



CRYOLINE[®] CF Cabinet freezer



General The CRYOLINE[®] CF cabinet freezer from Linde has a whole range of features making use of the latest in control and manufacturing technology. The cabinet freezer is designed for batch freezing and chilling processes where an inline system is not appropriate. It is especially useful for freezing and chilling prepared foods, bakery products, seafood and meat products, large-size products and products requiring long retention times. The CRYOLINE[®] CF can also be used to store frozen or chilled products.

The cabinet features an easy-to-use, water-resistant control panel capable of storing up to 10 recipes for different product cycle time and temperature requirements, and can be used in five different modes. The doorframe is heated to enable easy opening either during or after the process with no damage or loss of production time. The floor of the unit is thin, with a detachable ramp for ease of loading and unloading. The freezer, which is easy to install, is also equipped with frequency controlled fans to ensure maximized efficiency of the cooling medium and overall flexibility of use. The freezer is made from all-stainless steel components and is fully welded inside. It is optimized for cleaning inside with minimal internal parts which are removable for cleaning.

Model Range The freezer comes in two orientations, the CRYOLINE[®] CF-Single and the CRYOLINE[®] CF-Twin. The twin unit features fans on both sides of the cabinet. The twin unit gives a faster and more even freezing for more demanding products while the standard single unit has fans on just one side of the cabinet and is used for more standard jobs. Other options available include doors front and back for push-through work where the freezer may be placed between high and low risk areas. For larger capacities, it is also possible to have two cabinets joined together with a cold gas transfer between them, enabling optimal refrigerant application.

Refrigerant The CRYOLINE® CF can be used with either liquid nitrogen or carbon dioxide, giving a greater flexibility in applications. The introduction of the gas is controlled via regulated electromagnetic valves ensuring the efficient use of the available cold.

Standard Features With ease of operation and installation in mind, there are many standard features of the CRYOLINE® CF:

- The freezer can be lifted by fork-lift or by crane using the integral lifting eyes
- There is a built-in flange on the top of the unit for mounting the exhaust duct
- It is prepared for integrated oxygen control as a safety measure
- It is also ready for a signal to enable external control
- All-stainless steel hinges and locks
- Adjustable fan speed via frequency converters

- Options**
- Data collection to a PC with batch number for security and batch control
 - External signals
 - Oxygen control for the production room
 - Exhaust fan
 - Heatable temperature probe for easy removal of the probe from the product
 - Increased floor thickness to reduce the possibility of floor freezing
 - Special sizes
 - Reversed version available

Technical Data	Model	CRYOLINE® CF-Single		CRYOLINE® CF-Twin	
Overall width (W)		1,900 mm	74.8 inches	2,350 mm	92.5 inches
Overall height (H)		2,300 mm	90.5 inches	2,300 mm	90.5 inches
Overall length (L) including ramp		1,900 mm	74.8 inches	1,900 mm	74.8 inches
Door clearance		2,100 mm	82.7 inches	2,100 mm	82.7 inches
Usable freezing volume W x L x H		1,100 x 1,250 x 2,050 mm 43.3 x 49.2 x 80.7 inches		1,100 x 1,250 x 2,050 mm 43.3 x 49.2 x 80.7 inches	
Door width		1,100 mm	43.3 inches	1,100 mm	43.3 inches
Exhaust pipe diameter		200 mm	7.9 inches	200 mm	7.9 inches
Power requirement at 400 v, 50 Hz		2.5 kW		4.5 kW	
Noise level		< 70 dB(A)		< 70 dB(A)	