

ALIGAL CRUST FLOW V-2



IQF

**The New Reference
for compact
freezing of IQF
products with liquid
nitrogen**



■ **Flexibility**

CFV-2 is designed for :

- Freezing small-shaped IQF products
- Crust freezing before dosing fresh products (diced ham, poultry and cheese)
- Crusting before freezing

CFV-2 is designed for meat products (mince meat, diced ham or poultry), diced or grated cheese, seafood (shrimps, mussels), fruits.

■ **Hygiene**

New design for easy cleaning operations
Stainless steel construction

■ **Compactness**

Worldwide, the most compact IQF equipment (3m² foot print !)

■ **Productivity**

Continuous flow rate that can be adjusted from 300 to 2000kg/h.

■ **Better ergonomics**

Safe and easy to operate

Fine tuning of operating parameters via an intuitive Human Machine Interface

Several recipes, multilingual screens

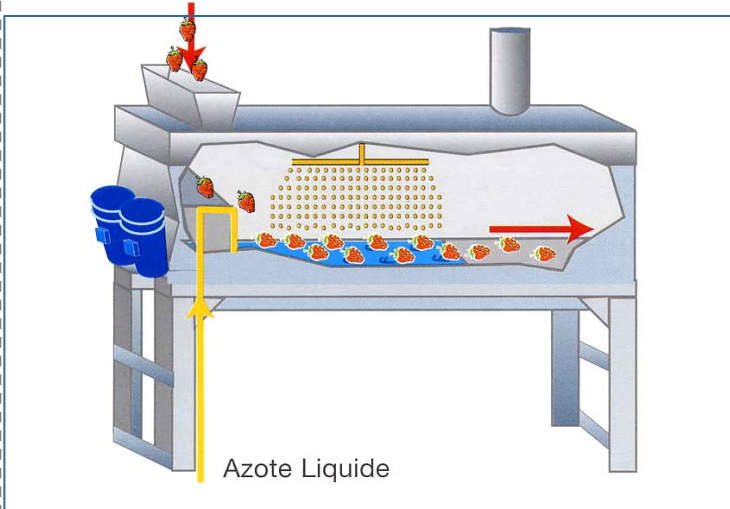
Can be integrated into a processing line with upstream and downstream machines control

■ **Fiability**

Small number of moving parts

CRUST FLOW V-2

Cryogeny in service of IQF products



■ Description of operation :

- The Crust Flow V-2 is a vibrating tunnel used to crust or quick freeze small products by immersing them in a liquid nitrogen bath. The vibrations convey the product from the entrance to the outlet of the tunnel and control the time inside the tunnel (depending of the vibrations frequency). It provides a good heat transfer coefficient by breaking the heating layer (nitrogen gas) forming around the product.
- The liquid nitrogen flows and forms a bed on the total surface of the bottom of the vibrating tunnel. The product leaving the tunnel are separated from the liquid nitrogen by a grid.
- The slope of the trough and the liquid nitrogen level can be easily adjusted depending on the product. As a result, this machine can proceed a wide range of products and processes from a simple surface crusting to a deep freezing.

Characteristics of CRUST FLOW V-2

Electrical supply	400V / 50Hz / 3PH + PE
Electrical power (without exhaust)	1 Kw
Dimensions (mm)	L=2206 ; l=1432 ; H=1383
Total weight (Kg)	1000Kg

■ An Air Liquide innovation :

- The Crust Flow V-2 technology is patented :
 - WO2004 / 092 668
 - EP-505222
 - FR-2853403

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