

CRYOLINE® PE 800. Pellet freezer.



Introduction

If you are looking for ways of producing frozen pellets of sauces, purees and other liquid foodstuffs, then take a closer look at the CRYOLINE® PE. This patented freezer will produce IQF 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 your 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.

Features

- All-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 8 mm, this equates to approx. 5 g, with an option to customise
- Simple controls for ease of use
- Fully controlled liquid nitrogen dosing
- High efficiency, cost-effective process

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
 - Fully welded construction
 - Liquid nitrogen system with spray manifold
 - Legs with adjustable feet

Options Linde 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 purees
- Fruit purees
- Other liquid products

Technical data

	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

Treating food better Other leaflets about our complete range of applications and products are available in all sales offices. Our experts are available for consultation.



Portion controlled cavity belt

Linde AG
Linde Gases Division, Seitnerstrasse 70, 82049 Pullach, Germany
Phone +49.89.74 46-0, Fax +49.89.74 46-12 30, www.linde-gas.com

CRYOLINE® is a registered trademark of the Linde Group.