

DOHMEYER

CRYOGENIC • FREEZING • PRECISION

LIN Bath



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**Cryogenics give you
fast, efficient, quality
assured freezing**



LIN Bath

The immersion bath is used to coat a layer of water-fruit based juice on an ice cream substrate. This equipment works in combination with an ice-cream filler line. The immersion bath can also be used for rapid freezing of biomedical materials, or pharmaceutical products and many other applications.



Easy to clean



Fast N2 discharging



No waves



Constant nitrogen level



**Dohmeyer LIN Bath is
compatible with multiple
OEMs solutions.**

PRODUCTIVITY • EFFICIENCY



Efficient nitrogen monitoring
Precise control of nitrogen level



Wave-free operation
No waves are created

SAFETY

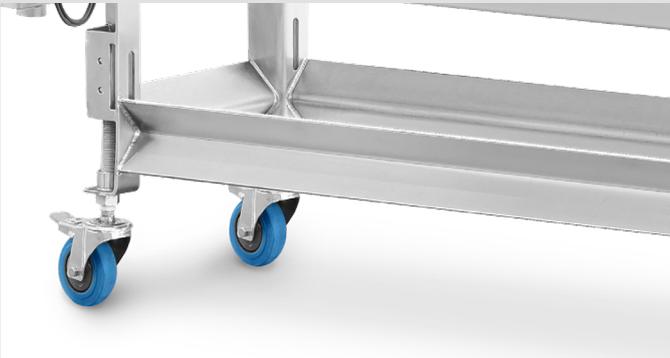


Efficient nitrogen purge
Fast and safe discharging of remaining nitrogen after the process



External container
Allows for the collection and extraction of all gaseous nitrogen

HYGIENE



Open structure
No contamination traps



Hygienic design
Fully welded construction

FLEXIBILITY



Customized dimensions
Available in a wide range of customized dimensions to meet the specific needs and requirements of our clients



Adaptable to any stick ice-cream line
Equipment is designed for easy integration with any stick ice-cream production line, ensuring compatibility and efficiency across various manufacturers and models

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Dohmeyer is a leading global manufacturer of cryogenic refrigeration systems for the food processing, pharmaceutical, aeronautic, plastics and steel industries.



Support:

Dohmeyer are available 24/7 giving access to our specialist support teams providing help and advice to all our customers.



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