Freshline® Batch Freezer
For fast, economic, discontinuous freezing of cook-chill and cook-freeze products
The Air Products Freshline® Batch unit uses the unique qualities of liquid nitrogen refrigeration for fast economic chilling or freezing of foods. The Freshline® Batch has been specifically designed to meet the stringent needs of cook-chill and cook-freeze in the catering industry. It is also ideal for food processors with batch or low volume freezing/chilling requirements.

- High performance
- Versatile
- Easy to use
- Uses liquid nitrogen at –196°C

How does it work?
The Freshline® Batch liquid nitrogen refrigeration system consists of an insulated food grade stainless steel cabinet with three custom designed fans and liquid nitrogen injection system. Liquid nitrogen at –196°C is injected into the fan generated gas stream. The super cooled gas stream passes evenly over the tray or trolley mounted containers quickly refrigerating the products. Typically the Freshline® Batch takes 20 minutes to refrigerate 100 kg of product. Both in-out and straight through versions are available for both multirecipe and standard.

Freshline® Batch Multirecipe:
- Permanently stores eight freezing/chilling recipes
- Recalls recipes at touch of a button
- Contains the normal temperature and time variables
- Freshline® Batch temperature can be varied throughout the timed recipe
- Prevents edge freezing whilst maintaining high cooling rates
- Alpha-numerical display shows process time and batch temperature updates
- Onsite operator training provided
- Designed to accept industry standard trolleys eg. GASTRONORM

Freshline® Batch Standard
If the requirement is for continuous processing of a single product, the Freshline® Batch Standard has been manufactured with simplicity in mind.

The Freshline® Batch Standard features the same fans and liquid nitrogen injection system as the Freshline® Batch Multirecipe except that the temperature and process time are manually set. To maximise efficiency a separate time controlling the liquid nitrogen injection time has been incorporated, allowing residual cold to be transferred to the product.

Technical data

<table>
<thead>
<tr>
<th>Model</th>
<th>CB1200</th>
<th>CB2400</th>
</tr>
</thead>
<tbody>
<tr>
<td>External height A</td>
<td>2125mm</td>
<td>2265mm</td>
</tr>
<tr>
<td>External width B</td>
<td>1572mm</td>
<td>2092mm</td>
</tr>
<tr>
<td>External depth C</td>
<td>1650mm</td>
<td>1650mm</td>
</tr>
<tr>
<td>Internal height D</td>
<td>2000mm</td>
<td>2140mm</td>
</tr>
<tr>
<td>Door width E</td>
<td>730mm</td>
<td>1250mm</td>
</tr>
<tr>
<td>Internal depth F</td>
<td>1400mm</td>
<td>1550mm</td>
</tr>
<tr>
<td>External height G</td>
<td>2720mm</td>
<td>2685mm</td>
</tr>
<tr>
<td>Volume</td>
<td>1.2m³</td>
<td>2.4m³</td>
</tr>
<tr>
<td>Weight</td>
<td>1200kg</td>
<td>1800kg</td>
</tr>
</tbody>
</table>

Electrical supply: 3 Phase 400V 50Hz 12A max.
Liquid nitrogen supply: 15mm, stainless steel or Cu Pipe.
Maximum refrigeration capacity: 60-90 kW.
Normal refrigeration capacity: 25-50 kW.
Air pressure: 5-7 barg.
Exhaust details: stainless steel ductwork 200 mm diameter; connected to exterior of the building.