

Freshline® Batch Freezer



For fast, economic,
non-continuous chilling and
freezing food products



- High performance
- Versatile
- Easy to use
- Uses liquid nitrogen at -196°

Freshline Batch Multirecipe:

- Permanently stores eight freezing/ chilling recipes
- Recalls recipes at the touch of a button
- Contains the normal temperature and time variables
- Freshline Batch temperature can be varied throughout the timed recipe
- Prevents edge freezing whilst maintaining high cooling rates
- Alpha-numerical display shows process time and batch temperature updates
- Onsite operator training provided
- Designed to accept industry standard trolleys (1m x 0.6m x 1.8m) eg. GASTRONORM

The Air Products Freshline Batch unit uses the unique qualities of liquid nitrogen refrigeration for fast economic chilling or freezing of foods. The Freshline Batch has been specifically designed to meet the stringent needs of cook-chill and cook-freeze in the catering industry. It is also ideal for most food processors with batch or low volume freezing/chilling requirements.

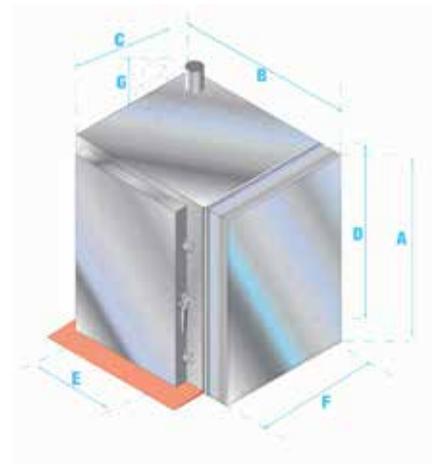
How does it work?

The Freshline Batch liquid nitrogen refrigeration system consists of an insulated food grade stainless steel cabinet with three custom designed fans and liquid nitrogen injection system. Liquid nitrogen at -196°C is injected into the fan generated gas stream. The super cooled gas stream passes evenly over the tray or trolley mounted containers, quickly refrigerating the products. Typically the Freshline Batch takes 20 minutes to refrigerate 100kg of product. Both in-out and straight through versions are available.

Technical Data

Model	CB1200	CB2400
External Height A	2.2m	2.3m
External Width B	1.6m	2.1m
External Depth C	1.7m	1.7m
Internal Height D	2m	2m
Door Width E	0.7m	1.3m
Internal Depth F	1.4m	1.6m
External Height G	2.7m	2.7m
Volume	1.2m ³	2.4m ³
Weight	1200kg	1800kg

- * Technical data is approximately calculated.
- Electrical supply: 3 Phase 400V 50Hz 12A max (CBMini can be supplied with single phase 220V 50Hz if required).
- Liquid nitrogen supply: 15mm, stainless steel or Cu Pipe.
- Maximum refrigeration capacity: 60-90kW.
- Normal refrigeration capacity: 25-50kW.
- Air pressure: 5-7 barg.
- Exhaust details: stainless steel ductwork 200mm diameter; connected to exterior of the building.



Freshline Mini Batch (CBMini)

Freshline Mini Batch (CBMini) features the same fan, LIN injection and programmable control system as the CB1200 and CB2400. CBMini is ideal for “in-house” product testing, product development, laboratories and small scale production. It can be supplied as a Table Top model or with its own moveable stainless steel base frame. If you are already using cryogenics freezing, CBMini is a great tool to develop your product range. If you are not yet using cryogenic freezing, CBMini will be a new and exciting way to trial and experience its benefits comparing to other chilling and freezing methods.

tell me more

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