

Double Your Freezing Capacity and Save Space, Too!

The new Ultra-Freeze[®] Three Tier Cryogenic Freezer gives you more than twice the freezing capacity in less space than normally required for a straight through tunnel.



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- lowers capital investment
- raises efficiency
- provides flexibility
- has multiple applications
- available with optional variable speed fans



Ultra-Freeze Cryogenic Freezers

With the new Ultra-Freeze Three Tier Cryogenic Freezer, your products transfer from one level to another during freezing... so your production capacity multiplies as you save space. This keeps your capital investment down, but your potential for profitability up.

More efficient than straight through tunnels because longer dwell time permits greater flexibility in temperature settings.

Ideal for a wide variety of foods—beef patties, shrimp, fish fillets, fruits, vegetables, meat balls, sausage (links, patties), manicotti, stuffed shells, dinner roll dough, and more—for any product with a relatively low profile (maximum 2") that can transfer from one tier to another.

Optional variable speed fans enhance heat transfer. One dial electrically adjusts air velocity for light or heavy products to maximize cooling efficiency.

New end section design further simplifies cleanup, and reduces overall freezer length by 4.25 feet so even less space is required for operation.

Easy Cleaning

Both sides open for full accessibility.

Flexible

With the appropriate piping arrangement, the Ultra-Freeze can operate with Carbon Dioxide or Liquid Nitrogen.

Expandable

Increase capacity as production demand goes up. Modular design enables freezer to be lengthened on location.

Variable Conveyor Speed

Dial-a-speed with SCR conveyor drive control. Meter indicator for convenient repeatable speed settings.

Unique Ultra-Freeze Temperature Control System

Allows you to precisely set the temperature as low as needed to do the job, not higher, not lower.

Controls

All freezer controls are in a splashproof cabinet which can be conveniently located near the processing line.

Advanced Engineering Design and Construction

Rigid steel framework and four inch polyurethane insulation encased in smooth, rugged, white molded fiberglass inside and out.

Dimensions of Ultra-Freeze Three Tier Cryogenic Freezer.

- Product height allowance in three tier freezer is 2 inches.
- Maximum height 81 inches to top of open upper door.

Size	Overall Length	Width*	Usable Conveyor Width	Usable Conveyor Length (feet)			
				1st Tier	2nd Tier	3rd Tier	Total
30-2	14'4"	5'8"	30"	13.5	8.4	10.3	32.2
30-3	20'	5'8"	30"	19.2	14.1	15.9	49.2
30-4	25'7"	5'8"	30"	24.8	19.7	21.5	66.0
30-5	31'3"	5'8"	30"	30.4	25.3	27.2	82.9
30-6	36'10"	5'8"	30"	36.0	30.9	32.8	99.7
30-7	42'6"	5'8"	30"	41.7	36.6	38.4	116.7
30-8	48'1"	5'8"	30"	47.3	42.2	44.0	133.5

*Width includes swing of side opening doors. With doors closed, width is 55 inches.

The Ultra-Freeze Three Tier Cryogenic Freezer means increased productivity and profitability... more freezing capacity, less space required.

For more information contact Carl Fritch at Chemetron Corporation, Carbon Dioxide Division, 111 East Wacker Drive, Chicago, IL 60601, (312) 565-5360.

CHEMETRON

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