

HIGH QUALITY IQF FREEZING AND COATING



CRYO-TUMBLER™

Air Products introduces the CRYO-TUMBLER™, a revolutionary concept which harnesses the speed and economy of liquid nitrogen for fast freezing or chilling of a variety of free-flowing products. The CRYO-TUMBLER also provides the perfect solution for the batch coating of IQF-frozen products with any type of sauce or herbs, for example coated vegetables, mushrooms, pasta, diced meat and poultry products. The unit is also ideal for the mixing and coating of mixed ingredient products such as stir-fry vegetables and meat dishes including chilli con carne or paella-type products.... And all this using little floorspace and requiring low capital investment.

A POWERFULL TECHNOLOGY

CRYO-TUMBLER consists of a double-skinned vacuum insulated rotating drum ensuring maximum and efficient use of liquid nitrogen. This design also improves safety by

eliminating cold surfaces. The CRYO-TUMBLER can fit naturally with flowline production and comes in two models to accommodate different production requirements. It can also be used in conjunction with other Air Products processing equipment e.g. the CRYO-ROTARY™. The product can be loaded into the system manually or with a conveyor belt, and is gently tumbled and chilled or frozen to the desired temperature. An optional sauce injection system can be activated to coat the product with any kind of sauce.

100% IQF QUALITY

The constant rotation of the CRYO-TUMBLER during the freezing process, together with the very low temperature, prevent moist foodstuffs adhering to each other or to the inside of the drum. The smooth internal surface and interior design of the drum ensure the product is rotated gently to preserve its natural appearance and avoid damage to the coating. Operation of the CRYO-TUMBLER is fully automated and requires minimal attention. A user-friendly

Programmable Logic Controller, PLC, regulates drum rotation speed, temperature, process time and sauce injection.

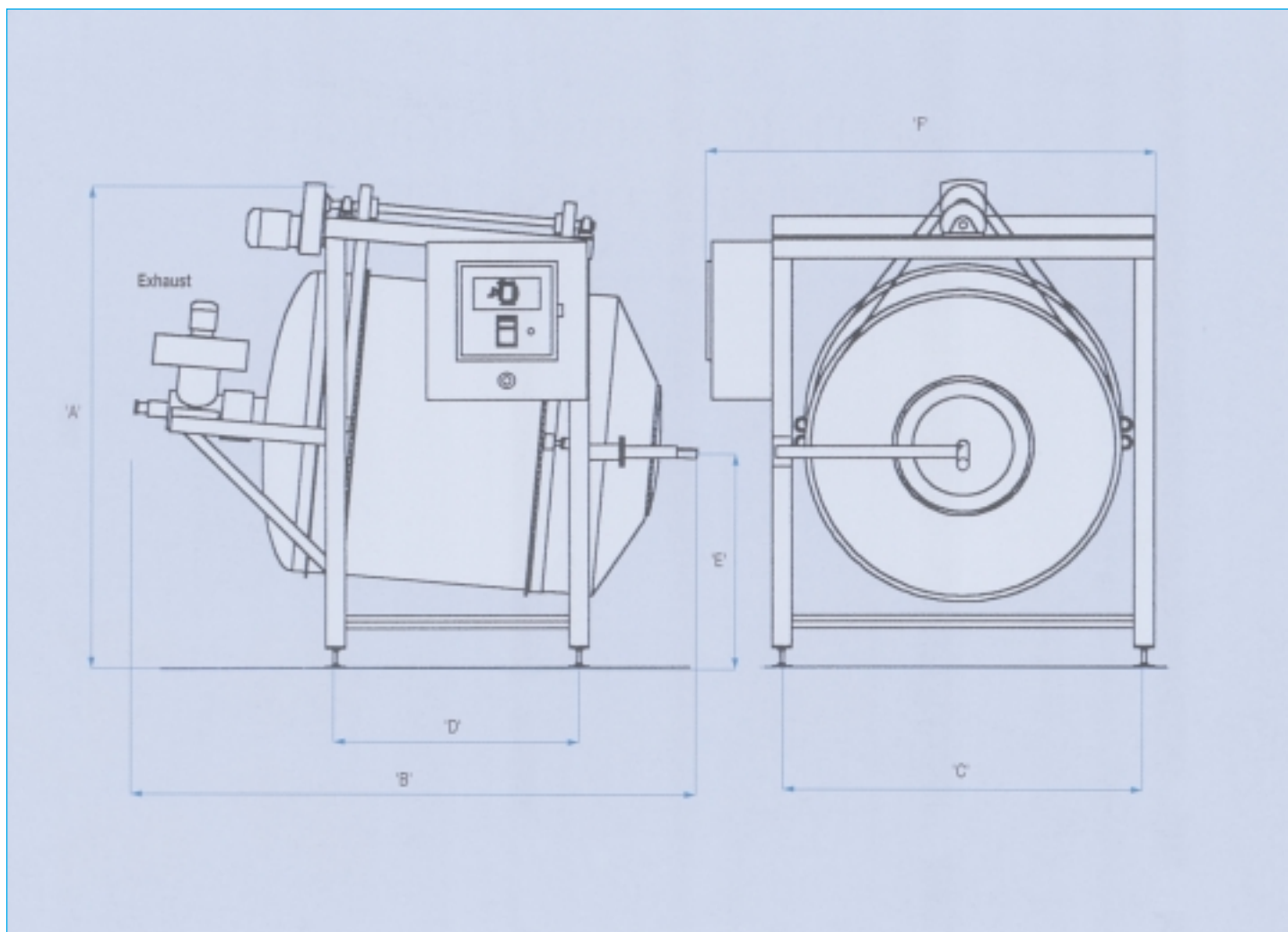
EASY TO CLEAN

The CRYO-TUMBLER consists entirely of food grade stainless steel and is constructed to meet all industry hygiene requirements. Cleaning of the equipment is semi-automatic and is achieved by applying cleaning fluid through an injection system into the rotating drum.

HIGH THROUGHPUT SPACE

The CRYO-TUMBLER offers a high production throughput capacity within minimal floorspace at low capital cost. The unit offers you high productivity and simple sauce coating processing capability.

Low



MODEL NUMBER	OVERALL HEIGHT 'A'	OVERALL LENGHT 'B'	ACCESS LENGHT 'C'	LOADING HEIGHT 'D'	FRAME WIDTH 'E'	OVERALL WIDTH 'F'	INFEEED DIAMETER 'G'	APPROX WEIGHT Kg	MAX LOAD Kg
	mm	mm	mm	mm	mm	mm	mm		
CT 1400	2700	3175	6000	1200	1900	2250	500	1500	450
CT 1900	3100	3525	6750	1350	2570	2920	500	2000	850

SERVICES:

Electrical Power Supply	3 Phase, 415V, 4kW
Pneumatic Air Supply	80 psgi/5.5 barg
Water Supply (for sauce injector if fitted)	5 litre/min @ 25°C

AIR PRODUCTS PLC

Food Group
1 Millennium Gate
Westmere Drive
Crewe CW1 6JA
Tel.: 0800 44 12 70
Fax: 01270 50 65 17