

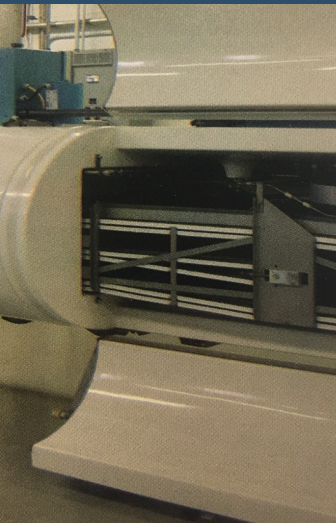
UltraFreeze®



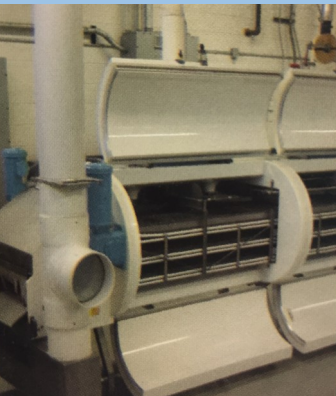
MODULAR CRYOGENIC FREEZER SYSTEM



The Cryogenic Advantage for Food Processing



▲ *Three-tiered system featuring stainless steel belts offers greater production output on a smaller footprint.*



▲ *Counterbalanced doors open top and bottom providing easy access for cleaning and maintenance.*

ASHWORTH® BELTS ARE AVAILABLE IN A BROAD RANGE OF MESHES—18 TO 84 WIRES PER FOOT OF WIDTH. SOLID BELTS ARE AVAILABLE AS AN OPTION.



ULTRAFREEZE'S DURABLE FIBERGLASS OUTER SHELL IS STRONG, SLEEK, AND EXTREMELY DURABLE. PEERPERFECT FOR THE FOOD PROCESSING ENVIRONMENT.

The Quality You Need

Today's competitive food markets demand exceptional product quality. With the UltraFreeze System, you seal in freshness and flavor—and minimize dehydration—by fast freezing in an inert environment. This is the ideal method to quickly and efficiently cool or freeze a huge range of food products—meats, poultry, seafood, pasta, vegetables, even bakery goods.

Drive Down Processing Costs while Saving Space and Time

Not only is the initial investment in an UltraFreeze significantly lower than that for a mechanical freezing system, the UltraFreeze takes less time to deliver, install, and get up to speed. It has a much smaller footprint, yet provides greater processing flexibility.

THE ULTRAFREEZE INJECTION SYSTEM WITH N₂ OR CO₂ IS AUTOMATIC AND ADJUSTABLE. DESIGNED WITH SOLENOID VALVES FOR GREATER SIMPLICITY AND HIGHER RELIABILITY.

AMPLE DOORS PROVIDE FULL ACCESS AND EASY ENTRY TO THE SYSTEM'S INTERIOR FOR CLEANING AND MAINTENANCE. DOORS ARE DESIGNED TO NEVER FREEZE SHUT.

ULTRAFREEZE OPTIONS

Depending on your specific application and environment, consider the following UltraFreeze options:

- Directional product transfer devices to maintain orientation for automated packaging.
- Smooth tray transfer devices to eliminate product flipping in three-tier freezers.
- Side product guards to ensure proper product positioning on the belt.
- Nitrogen (N₂) or Carbon Dioxide (CO₂) dual cryogen capabilities.

Specifications

UltraFreeze Tunnels

CONVEYOR WIDTH	30" WIDTH	48" WIDTH
Freezer Width		
Door Closed	4'10"	6'2"
Door Open	6'	7'6"
Product Loading Height (±1.5")		
1 Tier	35"	35"
3 Tier	40.5"	40.5"
Product Discharge Height (±1.5")		
1 Tier	23.5"	23.5"
3 Tier	28.5"	28.5"
Product Clearances		
1 Tier	8.75"	8.75"
3 Tier	4"	4"
Electrical	230V 60hz standard 25-100 amps (depending on modules)	

Modules	Length	Conveyor Length	
		1 TIER	3 TIER
2	16'	15'4"	35'5"
3	21'7"	20'11"	52'4"
4	27'3"	26'7"	69'2"
5	32'10"	32'2"	86'
6	38'6"	37'10"	102'11"
7	43'11"	43'5"	119'10"
8	49'9"	49'1"	136'8"
9	55'4"	54'8"	153'6"
10	61'	60'4"	170'5"

Modularity Speeds ROI while Scaling for Future Demand

The UltraFreeze System's modular design allows for easy and cost-efficient expansion as your processing needs grow. You can choose either single or three-tier modules to meet your specific volume and space requirements.

UltraFreeze® Features and Benefits

Features

Benefits

Cryogenic Freezing (N ₂ at -320° F; CO ₂ at -109° F)	Lower capital investment than with costly mechanical refrigeration equipment. Dehydration is minimized to less than 1/2 of 1% - compared to 1% to 8% with mechanical freezing. Food maintains better texture, taste, and aromatic properties. Greater speed increases production capabilities. Set point temperature as low as -180° F. •Food Quality •Productivity •High ROI
Modular Design	Flexibility: Freezing capabilities can be increased or decreased at any time. Allows for easy installation in difficult locations. Versatility: Can be used in combination with existing mechanical freezers to meet peak demands.
Zoned Temperature Control	Cryogen flow automatically adjusts in each zone to meet changing process heat load.
Molded Fiberglass Body	Low thermal mass for rapid cool down. Curved surfaces make cleaning easy. Internal steel frame provides strength and durability. Easy to repair. Meets all USDA standards.
Large Access Doors	Full access to freezer interior. Easier and faster clean-up. Counterbalanced for safe and simple maintenance. Doors NEVER freeze shut.
Single or Three-Tier System	Single-tier for heavy, tall or boxed products. Three-tier for greater production capacity in less floor space.
Two-stage Cryogen Injection System	Automatic high/low N ₂ or CO ₂ injection control system follows product heat load—minimizing cryogen consumption. Uses solenoid valves for greater simplicity and higher reliability.
Variable Speed Electric Fans	Maximizes heat transfer for light and delicate products.
Electric Drive Systems	Electric: Standard 1/2 HP AC fan motor; low cost, greatest flexibility.
Stainless Steel Conveyor Belt	Ashworth® belt is available in a range of meshes. Solid belt option is available.
Exterior Fan Motors Safety Feature	Motor heat is dissipated outside the cold zone, reducing cryogen consumption. Complete access for easy maintenance and longer life. Motor brakes automatically for personnel; safety when opening side doors.

*Optional PLC Available

RS Cryo Equipment Inc.

629 N Grove St., Manteno, IL 60950

Toll Free (866)468-2651 • Fax (815)468-2651

<http://www.rs-cryo-equipment.com>