



# The Freshline F500 and F750 Mixer

Freshline mixing technology can help you stay ahead of your competition by enabling you to develop new product innovations by mixing, freezing and coating. Ideal for coating products such as vegetables, fruits, meat, rice, pasta and more, the flexibility of the technology allows virtually unlimited possibilities for new product developments and line extensions based on the use of creative combinations of ingredients, either as complete meals or side dishes.

The Freshline mixer is available in 500 and 750 litre options allowing you to achieve throughputs of 1-3 tns per hour of product in a small production space.



## For more information

To request a product trial or to discover more about Freshline mixing solutions, contact our specialists on 0800 389 0202

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## Features and benefits

Feature	Benefit
<b>Mixing technology</b>	Uniform coating High coating levels (30%) Sauce % 5-15%
<b>Low temps</b>	Prevents sticking and clumping Portionable final product Control low temperatures to enable forming
<b>High capacity</b>	1200-2700kg/per hour of product Small footprint
<b>Extra wide inspection doors</b>	Easy access for maintenance and cleaning

The system comprises:

- a mixer equipped with a system for injection of liquid nitrogen and sauce
- a liquid nitrogen buffer in order to use liquid nitrogen in stabilized and repeatable conditions, and also to control precisely the amounts of Liquid nitrogen injected
- a silencer on the liquid nitrogen buffer vent
- all instruments for process control and safeties
- control and power cabinet with PLC and human interface

## Specifications

Equipment size	F500	F750
Applications	Mixing/Freezing/Coating	
Process type	Batch	
Efficient volume	500 litres	750 litres
Coating capacity	1200 to 1800 kg/h	1800 to 2700 kg/h
Dimensions (L x W x H)	2000 x 1925 x 1550	2350 x 2200 x 1900
Weight	1925 kg	3450 kg
Maximum coating ratio	15 %	
Typical LIN ratio	0.2 to 0.5 Kg LIN/Kg coated product	
Batch duration	Between 10 and 15 minutes	
Materials	All surfaces in contact with products are in stainless steel Engines are painted with food friendly paints	

## Utilities

Utilities	F500	F750
Electrical supply	400 VAC without neutral	
Power installed	15 KW	25 KW
Average power absorbed	5 KW	8 KW
Water	200 l/h at 15 °C minimum	
Compressed air	6 barg	
Liquid nitrogen	Designed for 2000 kg/h at 3 barg (DN32)	
Nitrogen gas	Max flow 500 l/min Average consumption below 5 Nm <sup>3</sup> /h	



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