

# *Freshline™ Batch Freezer*

*For fast, economic, discontinuous freezing  
of cook-chill and cook-freeze products*



- *High performance*
- *Versatile*
- *Easy to use*
- *Uses liquid nitrogen at  $-196^{\circ}$*



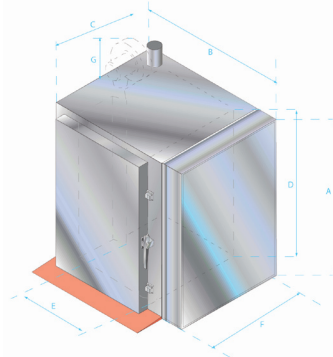


**Air Products'  
Freshline™ Batch**

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 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  $-196^{\circ}\text{C}$  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 100 kg of product. Both in-out and straight through versions are available for both multirecipe and standard.



### Technical data

| Model             | CB1200            | CB2400            |
|-------------------|-------------------|-------------------|
| External height A | 2125mm            | 2265mm            |
| External width B  | 1572mm            | 2092mm            |
| External depth C  | 1650mm            | 1650mm            |
| Internal height D | 2000mm            | 2140mm            |
| Door width E      | 730mm             | 1250mm            |
| Internal depth F  | 1400mm            | 1550mm            |
| External height G | 2720mm            | 2685mm            |
| Volume            | 1.2m <sup>3</sup> | 2.4m <sup>3</sup> |
| Weight            | 1200kg            | 1800kg            |

Electrical supply: 3 Phase 400V 50Hz 12A max.

Liquid nitrogen supply: 15mm, stainless steel or Cu Pipe.

Maximum refrigeration capacity: 60-90 kW.

Normal refrigeration capacity: 25-50 kW.

Air pressure: 5-7 barg.

Exhaust details: stainless steel ductwork 200 mm diameter; connected to exterior of the building.

### Freshline™ Batch Multirecipe:

- Permanently stores eight freezing/chilling recipes
- Recalls recipes at 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 eg. GASTRONORM

### Freshline™ Batch Standard

If the requirement is for continuous processing of a single product, the Freshline™ Batch Standard has been manufactured with simplicity in mind.

The Freshline™ Batch Standard features the same fans and liquid nitrogen injection system as the Freshline™ Batch Multirecipe except that the temperature and process time are manually set. To maximise efficiency a separate time controlling the liquid nitrogen injection time has been incorporated, allowing residual cold to be transferred to the product.

**tell me more**

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