

About

CES Polar-MP multipass freezers are part of CES' complete line of linear cryogenic tunnel freezers used for continuous food processors in the bakery, red meat, fish, poultry and fruit-vegetable industries. Our standard product lines are capable of fully freezing the widest variety of food products from small items such as patties to the largest items such as bread loaves or large cut meat items. The CES tunnels offer the widest configuration of cryogen spray and circulation fan arrangement available to achieve superior product freezing or chilling while avoiding thermal shock, yield loss or dehydration.

Standard Features and Benefits

- 5" Cryogenic Grade Polyurethane Foam
- Allen Bradley PLC Controls
- Stainless Welded Structure (Easy Clean)
- Stainless Steel Fan Motors
- Proportional Control Valve
- Ethernet Ready
- Variable Belt Speed for All Belts
- Stainless Steel Mesh Belt
- Safety Interlocks
- Top-Lifting (Easy Access)
- Programmable Recipes
- Touch Screen HMI
- Sloped Surfaces (Easy Drain)

Options and Accessories

- Side Wall Recirculation Fans
- Stainless Steel Gearbox
- Vapor-Retention Curtains
- Custom Design Units Available
- Remote Electrical Panel
- Clean-in-Place System
- Stainless Steel Exhaust Blower

Benefits

- Locks in food flavor & moisture
- Low-footprint
- Quick installation
- Application specific
- Low capital investment
- LiN or/and LCO₂ as refrigerant
- Increased production abilities
- Adheres to USDA and OSHA guidelines
- UL and CE certified



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