



CRYOLINE® SC™. Super contact freezer.

Introduction The CRYOLINE® SC™ cryogenic freezer is designed to process delicate, sticky and hard-to-handle products in an efficient and hygienic way. It uses a disposable plastic film which acts as the conveyor belt travelling through the freezing tunnel over cryogenically refrigerated plates. These plates operate at -196 °C, rapidly and effectively freezing the contact surface of the product, while the tunnel environment is cryogenically cooled by liquid nitrogen to reduce the entire product temperature.

The consolidated features of this freezer technology deliver products free from belt marks and wrinkles which can be easily handled for further processing. Due to the nature of the belt, soft, wet or sticky products can be managed without product deformation or adhesion – even liquids can be frozen with ease. As the belt is disposable, the freezer can be quickly and efficiently cleaned at the end of production, minimising expensive delays.

Process overview The CRYOLINE® SC™ is a contact freezer which removes the heat from the product by contact with the cold plates. The gas generated by the vaporisation of the liquid nitrogen is then exhausted to the atmosphere. As the temperature of the exhaust is controlled, the amount of cold extracted safely from the nitrogen can be optimised according to the production demands. High-speed fans circulate the cold gas atmosphere inside the tunnel and help to freeze the upper surface of the product.

Typical products

- Small or diced product such as pizza topping
- Flat fish
- Marinated or wet products
- Viscous fluids
- Powdered products from hot processes i.e. gravy granules, chocolate powder
- Premium quality products where belt markings may be an issue

Features and benefits

- Handles soft, sticky or marinated products with ease, reducing handling and spoilage
- Leaves no belt marks due to the plastic film belt
- Does not deform products, giving better appearance and quality
- It is easy to clean, as all parts are accessible, reducing cleaning time and improving hygiene
- The gas control system optimises the use of the liquid nitrogen, ensuring high efficiency
- High capacity in a small space, making optimum use of the available space
- Low capital investment required
- Easy to operate, very low possibility of operator errors
- Due to the single-use film, different products can be processed without cleaning steps

Standard features

- Heat transfer plates
- 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 and separate plate cooling system
- Height adjustable legs
- Low film alarm

Technical data

The required freezer size depends on the throughput of products, their initial temperature and bulk density.

Series	CRYOLINE® SC™						SM
Model	750-6	750-9	750-12	1250-6	1250-9	1250-12	
Number of modules		1	2		1	2	1
Capacity, nominal kg/h	300	450	600	500	750	1,000	100
Length m	8.44	11.44	14.44	8.44	11.44	14.44	4.49
Width m	1.75	1.75	1.75	2.25	2.25	2.25	1.11
Height m	1.62-1.82 (closed) 2.32-2.52 (open) all models						2
Net belt width m	0.75	0.75	0.75	1.25	1.25	1.25	0.55
Product headroom m	0.15	0.15	0.15	0.15	0.15	0.15	0.15
Effective belt area m ²	4.5	6.75	9.0	7.5	11.25	15.0	1.65
Retention time min	1-17	1.5-26	2-35	1-17	1.5-26	2-35	1-30
Power demand* KW	3.5	4.6	5.7	5.0	7.4	9.6	2.2
Weight Kg	2200	2950	3700	2800	3700	4600	890
Noise level dB(A)	75	75	75	75	75	75	75

*Normal consumption with 380-460 V, 3 phase, 50 Hz supply

Optional extras

The CRYOLINE® SC™ cryogenic freezer comes in 2 standard widths of 750 mm and 1250 mm with the basic model having a useable length of 6 metres. It is modular, with the possibility of adding 3-metre tunnel sections to boost capacity, where required.

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
custserv@boc.com

BOC Ireland

Tel 1890 355 255
Fax (0)1 409 1801
irelandsales@boc.com

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.BOConline.co.uk