

CRYOLINE® PE. Pellet freezer.



CRYOLINE® PE. Pellet freezer.

Introduction

The CRYOLINE® PE freezer provides an innovative method of producing frozen pellets of sauces, purees and other liquid foodstuffs. This patented freezer will produce IQF pellets in a regular size with high repeatability, opening up many possibilities for the modern food processor. If you are producing for the catering or retail market, this freezer will allow your customer to defrost as much or as little of your product as required, giving you the edge over your competitors.

Process overview

The CRYOLINE® PE works by simply filling the cavities in a belt pre-cooled by liquid nitrogen. The extremely low temperature of the belt rapidly freezes the liquid into the shape of the cavity, thereby stabilising the product before it is released at the end of the belt. The product is then transferred to a final freezer, such as the CRYOLINE® MT tunnel freezer, to complete process. Due to the very low thickness of the joining product, the pellets are easily separated into individual pieces.

Typical products

- Prepared sauces
- Fruit juices
- Vegetable purees
- Fruit purees
- Other liquid products including those with small particulates

Features and benefits

- All-stainless steel construction meeting food grade standards
- Easy-to-clean design as all parts are accessible when the machine is opened
- Fully repeatable production – every pellet will be the same size and weight
- Standard pellet size of 30 x 30 x 6 mm with an option to customise
- Simple controls for ease of use
- Fully controlled liquid nitrogen dosing
- High efficiency, cost-effective process

Standard features

The units are delivered fully assembled and tested with:

- Stainless steel cavity belt
- Drive motor with variable speed control
- Side-mounted control panel with self-explanatory, easy-to-use controls, automatic gas-supply controller and temperature indicator
- Complies with European Machinery Directive and stamped CE
- CFC-free polyurethane insulation with inner and outer stainless steel facing
- Fully welded construction
- Liquid nitrogen system with spray manifold
- Stand with adjustable feet
- Transport wheels

Technical data

Overall length	3000 mm
Overall width	1520 mm
Overall height	1400 mm
Net belt width	400 mm
Infeed height	1050 (+200) mm ¹
Outfeed height	830 (+200) mm ²
Retention time	15-70 s
Power demand	2.1 KW ³
Total weight	750 kg ⁴
Noise level	75 dB(A)

¹ Top of filling box, ² Belt, ³ Belt drive motor and exhaust fan motor, ⁴ Without crate

Optional extras

The main option with this freezer is to vary the pellet size. The density of the product and the inclusion of any solids (e.g. mushrooms), will determine the weight of each pellet and therefore the size of pellet possible. There is even a possibility to have your logo or trademark printed on the pellet by producing customised belt cavities.

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.

BOC

Tel 0800 111 333
Fax 0800 111 555
www.BOOnline.co.uk

BOC Ireland

Tel 1890 355 255
Fax (0)1 409 1801
www.BOOnline.ie

BOC

The Priestley Centre, 10 Priestley Road, The Surrey Research Park, Guildford, Surrey GU2 7XY, UK
Tel +44 1483 579 857, Fax +44 1483 505 211, www.BOOnline.co.uk