

Freezing and chilling

Liquid nitrogen systems offer a cost-effective alternative to traditional methods of food freezing and chilling - processing larger quantities faster, while occupying significantly less floor space. Available in a range of sizes, our systems are flexible enough to fit easily into existing production systems with a minimum of capital expenditure.

CRYO-QUICK™ Freezing Tunnels

Tunnel freezers are the mainstay of our liquid nitrogen systems. First introduced in 1965, the Cryo-Quick™ tunnel range is a solution to all your production needs. It includes tunnels designed for stand-alone use or for integration into systems incorporating immersion freezers or other equipment from the growing family of Cryo-Quick™ freezing systems. Products typically frozen in tunnels are meat cuts, burgers, fish fillets, seafood, raspberries, bakery products, ice cream and ready meals.

CRYO-QUICK™ VT tunnel

The Leading Edge Vortice Gas-flow Technology

One of the most powerful cryogenic spray tunnels available, the Cryo-Quick™ VT tunnel allows you to halve your space requirement or double your production capacity.

- Maximum performance
- Minimum floor space
- High heat transfer rate
- Lowest overall operating costs



CRYO-QUICK™ 'GW/QF' tunnel

The Mid-Range Series for premium quality cryogenic products

Flexible and performant tunnel freezers with throughput capacities ranging from 100 kg per hour to 3000 kg per hour or more in a standard range of machine.

- Efficient & flexible freezing
- High productivity
- Low capital outlay or rental
- Simple installation and start-up



CRYO-QUICK™ E tunnel

The Economy Tunnel capable of handling a wide variety of products.

An ideal freezer for new processors wishing to start frozen or chilled processing and for existing processors needing to test-market a new product.

- Cryogenic quality product
- Lowest investment/rental costs
- Mechanically simple
- Easy to operate
- Low maintenance



CRYO-BATCH™ cabinet freezer

The Batch Processor for Discontinuous Freezing Applications

Batch processing is the perfect solution for fast and economic chilling or freezing of foods. Cryo-Batch™ has been specifically designed to meet the stringent demands of cook-chill and cook-freeze in the catering industry. Very flexible, it is ideal for food processors with batch or low volume freezing/chilling requirements.

- Economic chilling and freezing
- Fast and Flexible
- For batch or low volume production
- Multi-recipe controller to match performance with freezing and chilling requirements



Freezing and chilling (continued)

CRUST-FREEZING

The cryogenic crust-freezing of meat blocks before slicing produces higher quality, thinner slices. Additional benefits include time savings, flexibility of production and better yields (slicing machine capacity can be increased up to 50%). Batch and continuous processes are available.

- Thinner slices
- Increased product quality
- Increased slicing efficiency and capacity
- No sticking of slices
- Easy packaging



CRYO-MIX™ nitrogen injection systems

The Solution to Cooling in Mixing, Tumbling, Blending and Grinding

The Cryo-Mix™ nitrogen injection system cools mixtures of meat, poultry, seafood and other products during the mixing, blending, tumbling or grinding processes. Controlling product temperature during these processes eliminates deterioration and maintains the ideal process temperature before forming.

Nitrogen, chemically inert and non soluble in water, replaces the carbon dioxide that is used in conventional systems. Equally advantageous economically, the result is better quality and better tasting food products.

- Better product taste
- Better product quality
- Perfect control of product temperature
- Chemical inertness and non-solubility of the nitrogen

CRYO-ZAT™ technology

Cryo-Zat™ is a patented cryogenic moulding process based on Zero Adhesion Technology that offers ice cream manufacturers the ability to make premium ice cream products in high definition 3D shapes.

- New value-added and differentiated ice cream products
- High definition surface detail plus exciting and novel 3-dimensional shapes
- Easy product changeover
- Low overall operating costs
- Quick product introduction
- Different capacities available

