



ACCU-CHILL® CRC Continuous Rotary Chilling System



The entrance ramp moves product into the rotating unit as precisely measured cryogen is directed at the tumbling food pieces.

Efficient, Effective Chilling

When it comes to the quality of your meat or poultry products, you cannot afford to take chances. Linde's specifically designed chiller was created to efficiently chill food products to a uniform temperature. Upon exit, the product is at a consistent temperature throughout ready for bulk shipping containers or transfer for further processing. Even chilling ensures there are no warm spots or frozen areas.

Continuous Rotary chilling

The system rotates and gently tumbles food pieces keeping them separate for maximum cryogenic gas exposure. This results in a quick, thorough and uniform chilling. The system's patented injection system – using either carbon dioxide or liquid nitrogen – impinges product on all sides, resulting in a quicker heat transfer out of raw or cooked product. The CRC process also helps maintain product appearance, flavor and texture.

The Linde CRC system can be installed quickly into existing line operations or incorporated into new production lines. The compact design allows for maximum flexibility and conserves valuable floor space. The system can also be used in combination with conveyors or tunnel freezers to optimize timed production lines.

Quality Confidence

With over 100 years of cryogenic gas experience and the food testing laboratory, Linde's food scientists and laboratory technicians use their collective knowledge to perform detailed analysis of your product in order to establish the best operating conditions for your chilling operation. Proper calibration and a thorough evaluation of your product will result in cost savings, higher yield and better product quality.

Dimensions & Weights

Type of Module	Length	Width	Usable Belt Width	Entrance Conveyor Height	Exit Conveyor Height
Mini	13' 5" (3988 mm)	5' 8" (1727 mm)	12" (254 mm)	4' 4½" (1333 mm)	5' 6¾" (1695 mm)
Mini Extended	15' 9" (4801 mm)	5' 8" (1727 mm)	12" (254 mm)	4' 5½" (1333 mm)	5' 6¾" (1695 mm)
Standard	16' 9" (4255 mm)	7' 6" (1905 mm)	30" (635 mm)	4' 5⅝" (1360 mm)	6' (1628 mm)
Standard Extended	20' 11" (5314 mm)	7' 6" (1905 mm)	30" (635 mm)	4' 5⅝" (1360 mm)	6' (1628 mm)

- Features**
- Assures consistent temperatures for bulk packaged products and uniform chilling throughout product
 - High throughput increases production rates
 - Maintains flavor and texture quality of product
 - Evenly chilled product remains pliable for handling ease
 - Allows for continuous in-line processing
 - High-speed, efficient heat transfer saves time
 - Small footprint optimized plant floor space

- Benefits**
- Meets new USDA sanitation design guidelines for food processing equipment
 - Ideal for pre-cooling individual food pieces and product chilling
 - Quick installation
 - Welded, modular stainless steel construction
 - Cryogen contact on all product surfaces
 - Easy to operate, maintain and clean
 - Automatic weigh belt control system

Contact Linde Today For more information about ultra performance applications developed from years of freezing and chilling research with cryogenic and process gases, call Linde at **1-844-44LINDE**, or visit our website at www.lindefood.com.

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