



CRYOLINE® PE Pellet and Dot Freezing System

Food manufacturers are faced with the expense of either buying and storing large inventories of frozen, pre-portioned sauces or making your own sauces using processing systems that have high operating costs or lack flexibility. Linde's sauce pellet freezing system gives you the flexibility you need and the efficiency you expect.

Pellets By combining cryogenics with mechanical refrigeration, Linde has developed a cost effective and easy to use system to make sauce pellets in any shape and size needed for the variety of frozen meals, side dishes, and the portion control ability that customers seek. This Linde technology delivers the quality, flexibility and speed of cryogenics while reducing operating cost by taking advantage of partial mechanical freezing. The pellet depositor system provides you the flexibility to pick and choose the desired product shape and size.

Our proprietary deep immersion freezer provides the controlled residence time needed in a space saving design to finish freezing your sauce products with superior quality.



Sizing Information

Pellet Freezer Assembly Approx. Footprint	16' x 18'
Pellet Freezing System Capacity	2000 lb/hour
Dot Freezing Assembly Approx. Footprint	16' x 7'
Dot Freezing System Capacity	1000 lb/hour

Dots If the shape and size of a pellet is not required, Linde's proprietary dot depositor system and deep immersion freezer can be used to make frozen dots. Our fully cryogenic system will deliver the finished quality and material handling advantages in a compact easy to clean system.

- Features**
- Quick product freezing time
 - Optimized refrigeration system
 - Compact design
 - Custom pellet shapes and sizes
 - Easy to clean

- Benefits**
- Uniform product shape and size
 - Improved quality and appearance
 - Lower product cost
 - Flexible manufacturing process
 - Reduced product inventory and storage
 - Minimum space requirement

**Doing Business
with Linde**

Years of food research at our technology center have identified the ideal cooling conditions for a broad range of food products. When you choose Linde, you're selecting more than the largest supplier of industrial gases in North and South America. You're also selecting a support team that includes:

- Experienced food scientists and engineers.
- A complete array of services, including on-site evaluation, installation, design, start-up support and process optimization – Linde's Total System Approach.
- A food technology laboratory to evaluate your product on full-sized production equipment.

**Contact Linde
Today**

For more information about cryogenic, process analytical and industrial gases used throughout your operation, call Linde at [1-844-44LINDE](tel:1-844-44LINDE), or visit our website at www.lindefood.com