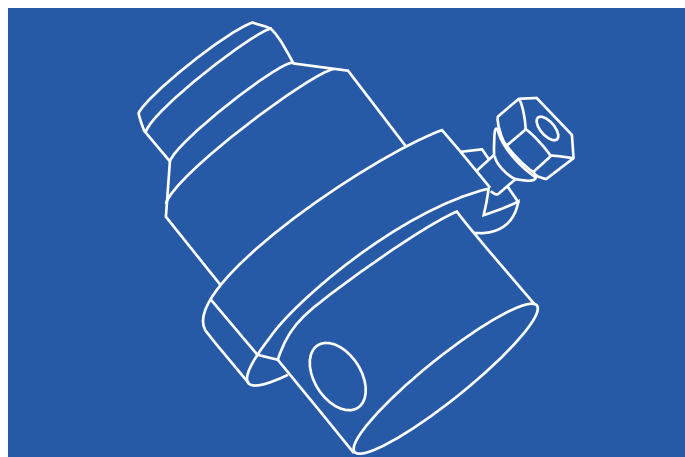


CRYO INJECTOR- CB3

- Faster, more homogenous chilling
- Improved cryogen efficiency by up to 50% over top injection
- Easy retrofit onto many types of food processing equipment



The Concept

The **CRYO INJECTOR- CB3** is a patented, high flow, self- sealing and easily cleanable stainless steel cryogenic injector designed by Air Liquide for bottom injection temperature control applications and using the latest hygiene guidelines from the European Hygienic Engineering & Design Group (EHEDG).

The **CRYO INJECTOR- CB3** can be easily retrofitted onto many types of new or used food processing equipment such as mixer grinders and mixer/blenders (with single wall construction).

The **CRYO INJECTOR- CB3** 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 INJECTOR- CB3** is ideal for the temperature control and chilling of many types of food products in the following sectors:

- Meat
- Poultry
- Fish & Seafood

Features

The **CRYO INJECTOR- CB3** is constructed with stainless steel food contact surfaces and can be easily dismantled and reassembled for cleaning operations.

The **CRYO INJECTOR- CB3** injector unit consists of a fixed stainless steel sleeve that is welded onto the food processing equipment, an insert with calibrated openings, an adjustable clamp, a cryogenic solenoid valve and a flexible hose for easy connection to the cryogenic supply manifold.

The **CRYO INJECTOR- CB3** is available for either liquid nitrogen or carbon dioxide injection and is easily interchangeable from one cryogen to another by simply changing the insert.

The **CRYO INJECTOR- CB3** injector can be installed in configurations from 2 to 16 injectors on many types of new or used food processing mixer/grinders and mixer/blenders.

For new food processing equipment installations, the control of the **CRYO INJECTOR- CB3** can be easily integrated into the existing PLC panel for the equipment. For used equipment, an optional control panel can be supplied to control the cryogen injection.

The **CRYO INJECTOR- CB3** is easy to maintain and delivers excellent performance with respect to product quality, cryogen efficiency and productivity throughout.

Benefits

- Flexibility to chill and control the temperature of different types of food products during the mixing, grinding or blending operations
- Accurate and consistent temperature control over a wide temperature range
- Faster chilling times than many open-ended types of injectors
- Self-sealing design prevents food blockage in the injector
- Improved cryogen efficiency by up to 50% over top injection
- Minimal capital investment and installation cost
- Safe and easy to install and operate
- Minimal maintenance required
- Stainless steel construction
- Easily dismantled & reassembled for cleaning operations

Model Range

The CRYO INJECTOR- CB3 is compatible with the following cryogenes:

LIQUID NITROGEN (ALIGAL™ 1)
LIQUID CARBON DIOXIDE (ALIGAL™ 2)

The CRYO INJECTOR- CB3 meets the required standards & regulations for the following locations:

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

Technical Data

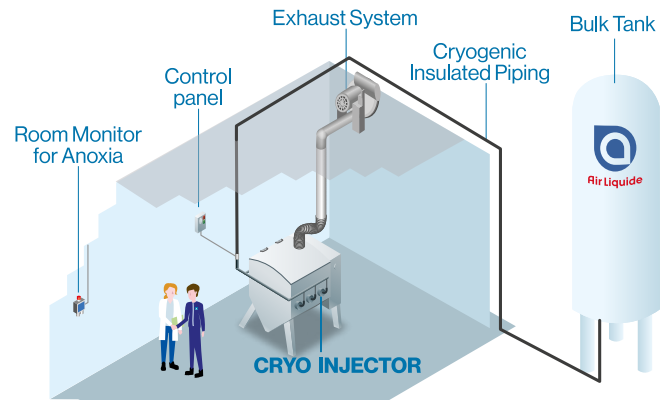
CB3	LIQUID NITROGEN	LIQUID CARBON DIOXIDE
Overall Dimensions		
Length	4.3 inches 11 cm	4.3 inches 11 cm
Width	3.9 inches 10 cm (with clamp)	3.9 inches 10 cm (with clamp)
Depth	3.3 inches 8.5 cm*	3.3 inches 8.5 cm*
Flowrate	26 lbs LN ₂ /min 12 kg LN ₂ /min	26 lbs LCO ₂ /min 12 kg LCO ₂ /min
Solenoid Valve Power Supply	24 VAC/VDC	24 VAC/VDC

*Add 10cm for flexible hose

Options

- Electrical Control Panel
- Spare Parts Kit

Installation Layout



Related Offer

The CRYO INJECTOR- CB3 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.

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