

About

The CES batch freezer offers the benefit of full cryogenic freezing or rapid crust freezing and chilling for handling and packaging of delicate or soft products. The CES batch freezer is an efficient freezing method that uses indirect spray for rapid freezing. Cold vapor is recirculated by means of recirculation fans. Nozzles are adjustable to cope with changing freezing requirements or items requiring slower freeze times to prevent surface fractures. Freezer controls are arranged in a user friendly, easy to operate control panel. Cryogenic spray and batch cycle time are easily adjustable for any variety of food items.

Standard Features

- Stainless Welded Structure (Easy Clean)
- Allen Bradley PLC Controls
- Ethernet Ready
- Touch Screen HMI
- Solenoid Valve with PID Logic
- 5" Cryogenic Grade Polyurethane Foam
- Stainless Steel Fan Motors
- Safety Interlocks
- Programmable Recipes

Benefits

- Locks in food flavor & moisture
- Low-footprint
- Conforms easily to any batch process
- Application specific
- Low capital investment
- LIN or/and LCO₂ as Refrigerant
- One day installation
- Adheres to USDA and OSHA guidelines
- UL and CE certified

Options and Accessories

- Dual-Flow Recirculation Fans
- Stainless Steel Carts and Trays
- Core-Temperature Control
- Bottom Insulation
- Push-Through
- Trolley Ramp
- Stainless Steel Exhaust Blower
- Custom Design Units Available
- Custom Product Carts
- Optional Voltages



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