

Freshline[®] Spiral Freezer (N₂ or CO₂) Maximize throughput with minimal floorspace



Benefits

- Small footprint
- High-capacity throughput
- Capable of freezing/chilling a wide variety of food products
- Efficient cryogen consumption (N₂ or CO₂)
- Excellent product yield and quality
- Simple, hygienic design
- Standard models and custom layouts available

Air Products' Cryogenic Spiral Freezer has been designed to provide efficient, continuous performance in a small footprint while enabling you to freeze or chill a wide variety of food products at high production rates.

Utilizing the refrigeration power of nitrogen or carbon dioxide allows you to improve the quality and yield of your products and minimizes upfront capital investment. It's also simpler to operate, maintain and clean than traditional mechanical freezing systems.



The Air Products Cryogenic Spiral Freezer can be the ace up your sleeve when you want to add freezing or chilling capacity in a small footprint. It delivers high-capacity throughput with the quality you expect from cryogenic freezing. It can freeze or chill a wide variety of food products from prepared meals, pizzas, ice cream, hamburgers, chicken, plant-based alternatives, baked goods, or anything in between.

Compared to mechanical freezing system, cryogenic spirals are much simpler to operate and maintain. And since there are no refrigeration coils and other nooks and crannies associated with a mechanical spiral, cryogenic spirals are simpler to clean and inspect.

High capacity, small footprint

The Air Products cryogenic spiral freezer delivers high-capacity throughput in a small space. The combination of the power of cryogenic freezing, and the compact design of a spiral freezer, allows you maximize throughput while minimizing the amount of valuable floor space required in your plant.

Efficient performance

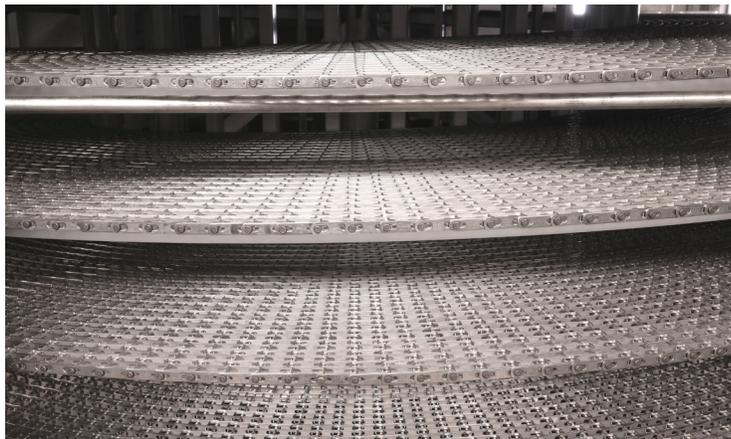
The Air Products cryogenic spiral freezer was designed for maximum efficiency and ease of cleaning. The cryogen can be sprayed directly on the product, into the freezer, or a mix of both depending on the needs of your specific product. The cryogenic gas is then circulated throughout the unit with high-velocity fans to ensure maximum efficiency and heat transfer. Cleanliness and sanitation are simplified as the internal workings are completely accessible from both sides of the freezer through large doors.

Standard and custom designs available to meet your needs

The Air Products cryogenic spiral freezer comes in standard models and configurations, or can be custom-designed in a variety of layouts to meet your needs. The belt of the freezer can turn clockwise or counter-clockwise, product can travel upwards or downwards, and may enter and exit the freezer from any combination of sides. Air Products' Food Specialists will be with you every step of the way to give you expert guidance. They will ensure you select the proper size and configuration, be there for installation and start-up, and make sure the freezer is meeting your expectations when operated at full capacity.

Ask Air Products . . . and expect more

In addition to the equipment and gas supply, we supply the training and safety systems necessary for a quality installation. Our Food Specialists will be there for you to provide technical support before, during, and after installation. Whether your packaging, cooling, chilling or freezing applications include prepared meals, pizzas, ice cream, hamburgers, chicken, plant based alternatives, baked goods or anything in between, the Air Products team offers you the highest purity gases and the latest equipment. We can help improve your productivity, lower your costs, maximize your returns, and help make you more competitive in the market.



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