

Cabinet Freezer.



Concept

The Messer Cabinet Freezer has a whole range of features making use of the latest in control and manufacturing technology. The cabinet freezer is designed for batch freezing and chilling processes where an in-line system is not appropriate. It is especially useful for freezing and chilling prepared foods, bakery products, seafood, meat products, larger-sized products, and products requiring long retention times. The Messer Cabinet Freezer can also be used to store frozen or chilled products.

Powered by liquid nitrogen (LIN) or liquid carbon dioxide (LIC) cryogen, this powerful freezer delivers high output but also has low space requirements. Only requiring a small capital outlay, the Messer Cabinet Freezer is an ideal investment for your business and is widely used in the catering, food processing, and food service industries. It is especially applicable to those concerned about producing better product quality and better product yield while still

requiring the on-demand power of cryogen to lock in flavor and reduce dehydration. The Messer Cabinet Freezer delivers the value of cryogenics and is affordable for large operations as well as emerging businesses.

Hygiene

In line with modern standards, the freezer has been designed and built with hygiene requirements as a priority. The freezer is made from all stainless steel components and is fully welded inside. It has easy access for cleaning inside with minimal internal parts which are removable for cleaning.

Model range

The freezer comes in two basic standard editions: the Messer single door cabinet freezer and the Messer double door cabinet freezer, which features fans on both sides of the cabinet. The double door unit provides a faster and more consistent freeze for more demanding products,

while the standard unit has fans on just one side of the cabinet and is used for more routine jobs. A push-through version is available for better work flow, as well. For larger capacities, two cabinets can be joined together with a cold gas transfer to enable the most efficient use of the refrigerant.

Operation

The freezer has been designed for a high level of control and flexibility with 10 recipe settings and 5 different modes of operation. To ensure good repeatability and efficient freezing, the freezer is equipped with probes to measure both core and surface temperatures of the product. Each freezer is equipped with both optical and acoustic signals for warnings, as well as a display of the temperature curve. Also included is a serial port, RS485, for remote control or data download. The doorframe is heated to enable easy opening either during or after the process with no damage or loss of production time. The floor of the unit is thin with a detachable ramp for ease of loading and unloading. The freezer, which is easy to install, is also equipped with frequency-controlled fans to ensure maximized efficiency of the cooling medium and overall flexibility of use.

Standard configuration

With ease of operation and installation in mind, standard features include:

- Integral fork lift guides for easy maneuvering by fork lift or crane
- Built-in flange on the top of the unit for mounting the exhaust duct
- Prepared for integrated oxygen control as a safety measure
- External control available via RS485 serial connection point
- Stainless steel hinges and locks
- Adjustable fan speed via variable frequency drives



Technical data

Model	Messer Cabinet Freezer-single door	Messer Cabinet Freezer-double door
Width (W) overall [in]	75	93
Height (H) overall [in]	91	91
Length (L) overall [in]	75	75
Door clearance [in]	83	83
Usable freezing volume W x L x H [in]	43 x 49 x 81	43 x 49 x 81
Door width [in]	43	43
Exhaust pipe diameter [in]	8	8
Power requirement at 400 V, 50 Hz [kW]	2.5 (3.4 hp)	4.5 (6.0 hp)
Noise level [dB(A)]	< 70	< 70



Messer Americas

200 Somerset Corporate Blvd
Suite 7000
Bridgewater, NJ 08807
Phone: 1-800-755-9277
sales@messer-us.com
www.messer-us.com



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