

DOHMEYER

CRYOGENIC • FREEZING • PRECISION

Crown
Hardening
Unit



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



Crown Hardening Unit

Dohmeyer's Crown Hardening unit is designed to fit into the ice cream filling line, it gives precise control of liquid nitrogen injection onto the surface of ice cream or cone in swirl fillers, cups or cone units. The injection unit is enclosed, featuring an integrated bottom exhaust that prevents condensate drip, and a heated drip plate to prevent water ice. The Crown Hardening Unit is available to suit any filling configuration, it pre-conditions the nitrogen giving instant liquid availability without the need for a buffer tank and has a boundary temperature sensor for added safety.



Precise dosing



Pure liquid N₂



Improved efficiency



Increased safety



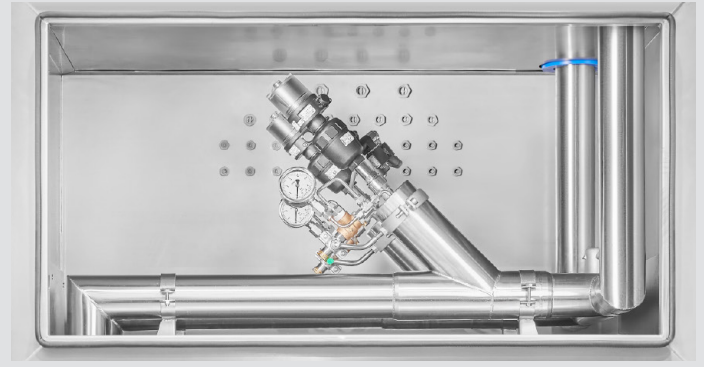
MODEL	DOH -CHU-4	DOH -CHU-6	DOH -CHU-8	DOH -CHU-10	DOH -CHU-12
width [mm]	1125	1325	1525	1725	1925
length [mm]	840/1200*	840/1200*	840/1200*	840/1200*	840/1200*
rows [pcs.]	4	6	8	10	12

* 1N2 shot/ 2 N2 shots

PRODUCTIVITY • EFFICIENCY



Liquid nitrogen conditioning
Instant availability of nitrogen



No buffer vessel
No pre cooling and additional actions needed

SAFETY



Boundary temperature control
Temperature sensor linked to control system at boundary

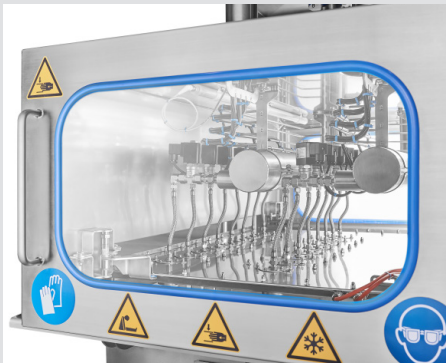


Covered equipment
Injection equipment is totally enclosed and includes integrated exhaust



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 suit all products and requirements, crown hardening, cone or cup filling



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



Wide range of cooling power
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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