

Food Freezing Equipment: Quality, Safety and Efficiency

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can test a customer's product on commercial-scale equipment to determine the feasibility of using cryogenic cooling and freezing for their specific food product. For more information, call (800) 654-4567, or visit their website at www.airproducts.com/food.

Patented CRYOLINE® XF "Crossflow" Spiral Freezer from Linde Crust Freezes at High Production Rates

Submitted by Linde North America

Cryogenic gases enhance spiral freezers by crust freezing items to lock in shape, quality and, if needed, fully freeze items from the outside in. The high-efficiency CRYOLINE® XF (Crossflow) spiral freezer from Linde North America optimizes food quality at high production rates.

The patented airflow design improves processing efficiency by 10 percent or more compared to existing cryogenic spiral freezers. The design utilizes cryogenic gases more efficiently and chills food at a more even rate across the entire belt width. The result is a more consistent product quality and reduced operating costs.

"The new CRYOLINE XF spiral freezer is a significant step change in spiral freezer technology, delivering increased line production rates while lowering cryogen cost per pound of product," said Mark DiMaggio, head of food and beverage markets, Linde North America. "It is a novel freezer incorporating breakthrough proprietary spiral freezing technology."




The Cryoline® XF spiral freezer features proprietary cross-flow technology for high-efficiency heat transfer.

The CRYOLINE XF freezer dramatically improves cryogen efficiency while significantly reducing overall freezer size. The freezer provides twice the heat transfer rate of conventional spiral freezers making it a perfect freezing or chilling solution for a range of products. Baking: Par-baked goods, artisan breads, rolls, donuts, cookies (cookie dough), and pastries. Prepared foods: Pizzas and dough products, trayed foods and ready meals. Protein: Poultry products including breasts, tenders, wings and patties; formed meat and poultry patties and meatballs; fish fillets and other seafood products.

The CRYOLINE XF is designed for hygiene and ease of sanitation. Total accessibility to all internal parts and areas of the freezer reduces cleaning and maintenance downtime. The freezer can also be equipped with an optional, built-in, self-cleaning CIP ("clean-in-place") belt washer system.

The Linde Food Team performs in-plant assessments and works with processors to develop optimal process solutions. For more information, visit www.lindefood.com or call: 800/755-9277.


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