aromatic oils and flavours which can be lost in other chilling processes are re-absorbed, retaining superior taste quality of products chilled using Cryo-COOL®.

### EASY TO CLEAN

The unit is of stainless steel construction and is manufactured to latest European

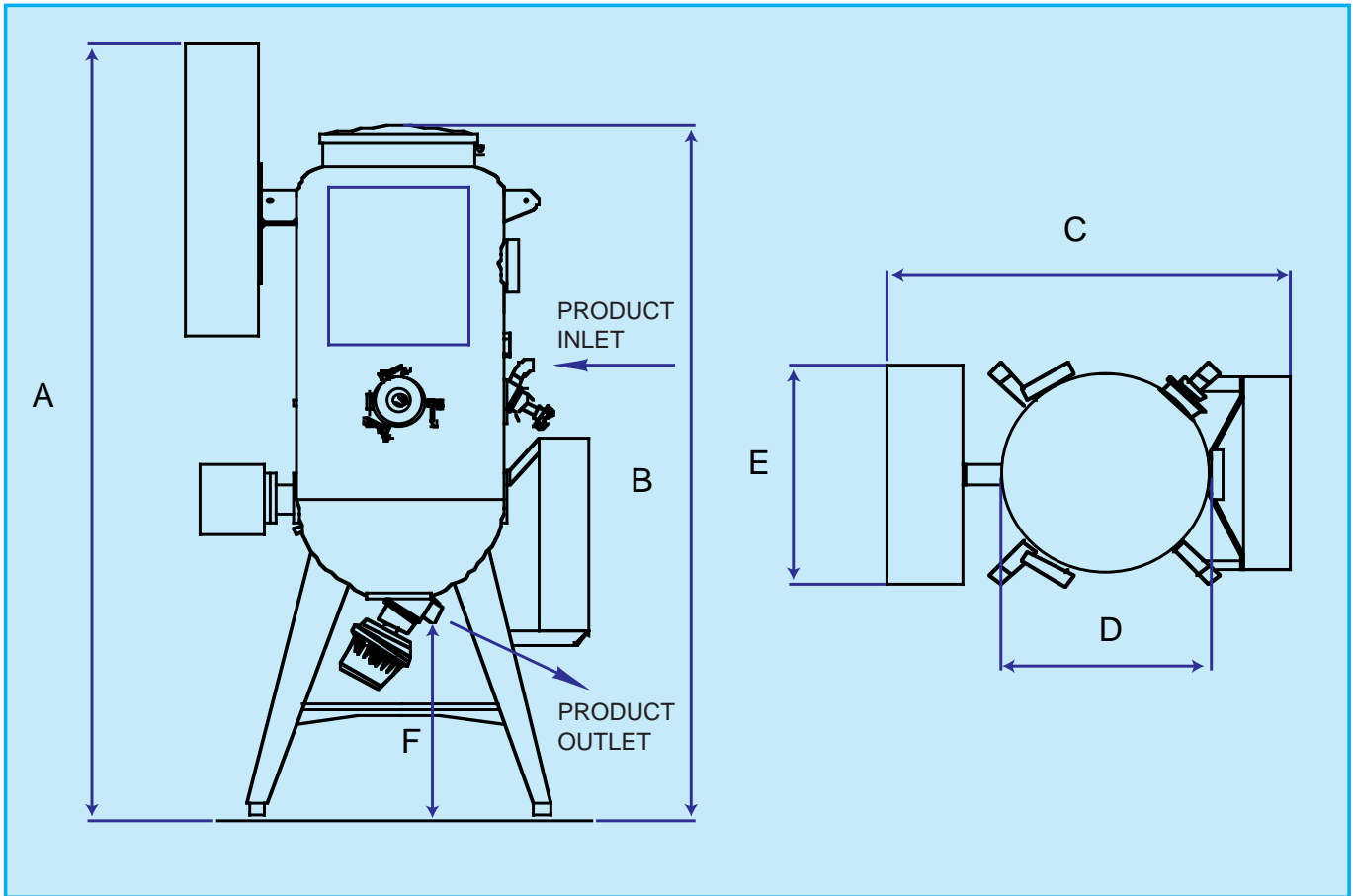
standards and codes of practice.

Access points around the unit permit the introduction of cleaning fluids into the Cryo-COOL® vessel and components can be incorporated within the vessel to enable C.I.P facilities to be applied.

### SIMPLE AND EASY OPERATION

The control system of the Cryo-COOL® unit has been designed to ensure simplicity of operation and easy maintenance. 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-COOL® unit, combined with its operational simplicity and Air Products' total support, gives you improved productivity and top quality product - every time.

- Rapid Liquid Cooling
- Low Capital Cost
- Optimum Food Quality
- Simple Operation
- Expert Support



SPECIFICATIONS								
Model Number	Overall Height 'A' mm	Vessel Height 'B' mm	Overall Depth 'C' mm	Vessel Diameter 'D' mm	Overall Width 'E' mm	Product Outlet Height 'F' mm	Approx Weight kg	Max Load kg
CC 250	3210	2870	1615	825	900	850	650	250
CC 500	3780	3450	1790	1000	1100	850	850	500

SERVICES		
Electrical Power Supply	Single Phase N & E 220V	2.5kW
Pneumatic Air Supply	80psig/5.5barg	cooling - 1m <sup>3</sup> /hour vacuum transfer - 36m <sup>3</sup> /hour

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