



Unrivalled compactness

Cryogen-Rapid®-Spiral Freezer

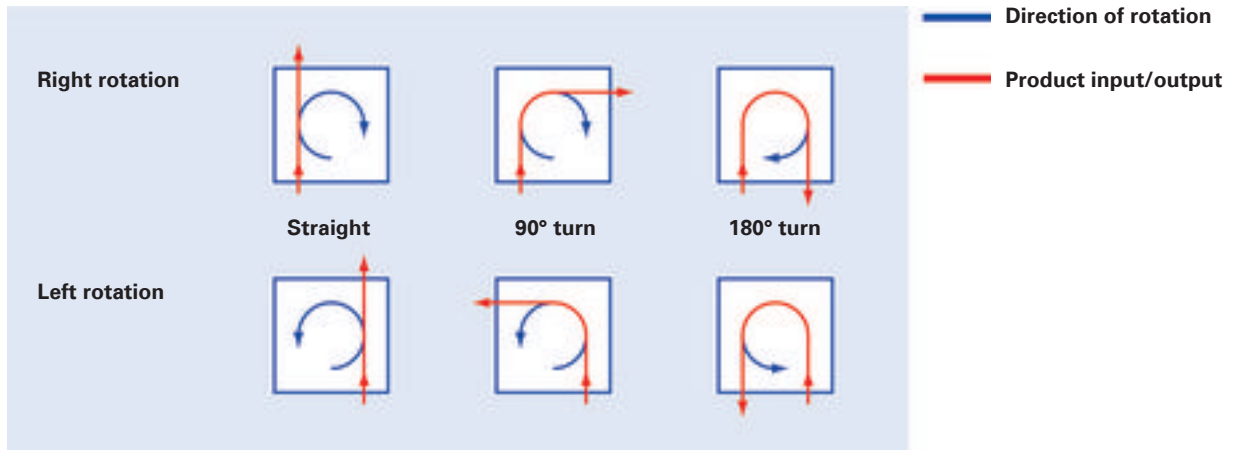
The Cryogen-Rapid®-Spiral Freezer offers high freezing capacity with a small footprint. It is therefore an economically attractive solution where space is limited. Liquid nitrogen (LN₂) or, alternatively, liquid carbon dioxide (LCO₂) is sprayed directly into the freezer in a temperature-controlled process: the nitrogen evaporates or the carbon dioxide snow sublimates. In this process, thermal energy is removed from the food, while it is cooled or frozen in a matter of minutes. Both gases are natural constituents of air and have been approved as food gases in the EU. Due to the low temperatures inside the freezer, only the slightest traces of moisture are required for the atmosphere to become saturated. There is hardly any drying out of the food during freezing, which means that it retains its weight and appetising appearance. In the compact freezer, the conveyor belt runs over several levels like a spiral staircase; product input and output can be adjusted to suit the particular space and production conditions.

Process advantages at a glance

- Small footprint
- High quality: rapid freezing for improved texture, taste and appearance
- Rapid start-up
- Minimal dehydration losses
- Long freezing times possible



Possible product input/output variations with the Cryogen-Rapid®-Spiral Freezer



The Cryogen-Rapid®-Spiral Freezer offers high freezing capacity with a small footprint.

If you have any questions regarding the Cryogen-Rapid®-Spiral Freezer or would like a personal consultation with our application experts, please do not hesitate to contact us.

You can also download this and many other brochures in PDF format from our website: www.messergroup.com

MESSER 

Messer Group GmbH
Gahlingspfad 31
47803 Krefeld
Tel. +49 2151 7811-0
Fax +49 2151 7811-501
info@messergroup.com
www.messergroup.com

Part of the **Messer World** 

