

DOHMEYER

CRYOGENIC • FREEZING • PRECISION

Fat Glaze
Crystallization
Unit



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



Fat Glaze Crystallization Unit

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.



Precise dosing



Pure N₂ vapor



Improved efficiency



Increased safety

Untreated with Liquid Nitrogen



Treated with Liquid Nitrogen



MODEL	DOH -FGU-4	DOH -FGU-6	DOH -FGU-8	DOH -FGU-10	DOH -FGU-12
width [mm]	WIDTH ADAPTED TO THE ICE CREAM FILLING LINE				
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

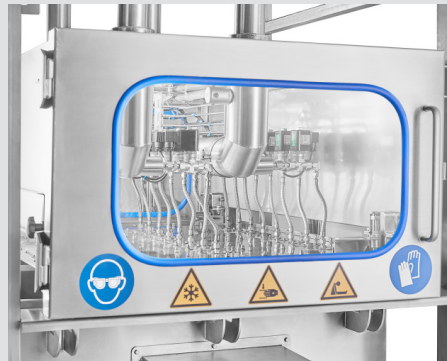


Product viability
Extending product's shelf life even by a year

SAFETY



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

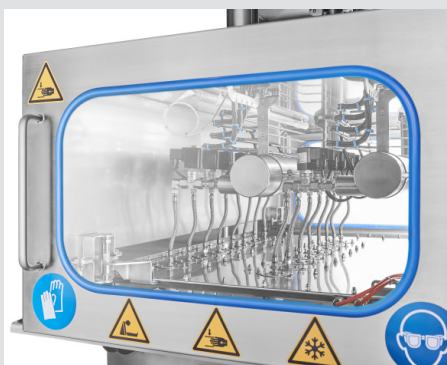


Covered equipment
Injection equipment is totally enclosed and includes integrated exhaust

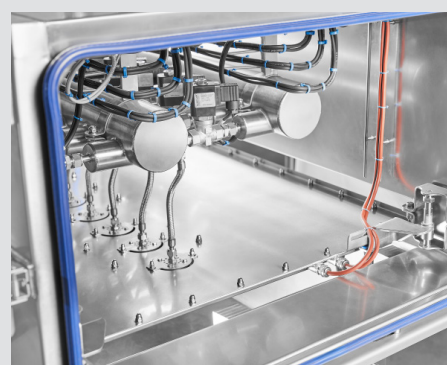


Bottom exhaust
To avoid contaminated condensate

HYGIENE



Maximum protection IP69K
Wash down at high temperatures and pressures possible

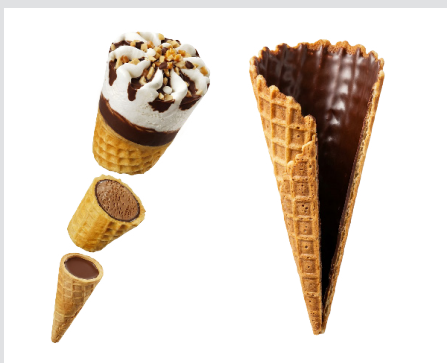


Heated drip plate
No water ice falling into the product



Hygienic gaskets
No contamination traps

FLEXIBILITY



Customized process
Process defined according to the customer's compound



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



Individually designed 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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