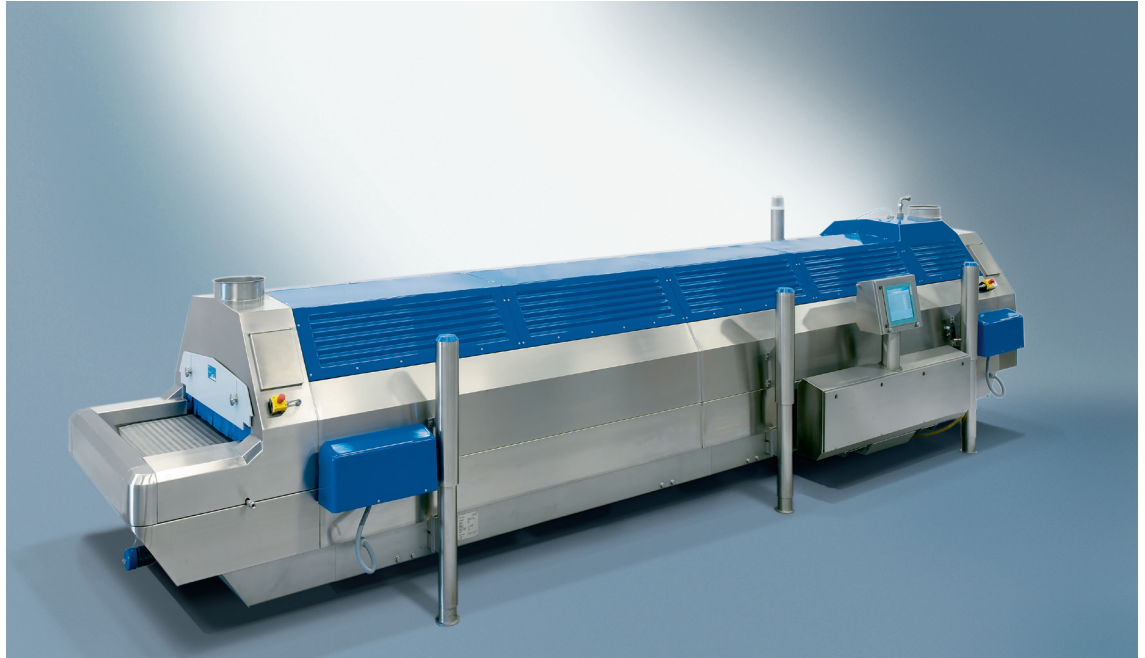


CRYOLINE®CW. Multi-purpose freezer.



Concept The patented CRYOLINE®CW is a unique multi-purpose freezer which combines the high quality IQF (individually quick frozen) freezing characteristics of the CRYOWAVE system with the high efficiency of the CRYOLINE®MT tunnel. To switch from the IQF mode for small, free rolling items such as shrimp, pizza toppings, fruit and prepared foods, to the standard mode for more traditional products, for example, patties and pizzas, takes just a few moments, making this a flexible and versatile freezer. In addition, the CRYOLINE®CW provides free flowing product characteristics with a very high belt loading - saving space and giving lower running costs compared to conventional systems.

The CRYOWAVE controllable vibration technology rapidly freezes the product, sealing in moisture as it is conveyed through the freezing zone. This retains weight and produces high yield and quality.

Refrigerant The cryogenic medium, either liquid nitrogen or carbon dioxide can be used which further enhances the flexibility and versatility of the freezer.

Operation The CRYOLINE®CW freezers employ a mechanism that impacts a vibratory motion to the conveyor belt, creating a 'wave like' motion along the length of the conveyor belt. As food product travels through the freezer, the agitation dislodges the product piece from the surface of the belt and from surrounding products while it is sprayed with cryogen.

The combination of agitation and simultaneous injection of cryogen ensures rapid cooling of the product, forming an outer crust that locks in moisture. Thus, the product yield and quality critical for value added IQF seafood and poultry products is maintained.

The CRYOLINE®CW freezer can be operated as a standard tunnel freezer by disengaging the vibration motion in the front zone of the freezer.

Recipes can be simply loaded into the tunnel by accessing the recipe screen in the touch panel, allowing the storage and recall of the operational parameters of all product types.

- Hygiene** The simplicity of the design enables the customer to maximise productivity by reducing cleaning and maintenance downtime. CRYOLINE® freezers are designed for hygiene and ease of cleaning, starting with the freezer’s sloping floors and centre trough drainage. All internal components are stainless steel or polyethylene construction. Modules are fully welded, ground and finished. The freezer top lifts vertically via an electric screw jack, providing full access into the tunnel for cleaning. A control panel allows data storage of operating parameters for quality assurance tracking and traceability.
- Model range** The CRYOLINE®CW freezer is available in 1060mm belt width and length from 5-14m.
- Options** BOC offers a belt pre-washing system for the CRYOLINE®CW freezer, which is connected to the freezer at the product.
- Standard features** The fully assembled and pre-tested freezer is delivered with the following features:
- Multi-language touch screen control panel
 - Retention time control
 - Variable speed exhaust fans to maximise efficient use of the refrigerant
 - Variable speed circulation fans with automatic defrost
 - Fully welded stainless steel construction
 - Stainless Steel mash belt
 - Height adjustable feet, allowing ease of cleaning below the freezer

Technical data CRYOLINE®CW

	CRYOLINE®CW 1000-5	CRYOLINE®CW 1000-8	CRYOLINE®CW 1000-11	CRYOLINE®CW 1000-14
Overall length (mm/ft)	5,320/17.4	8,320/27.3	11,320/37.1	14,320/46.9
Overall width (mm/ft)	2,167/7.1	2,167/7.1	2,167/7.1	2,167/7.1
Overall height (mm/ft) (closed)	2,203/7.22	2,203/7.22	2,203/7.22	2,203/7.22
Overall height (mm/ft) (open)	2,752/9	2,752/9	2,752/9	2,752/9
In-feed height (mm/in)	904 ± 100/ 35.6 ± 3.9	904 ± 100/ 35.6 ± 3.9	904 ± 100/ 35.6 ± 3.9	904 ± 100/ 35.6 ± 3.9
Max. product height (mm/in) (IQF products)	50mm/2in	50mm/2in	50mm/2in	50mm/2in
Max. product height (mm/in) (standard tunnel)	100mm/4in	100mm/4in	100mm/4in	100mm/4in
Usable belt width (mm/in)	1060mm/42in	1060mm/42in	1060mm/42in	1060mm/42in
Voltage, 3 phase 3N/PE	360/500 32A	360/500 32A	360/500 32A	360/500 32A



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