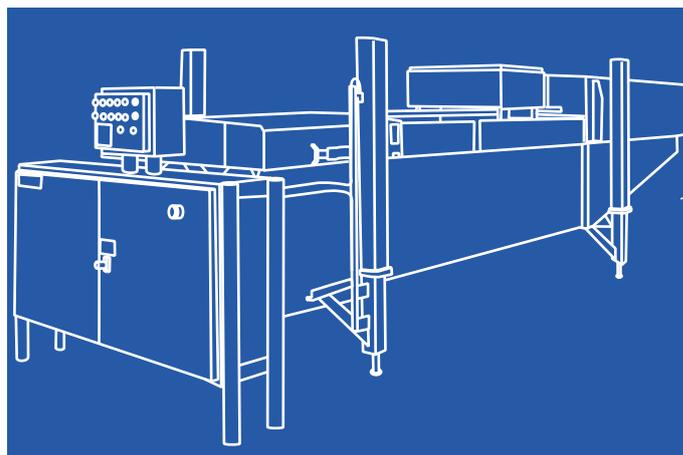


CRYO IMMERSION UNIT- ACC

- Exceptional sanitary design
- Excellent product quality
- High volume production



The Concept

The **CRYO IMMERSION UNIT- ACC** is a patented premium in-line cryogenic immersion freezer that meets the highest food safety standards and is certified under the USDA Dairy, Meat and Poultry Sanitary Equipment Acceptance program.

The **CRYO IMMERSION UNIT- ACC** has revolutionized the 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.

It is ideal for those processors that need high volume production, versatility, excellent sanitary design plus ease of operation and maintenance, with a minimal capital investment and installation cost.

Industries

The **CRYO IMMERSION UNIT- ACC** is 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:

- Meat
- Poultry
- Fish & Seafood
- Ready Meals
- Fruits & Vegetables
- Dairy
- Ice Cream

Features

The **CRYO IMMERSION UNIT- ACC** is constructed with stainless steel food contact surfaces and a stainless steel insulated body. The hydraulically powered lift system raises the lid, exit conveyor and impeller system so that there is 360 degree accessibility for cleaning, sanitation and maintenance functions. The base of the freezer is designed for improved draining of the wash water and cleaning solutions during the cleaning operation and to effectively eliminate trapped water and food particles in order to prevent food safety hazards.

The cryogen injection system operates on liquid nitrogen. Instead of using a belt to transport the products through the liquid nitrogen bath, the adjustable continuous current of liquid nitrogen moves the product through the freezer towards the exit conveyor.

The **CRYO IMMERSION UNIT- ACC** can be used as a stand-alone freezing system or in conjunction with a post-cool tunnel or a spiral freezer.

It is simple to operate and delivers excellent performance with respect to cryogen efficiency and productivity throughput.

Benefits

- Designed specifically for high volume production
- Patented continuous current immersion technology reduces product losses by up to 30%
- Ideal for freezing liquid and IQF small, diced sticky food products
- Versatility to either freeze or crust freeze

- Safe and easy to operate
- Compact design which requires minimal floor space
- Easy to install
- Low maintenance costs
- Reduced cleaning time and costs by up to 50%

Model Range

The size of the CRYO IMMERSION UNIT- ACC can be customized in order to meet the customer's needs but is typically available in one standard size:

16 x 90

The CRYO IMMERSION UNIT-ACC meets the required standards & regulations for the following locations:

- North America
- Central America
- South America
- Asia
- Pacific

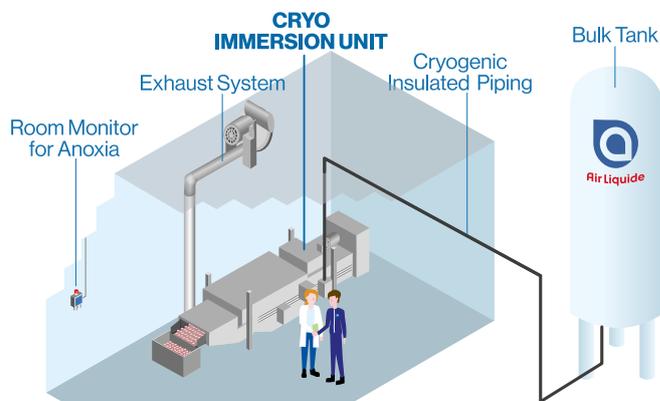
Technical Data

16 x 90		
Freezer Length	243.5"	618.5 cm
Usable Conveyor Length	90"	229 cm
Conveyor Width	20" belt; 16" usable	51 cm belt; 41 cm usable
Width of Freezer (including ducting)	95.25"	242 cm
Product Loading Height (± 2½")	48"	122 cm
Product Discharge Height (± 2½")	42"	107 cm
Product Clearance	4"	10 cm
Shipping Crate Length	244"	620 cm
Shipping Crate Width	70"	178 cm
Shipping Crate Height (lid down)	75"	190.5 cm
Power Supply	230 or 480V, 60 Hz	
Electrical Power (amps)	100 or 60	

Options

- Customized Sizes based on Specific Needs
- Different Electrical Voltages & Frequencies
- USDA Certified Dairy, Meat and Poultry model
- Spare Parts Kit

Installation Layout



Related Offer

The CRYO IMMERSION UNIT- ACC is a part of the **Nexelia for Freezing & Chilling** offer which has been specifically designed for those processors that need to achieve a competitive freezing or chilling cost for their food products. The Nexelia solution includes the best of Air Liquide's ALIGAL™ food grade gases, state-of-the-art application equipment, and technical support services along with a customized cryogen consumption optimization program.

Contact us

Air Liquide Standard Application Equipment - France
 Phone : +33 139 07 62 55
 E-mail : application.equipment@airliquide.com

www.airliquide.com

