

## CRYOLINE® CW. Multi-purpose freezer.



### Introduction

The patented CRYOLINE® CW is a unique multi-purpose freezer which combines the high-quality IQF freezing characteristics of the CRYOWAVE system with the high efficiency of the CRYOLINE® MT tunnel. To switch from the IQF mode for small, free-rolling items, such as shrimp, pizza toppings, fruit and prepared foods, to the standard tunnel mode for traditional products, such as patties and pizzas, takes just a few moments, making this a flexible and versatile freezer. In addition, the CRYOLINE® CW provides free-flowing product characteristics with a very high belt loading, saving space and giving lower running costs compared to conventional systems.

The CRYOWAVE controllable vibration technology allows more rapid freeze of the product, sealing in moisture as it is conveyed through the freezing zone which retains weight and produces higher yield and improves quality.

### Process Overview

The CRYOLINE® CW freezer utilises two zones within a single freezer compartment. In the front zone of the freezer, it employs a mechanism that imparts a vibratory motion to the conveyor belt, creating a wave-like motion along the length of the conveyor. As the product passes through the front section of the freezer, the agitation dislodges the product from the surface of the belt and from surrounding products, while it is sprayed with cryogen.

The combination of agitation and simultaneous injection of cryogen ensures rapid cooling of the product, forming an outer crust that locks in the moisture. Thus, the product yield and quality critical for value-added, IQF seafood and poultry products is maintained. The second zone acts as a standard tunnel freezer and completes the freezing process after the initial crust freeze.

The CRYOLINE® CW freezer can be operated as a standard tunnel freezer by disengaging the vibration motion in the front zone of the freezer.

### Typical products

- Shrimp or other IQF seafood
- Small or diced product such as pizza topping
- Other IQF foods, i.e peas, fruit etc.
- Pizzas
- Patties

**Features and benefits**

- Initial crust freezing maintains product yield for quality critical IQF foods
- Built to the highest hygiene standards
- Fast installation
- Cryoline freezers are designed for ease of cleaning, to minimise downtime
- Easy to operate with touch panel screen storing recipe parameters for future use
- The Cryoline® CW can be operated as a standard tunnel freezer by disengaging the vibration motor in the front zone of the freezer
- Low capital required

**Standard features**

The fully assembled and pre-tested freezer is delivered with the following features:

- Multi-3 language touch-screen control panel
- Retention time control
- Variable speed exhaust fans to maximise efficient use of the refrigerant
- Variable speed circulation fans with automatic defrost
- Fully welded stainless steel construction
- Stainless steel mesh belt
- Height adjustable feet.

**Technical data**

Model	CRYOLINE® CW 1250-5	CRYOLINE® CW 1250-8	CRYOLINE® CW 1250-11
Overall length	5304 mm/17.4 ft	8320 mm/27.3 ft	11320 mm/37.1 ft
Overall width	2167 mm/7.1 ft	2167 mm/7.1 ft	2167 mm/7.1 ft
Overall height (closed)	2195 mm/7.2 ft	2203 mm/7.22 ft	2203 mm/7.22 ft
Overall height (open)	2896 mm/9.5 ft	2752 mm/9 ft	2752 mm/9 ft
Infeed height	904 ± 100 mm/ 35.6 ± 3.9 in	904 ± 100 mm/ 35.6 ± 3.9 in	904 ± 100 mm/ 35.6 ± 3.9 in
Maximum product height (IQF products)	50 mm/2 in	50 mm/2 in	50 mm/2 in
Maximum product height (standard tunnel)	100 mm/4 in	100 mm/4 in	100 mm/4 in
Usable belt width	1060 mm/42 in	1060 mm/42 in	1060 mm/42 in
Voltage, 3 phase 3N/PE	360~500V 32A	360~500V 32A	360~500V 63A

**Optional extras**

The Cryoline® CW freezer is available in 1060mm belt width and starts with a base freezer of 5 metres overall length. Further modules can be added in 3-metre lengths. An optional belt washer is available for the Cryowave® CW freezer, which is connected to the freezer at the product infeed end.

**Treating food better**

Our dedicated team of food experts are available to discuss your individual requirements.

**Contact**

Please contact us for further information on our range of products and services for the food industry.

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