

High Performance Spiral Freezer

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The CRYOLINE® XF is built for large capacities from 2,500 to 7,500 kg/h (5,500-16,500 lb/h). This technology delivers twice the heat transfer rate of commercial spiral freezers. It provides a smaller footprint, a higher production capacity and is more efficient than standard cryogenic spiral freezers. It is suitable for high temperature and high moisture products, such as cooked poultry, seafood and prepared meals.

Linde, www.lindeus.com [1]

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<http://www.foodmanufacturing.com/product-releases/2014/04/high-performance-spiral-freezer>

Links:

[1] <http://www.lindeus.com>