

Cryoline[®] XF Spiral Freezer: improving production capacity whilst saving space

Business benefits

When Omni Baking Company introduced the new Cryoline[®] XF spiral freezer they were able to:

- Freeze more product per hour whilst saving precious floor space
- Quick freeze products at reduced operating costs
- Increase production rate by positively impacting on packaging capabilities
- Improve cryogen efficiencies
- Reduce the time required for sanitation thanks to the hygienic design

The food industry of today is increasingly challenging with the pressures to provide high quality yet cost effective products. The new Cryoline[®] XF spiral freezer with innovative cross flow technology provides a high capacity, cost effective solution within a small footprint that has helped Omni Baking to improve their competitive edge.

The issue

Omni Baking Company is a contract bakery that supplies fresh, frozen baked and par-baked products to bakers who serve the retail and foodservice markets. Producing a variety of hearth baked rolls and French breads, as well as pre-spread sliced breads. In the baking industry, where ingredient and labour costs continue to escalate, bakers are constantly looking for new technology that will lower their overall operating costs to increase their competitiveness in the marketplace.

The solution

With decades of successful wholesale baking experience and one of the region's most advanced facilities, Omni Baking Company is no stranger to spiral freezers. The company has recently installed a Linde Cryoline[®] XF cryogenic spiral freezer that has increased production, reduced use of liquid nitrogen and lowered maintenance and sanitation costs; all whilst maintaining the highest quality product that its customers insist on.



The business benefits

“The Cryoline® XF spiral freezer allows us to freeze more product per hour and utilises one-third less of our precious floor space, compared with conventional cryogenic spiral freezers,” said Daniel Mulloy, General Manager for Omni Baking Company.

The improvements experienced by Omni are due to the unique design of the Cryoline® XF spiral freezer, which uses proprietary advanced cross-flow technology to substantially reduce freezing time and improve cryogen efficiency, whilst reducing overall freezer size.

It also provides the added benefit of twice the heat transfer rate of conventional spiral freezers by covering nearly 100 percent of the belt freezing surface area with a high-velocity gas flow. “The Cryoline® XF spiral freezer allows us to quick freeze our products at reduced operating costs while positively impacting downstream conveyor and packaging capabilities, which helps increase our production rate,” said Mulloy.

“In addition to substantial saving on cryogen and our enhanced production capabilities,

we’ve found that the hygienic design features of the Cryoline® XF spiral freezer reduces the amount of time needed for sanitation. This is critically important in a production facility that operates 24/7”, explains Mulloy.

The spiral freezer is designed with sloped floors and a clean in-place system. Because of its compact size, the Cryoline® XF spiral freezer has half the amount of stainless steel and half the belting of conventional spirals. “That translates into much less area to clean between production runs.”

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Daniel Mulloy, General Manager

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