

Messer pellet freezer.



Introduction

If you are looking for ways of producing frozen pellets of sauces, purees and other liquid foodstuffs, then take a closer look at the Messer pellet freezer. This patented freezer will produce IQF pellets in a regular size with high repeatability, opening up many possibilities for the modern food processor. If you are producing for the catering or retail market, this freezer will allow your customer to defrost as much or as little of your product as required, giving you the edge over your competitors.

Operation

The Messer pellet freezer works by simply filling the cavities in a belt pre-cooled by liquid nitrogen. The extremely low temperature of the belt rapidly freezes the liquid into the shape of the cavity, thereby stabilizing the product before it is released at the end of the belt. The

product is then transferred to an integral Messer tunnel freezer, to complete the process and form a "chocolate bar" of pellets. Due to the reduced thickness of the joined products, each bar is easily separated into individual pieces.

Features

- All-stainless steel construction meeting food grade standards
- Easy-to-clean design as all parts are accessible when the machine is opened
- Fully repeatable production – every pellet will be the same size and weight
- Standard pellet size of 1.25 x 1.0 x 0.3 in, this equates to approx. 5 g (0.2 oz), with an option to customize
- Simple controls for ease of use
- Fully controlled liquid nitrogen dosing
- High efficiency, cost-effective process

Standard features

The freezer units are delivered fully assembled and tested with:

- Stainless steel cavity belt
- Drive motor with variable speed control
- Side-mounted control panel with self-explanatory, easy-to-use controls, automatic gas-supply controller and temperature indicator
- CFC-free polyurethane insulation with inner and outer stainless steel facing
- Fully welded construction
- Liquid nitrogen system with spray manifold
- Legs with adjustable feet

Options

Messer offers a standard belt cavity size and additional mold size options. The density of the product and the inclusion of any solids (e. g. mushrooms), will determine the weight of each pellet. Display of your company logo or trademark on each pellet may be possible. A Messer representative can discuss these options with you.

Typical products

- Prepared sauces
- Fruit juices
- Vegetable purees
- Fruit purees
- Other liquid products

Technical data

	Messer pellet 800-11	Messer pellet 800-14
Overall length (ft)	37-1/2	47-1/4
Overall width (in)	87-3/4	87-3/4
Overall height, closed (in)	80-1/4 (+/-4)	80-1/4 (+/-4)
Overall height, open (in)	108-1/4 (+/-4)	108-1/4 (+/-4)
Net belt width (in)	2 x 15-3/4	2 x 15-3/4
In-feed height* (in)	51-1/2 (+/-4)	51-1/2 (+/-4)
Out-feed height** (in)	41 (+/-4)	41 (+/-4)
Retention time*** (s)	15-60	15-60
Power demand (kW)	15	18
Total weight**** (lb)	9,700	11,900
Noise level (dBA)	75	75

*Top of filling box **Belt ***Pellet belt only ****Without crate



Portion controlled cavity belt

Treating food better

Brochures about our complete range of applications and products are available at www.messerusfood.com. Messer Food and Beverage Industry experts are available for consultation.



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