

## Spiral Freezer



The CRYOLINE® XF (Cross-Flow) spiral freezer from Linde LLC is ideal for a variety of bakery products including: Par-baked goods, artisan breads, rolls, donuts, cookies (cookie dough), and pastries. Compared to a conventional box spiral, the Cross-Flow spiral freezer consumes about 15 percent less cryogen and can significantly increase production in 30 percent less space.

The space-saving spiral freezer reduces operating costs with a patented air-flow design that consistently moves cryogen across the conveyor belt. A first-ever, hygienic, cylindrical body and enclosure wraps around the belt; reducing stainless steel by more than 25 percent and improving cryogenic efficiency.

**Linde** [www.lindefood.com](http://www.lindefood.com) [1]

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