

CRYOLINE® PE 800. Pellet freezer.



Introduction If you are looking for ways of producing frozen pellets of sauces, purées and other liquid foodstuffs, then take a closer look at the CRYOLINE® PE. This patented freezer will produce IQF (individually quick frozen) pellets in a regular size with high repeatability, opening up many possibilities for the modern food processor. If you are producing for the catering or retail market, this freezer will allow your customer to defrost as much or as little of your product as required, giving you the edge over you competitors.

Operation The CRYOLINE® PE works by simply filling the cavities in a belt pre-cooled by liquid nitrogen. The extremely low temperature of the belt rapidly freezes the liquid into the shape of the cavity, thereby stabilising the product before it is released at the end of the belt. The product is then transferred to an integral CRYOLINE® MT tunnel freezer to complete the process and form a 'chocolate bar' of pellets. Due to the very low thickness of the joining product, the pellets are easily separated into individual pieces.

Standard features The units are delivered fully assembled and tested with:

- Stainless steel cavity belt
- Drive motor with variable speed control
- Side mounted control panel with self-explanatory, easy to use controls, automatic gas supply controller and temperature indicator
- CFC free polyurethane insulation with inner and outer stainless steel facing
- Liquid nitrogen system with spray manifold
- Height adjustable feet, allowing ease of cleaning below the freezer

Additional features

- Fully welded stainless steel construction, meeting food grade standards
- Easy to clean design as all parts are accessible when the machine is opened
- Fully repeatable production - every pellet will be the same size and weight
- Standard pellet size of 32 x 25 x 8mm, this equates to approximately 5g with an option to customise
- Simple controls for ease of use
- Fully controlled liquid nitrogen dosing
- High efficiency, cost effective process

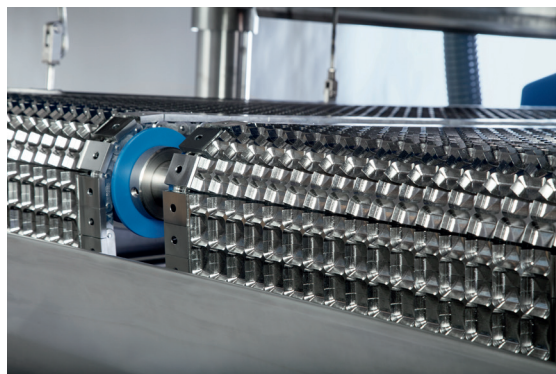
Options BOC offers a standard belt cavity size with only a few additional mold size options. The density of the product and the inclusion of any solids E.G. mushrooms, will determine the weight of each pellet. There is even a possibility to have your logo or trademark printed on the pellet by producing the belt cavities in a special way.

- Typical products**
- Prepared sauces
 - Fruit juices
 - Vegetable purées
 - Fruit purées
 - Other liquid products

Technical data CRYOLINE®PE

	CRYOLINE®PE 800-11	CRYOLINE®PE 800-14
Overall length (mm)	11,400	14,400
Overall width (mm)	2,230	2,230
Overall height, closed (mm)	2,040 ± 100	2,040 ± 100
Overall height, open (mm)	2,740 ± 100	2,740 ± 100
Net belt width (mm)	2 x 400	2 x 400
In-feed height* (mm)	1,310 ± 100	1,310 ± 100
Out-feed height^ (mm)	1,040 ± 100	1,040 ± 100
Retention time † (s)	15-60	15-60
Power demand (kW)	15	18
Total weight ‡ (kg)	4,400	5,400
Noise level (dBA)	75	75

*Top of filling box ^Belt †Pellet belt only ‡Without crate



Portion controlled cavity belt.



Inside the CRYOLINE®PE freezer.

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