

Freshline[®] High Performance Batch Freezer

Optimal productivity and product quality with
reduced running costs



The Air Products Freshline[®] High Performance Batch unit uses the unique qualities of cryogenics to offer you an ultra-fast and cost-effective chilling or freezing solution.

This new generation cabinet freezer offers a noticeably better performance and homogeneity than other cryogenic batch freezers on the market. This means shorter processing times and reduced nitrogen consumption while delivering an improved product quality. The Freshline[®] High Performance 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.

Key benefits

vs. other cabinet freezers on the market:



Superior quality frozen products, delivering a homogenous freeze - neither over nor under frozen



State of the art performance: higher throughput/shorter freezing times



Reduced running costs: less nitrogen needed per kg of frozen product



Delivering the latest standards in cleanability and hygiene

vs. air-blast cabinet freezers (additional benefits):



Ultra-fast freeze or chill



High quality freeze (a faster freeze means a better frozen product)



Suitable for any type of food item, allowing easy and fast product switchovers



Limited investment cost/rental possibility

Other benefits/features :

- Easy to operate, maintain and clean
- Touch screen shows process time and batch temperature updates
- Permanently stores eight freezing/ chilling recipes
- Recalls recipes at the touch of a button
- Adjustable parameters: temperature can be varied throughout the timed recipe
- Possibility to record the process temperature and steps for QA
- Onsite operator training provided
- Suitable for all types of trolleys up to 1 x 0.6 x 1.8 metres.
- Operates with either liquid nitrogen or carbon dioxide (CO₂)

How does it work?

The Freshline® High Performance Batch system consists of an insulated food grade stainless steel cabinet with three custom designed fans and liquid nitrogen or CO₂ injection system. Liquid nitrogen or CO₂ is injected into the fan generated gas stream. The super cooled gas stream passes evenly over the tray or trolley mounted containers to quickly cool down or freeze the products. Typically, the Freshline® Batch takes 20 minutes to freeze 100 kg of product.

We offer three sizes of batch freezers: CB2400, CB1200 and CBMini to meet your different batch operational needs. The CB2400, CB1200 are sized to meet your full-scale production needs, whereas the CBMini is ideal for in-house product testing, product development, laboratories and small-scale production. The mini batch freezer can be supplied as a tabletop model or with its own moveable stainless-steel base frame.



Technical data

Model	CB1200	CB2400
External height	2125mm	2265mm
External width	1572mm	2092mm
External depth	1650mm	1650mm
Internal height	2000mm	2140mm
Door width	730mm	1250mm
Internal depth	1400mm	1550mm
External height	2720mm	2685mm
Volume	1.2m ³	2.4m ³
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.

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