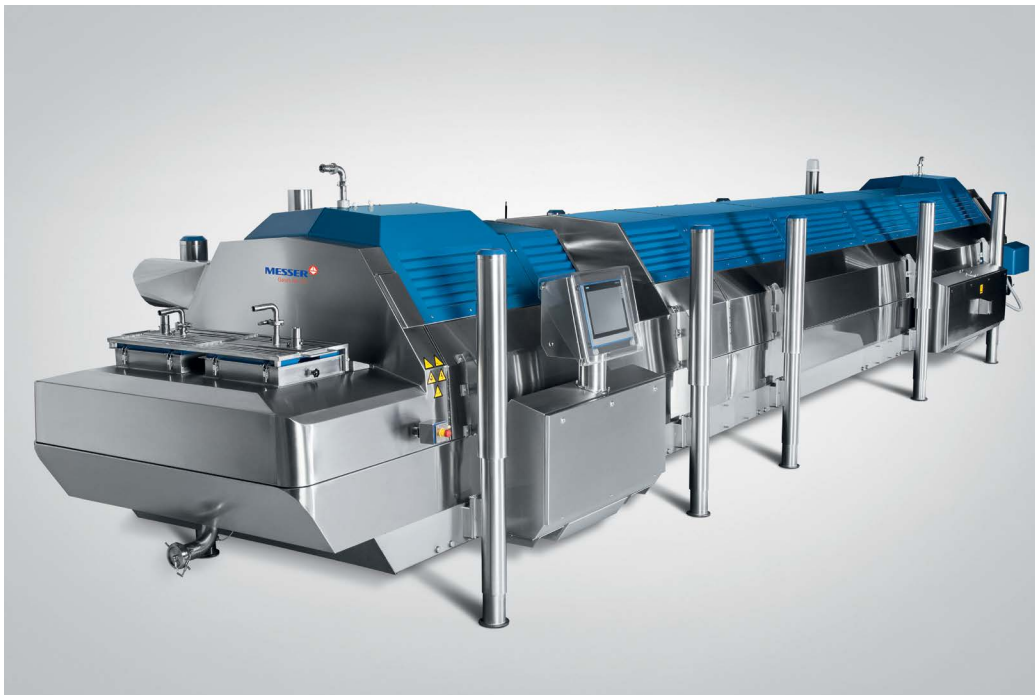


Sauce Pellet Freezer.



If you are looking for ways to produce frozen pellets of sauces, purees, and other liquid foodstuffs, then take a closer look at the Messer Sauce Pellet Freezer. This patented freezer will produce individually quick frozen (IQF) sauce 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

Messer's Sauce 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. Messer offers two Pellet Freezer models (PE400 and PE800).

The PE800 freezer integrates the final freezer portion and is a complete stand alone system. The product is then transferred to a final freezer, such as the Messer Tunnel Freezer, to complete the process and form a frozen sheet of pellets. Due to the very low thickness of sauce joining the pellets, they are easily separated into individual pieces.

Features

- Cost effective solution for in-house frozen sauce chip production
- Stainless steel construction compliant with food grade standards
- Easy-to-clean design provides accessibility to all parts 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 0.4 inches, equating to approx. 5g (0.2oz), with an option to customize
- Simple, easy-to-use controls

Benefits:

- Consistently sized and shaped sauce pellets
- Uniform individual sauce pellet piece weights
- Minimum labor to operate through simple touch screen HMI control
- Flexibility to freeze a wide range of sauces and liquids

Standard features

The units are delivered fully assembled and tested with:

- Stainless steel cavity belt
- Drive motor with variable speed control
- Side-mounted HMI control panel
- CFC-free polyurethane insulation with inner and outer stainless steel facing
- Fully welded construction
- Liquid nitrogen system with spray manifold
- Stand with adjustable feet
- Transport wheels

Options

The freezer belt can be customized to create a large variety of sauce pellet sizes and shapes. The density of the product and the inclusion of any solids (e.g. mushrooms) will determine the weight of each pellet. There is even a possibility to have your logo or trademark printed on the pellet by producing belt cavities in a special way.

Typical products

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

Technical data

	PE400	PE800
Overall length	87 - 1/4"	37 - 1/2"
Overall width	61 - 1/2"	87 - 3/4"
Overall height	58 - 1/2"	80 - 1/4" (+/-4") ³⁾
Net belt width	15 - 3/4"	2" x 15 - 3/4"
Infeed height	42" ¹⁾	51 - 1/2" (+/-4")
Outfeed height	33" ²⁾	41" (+/-4")
Production capacity	700-1100 lb/hr	1100-2200 lb/hr
Power requirements	480V, 30A	15(kw)

¹⁾ Top of filling box

²⁾ Belt

³⁾ Closed

Messer Food Technology

Additional information on Messer food freezing and chilling technologies can be found at: www.messer-us.com. Our experts are available for consultation.



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