

Cryogenic Freezing and Chilling

CRYO IMMERSION UNIT- ACC

The CRYO IMMERSION UNIT- ACC from Airgas, an Air Liquide company, revolutionizes the Individually Quick Frozen (IQF) processing of liquid and small, diced, sticky food products while ensuring exceptional product quality. With its patented continuous current liquid nitrogen immersion freezing technology, this freezer is ideal for processors that need high-volume production, versatility, excellent sanitary design plus ease of operation and maintenance, with minimal capital investment and installation costs.

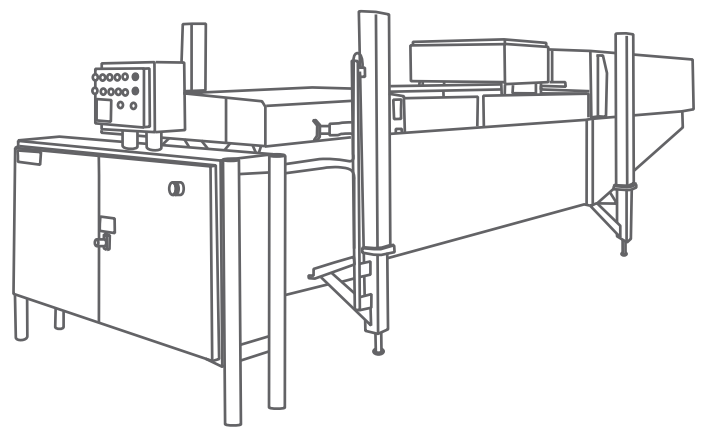
Features

- Constructed of materials that promote improved hygiene during the freezing process
- Hydraulically-powered lift system raises the lid, exit conveyor and impeller system to provide 360-degree accessibility for cleaning, sanitation and maintenance functions
- Freezer base is designed for improved drainage of wash water and cleaning solutions
- Cryogen injection system operates on liquid nitrogen and uses an adjustable continuous current of liquid nitrogen to move the product through the freezer towards the exit conveyor instead of using a belt
- Can be used as a stand-alone freezing system or in conjunction with a post-cool tunnel or a spiral freezer

Benefits

- Designed specifically for high volume production
- Reduces product loss up to 30% with patented continuous current immersion technology
- Versatility to either freeze or crust freeze
- Simple to operate and delivers excellent performance, cryogen efficiency and productivity throughput

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Applications

Ideal for the individual quick freezing or crust freezing of many types of liquid and food products, particularly those that are small, diced and sticky, in the following sectors:

- Dairy
- Fish and seafood
- Fruits and vegetables
- Ice cream
- Meat
- Poultry
- Ready meals

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CRYO IMMERSION UNIT- ACC is a part of the Airgas freezing and chilling offer, specifically designed for processors who need to achieve improved yield and higher quality for their food products. Our solution includes premium food-grade gases, state-of-the-art application equipment, and technical support services along with a customized cryogen consumption optimization program.

Specifications

- Available in 16" x 90" (standard size) with options for custom sizes
- Power supply: 230V or 480V, 60 Hz
- Electrical power: 100 or 60 amps
- Shipping weight: 4000 lbs (1814 kg)

	Size	
	Inches	Centimeters
Freezer length	243.5	618.5
Usable conveyor length	90	229
Conveyor total belt width	20	51
Conveyor useable belt width	16	41
Width of freezer (including ducting)	95.25	242
Product loading height	48 (± 2.5)	122 (± 6.4)
Product discharge height	42 (± 2.5)	107 (± 6.4)
Product clearance	4	10
Shipping crate length	244	620
Shipping crate width	70	178
Shipping crate height (lid down)	75	190.5

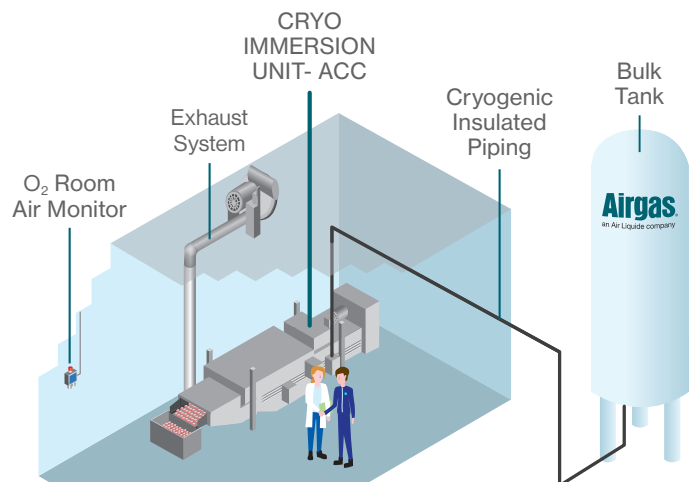
Materials of Construction

- Stainless steel food contact areas and insulated body
- More information available upon request

Available Options

- Custom sizes available for specific needs
- Different electrical voltages and frequencies
- USDA-certified dairy, meat and poultry model
- Custom cryogen consumption optimization program
- Ongoing service and maintenance
- Spare parts packages available

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Airgas
an Air Liquide company