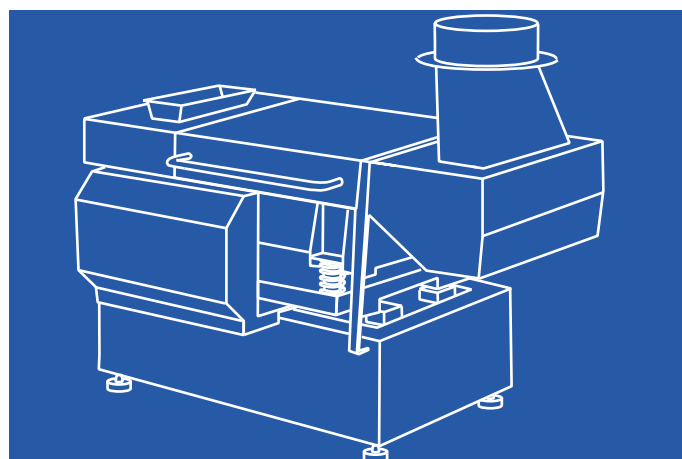


CRYO IMMERSION UNIT- CFV

- Compact design
- Eliminates product losses
- Improved productivity



The Concept

The **CRYO IMMERSION UNIT- CFV** is a patented vibrating

in-line cryogenic freezer that is used to crust freeze or individually quick freeze small, uniformly sized products by immersing them in a shallow bath of liquid nitrogen.

The **CRYO IMMERSION UNIT- CFV** is the most compact immersion freezer on the market today and can address the most difficult space constraints.

It is ideal for those processors that need versatility, excellent sanitary design plus ease of operation and maintenance, with a minimal capital investment and installation cost.

Industries

The **CRYO IMMERSION UNIT- CFV** is ideal for crust freezing or individually quick freezing small, uniformly sized products in the following sectors:

- Meat
- Poultry
- Fish & Seafood
- Fruits & Vegetables
- Dairy

Features

The **CRYO IMMERSION UNIT- CFV** is constructed with stainless steel food contact surfaces and a stainless steel insulated body. The product is transported through a stainless steel freezing trough by varying the immersion bath vibration frequency. The freezer can be opened completely for better accessibility for cleaning, sanitation and maintenance functions. The angle of the freezer can be adjusted for improved draining of the wash water and cleaning solutions during the cleaning operation.

The **CRYO IMMERSION UNIT- CFV** operates with a liquid nitrogen injection system that injects directly into the immersion bath and accurately controls the liquid nitrogen level. The CFP is simple to operate and delivers excellent performance with respect to cryogen efficiency and productivity throughput.

Benefits

- Improved productivity
- Optimized cryogen consumption
- Eliminates product losses due to solid stainless steel trough
- Flexibility to crust freeze or individually quick freeze small, uniformly-sized products
- Very compact design requiring minimal floor space
- Safe and easy to operate
- Easy to install
- Low maintenance costs
- Fast and easy to clean in less than 20 minutes

Model Range

The CRYO IMMERSION UNIT- CFV is available in one standard size:

22 x 14

The CRYO IMMERSION UNIT- CFV meets the required standards & regulations for the following locations:

- Europe
- Middle East
- Africa
- Asia
- Pacific
- South America

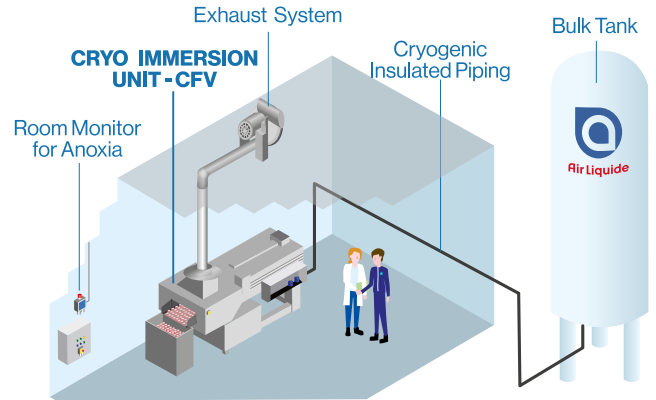
Technical Data

22 x 14	
Overall Dimension (m)	
Length	2.2
Width	1.4
Height	1.7
Height in Open Position	2.0
Freezing Trough Dimensions (m)	
Length	1.3
Width	0.6
Weight (kg)	800
Power Supply	400V 50 Hz 3P + PE
Electrical Power (kW)	3

Options

- Different Electrical Voltages and Frequencies
- Second ALIGAL™ Liquid Nitrogen spray header with its own control system
- Spare Parts Kit

Installation Layout



Related Offer

The CRYO IMMERSION UNIT- CFV is a part of the **Nexelia for Freezing & Chilling** offer which has been specifically designed for those processors that need to achieve a competitive freezing or chilling cost for their food products. The Nexelia solution includes the best of Air Liquide's ALIGAL™ food grade gases, state-of-the-art application equipment and technical support services along with a customized cryogen consumption monitoring program.

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