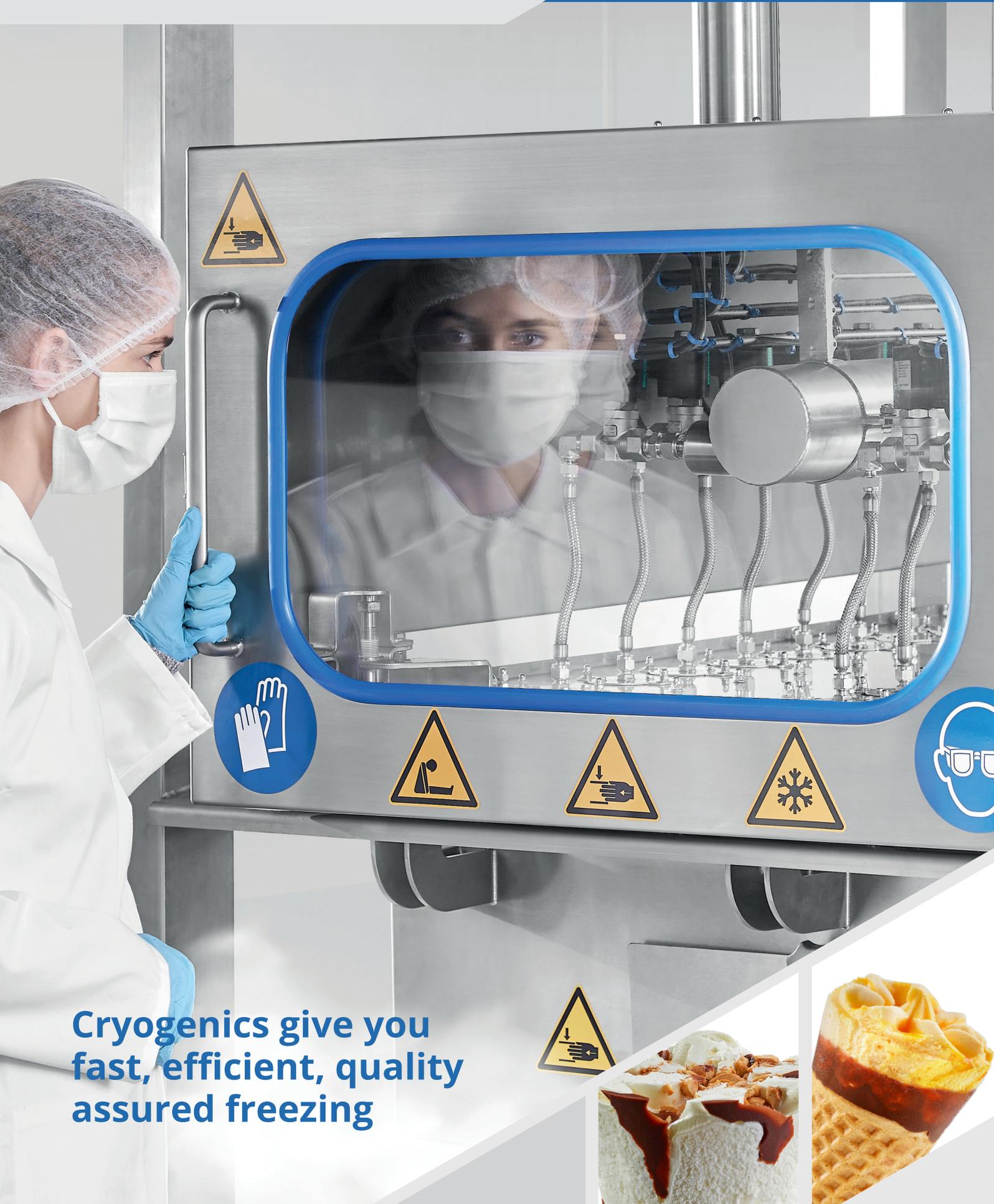


DOHMEYER

CRYOGENIC • FREEZING • PRECISION

Fat Glaze
Crystallization
Unit



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



Fat Glaze Crystallization Unit



Precise dosing



Pure N2 vapor



Improved efficiency



Increased safety

The Dohmeyer Fat Glaze Crystallization Unit is specifically developed for the ice cream industry. It is designed to be integrated in-line with the production equipment to improve fat glaze distribution and rapidly solidify it between the ice cream and the sugar cone. As a nitrogen based technology, it ensures a smoother and more protective chocolate layer in a very short time.

Untreated with Liquid Nitrogen

Treated with Liquid Nitrogen



MODEL	DOH -CHU-4	DOH -CHU-6	DOH -CHU-8	DOH -CHU-10	DOH -CHU-12
width [mm]	1125	1325	1525	1725	1925
length [mm]	840/1200*	840/1200*	840/1200*	840/1200*	840/1200*
rows [pcs.]	4	6	8	10	12

* 1N2 shot/ 2 N2 shots

PRODUCTIVITY • EFFICIENCY



Cold gas mist
Protecting the product's cone and ring from absorbing the ice



Product viability
Extending product's shelf life even by a year

SAFETY



Exhaust fan
Special designed cryogenic exhaust fans to evacuate waste gases available as an option

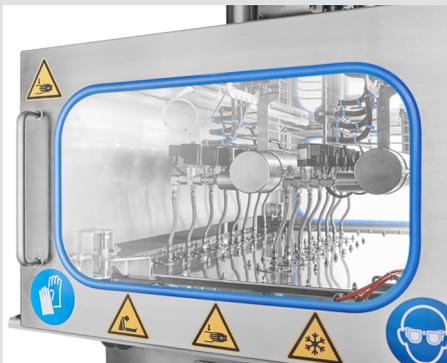


Covered equipment
Injection equipment is totally enclosed and includes integrated exhaust



Bottom exhaust
To avoid contaminated condensate

HYGIENE



Maximum protection IP69K
Wash down at high temperatures and pressures possible



Heated drip plate
No water ice falling into the product



Hygienic gaskets
No contamination traps

FLEXIBILITY



Multipurpose
Can be adapted to all sizes and types of cones



Customized to the ice cream filler
Suitable to be installed at ANY filling line brand



Custom nozzles for every product
Wide range of configurations, and flows are available.

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Dohmeyer is the 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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