Air Liquide
creative oxygen

CRYO SNOW UNIT-SH

- Faster, more homogenous chilling
- Automatic on-site production of co_2 snow
- Easy retrofit to existing food processing equipment

The Concept

The **CRYO SNOW UNIT- SH** is a stainless steel, bell-shaped device for generating Carbon Dioxide (CO_2) snow particles which is then directly deposited on top of the food product for chilling and temperature control applications in many types of food processing equipment. It is used when bottom injection temperature control systems are not a suitable option. The **CRYO SNOW UNIT- SH** can be easily be welded onto the cover of new or used food processing machines such as mixer/blenders, mixer/grinders, dough mixing/kneading machines, bowl cutters, tumblers, cheese shredders/graters, and cheese vats or mixing tanks.

The **CRYO SNOW UNIT- SH** offers the versatility to efficiently chill and control the temperature, while ensuring exceptional product quality, during the batch processing of many types of food products. It is ideal for those processors that need increased productivity and ease of operation with a minimal capital investment and installation cost.

Industries

The **CRYO SNOW UNIT- SH** is ideal for the temperature control and chilling of many types of food products in the following sectors:

- Meat
- Poultry
- Fish & Seafood
- Bakery
- Dairy (Cheese)

Features

The **CRYO SNOW UNIT- SH** is constructed using stainless steel food contact surfaces with a simple bell shape which produces a flaky snow at a medium velocity while minimizing CO_2 snow accumulation or blockage inside the device. It is easy to clean due to its smooth surfaces and does not require any maintenance.

The CO_2 injector tip has calibrated opening(s) that can be easily changed in order to adjust the CO_2 flow rate to different chilling requirements. Solenoid valves and flexible hoses/manifolds are sourced separately.

This snow-making device is designed exclusively for use with liquid carbon dioxide.

The **CRYO SNOW UNIT- SH** can be installed in configurations of 1 to 3 snow units on many types of new or used food processing machines.

For new food processing equipment installations, the control of the **CRYO SNOW UNIT- SH** can be easily integrated into the existing PLC panel for the equipment.

For used equipment, an additional control panel can be supplied to control the snow-making unit(s), as an option.

The **CRYO SNOW UNIT- SH** delivers excellent performance with respect to product quality, consistency and productivity throughput.

Benefits

- Flexibility to chill and control the temperature of different types of food products during the mixing, grinding, blending, tumbling or kneading operations
- Accurate and consistent temperature control over a wide temperature range
- Instantaneous CO_2 snow production at the push of a button
- Safe and easy to install and operate
- No maintenance required
- Hygienic design and stainless steel construction
- Easy to clean

Model Range

The CRYO SNOW UNIT- SH is compatible with the following cryogens:

LIQUID CARBON DIOXIDE

The CRYO SNOW UNIT- SH meets the required standards & regulations for the following locations:

- Europe
- Middle East
- Africa
- Asia
- Pacific
- Central America
- North America
- South America

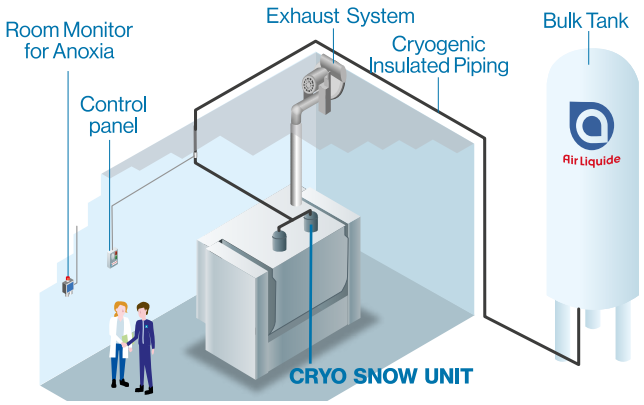
Technical Data

CRYO SNOW UNIT- SH	6/15	8/20
Overall Dimensions		
Height	13 inches 33 cm	21 inches 53 cm
Diameter	6 inches 15 cm	8 inches 20 cm
Flowrate	36 lb LCO_2/min 16 kg LCO_2/min	64 lb LCO_2/min 29 kg LCO_2/min
Weight	5 lb 2.3 kg	11 lb 5 kg

Options

- Electrical Control Panel
- Spare Parts Kit

Installation Layout



Related Offer

The **CRYO SNOW UNIT- SH** is a part of the **Nexelia for Temperature Control** offer which has been specifically designed for those processors that need to achieve a competitive chilling cost for their food products. The Nexelia solution includes the best of Air Liquide's ALIGAL™ food grade gases, state-of-the-art application equipment and technical support services along with a customized Performance Monitoring Service program for cryogen consumption optimization.

Contact us

ALTEC Engineering Solutions - USA
Airgas, an Air Liquide company
Phone : +1 440 232 6305

www.airliquide.com

Air Liquide
creative oxygen