



## Cryo Roll



The Dohmeyer Cryo Roll is designed to distribute cryogenic freezing power equally all around the designated products. These machine are especially well suited for the so called Individual Quick Freezing (IQF) processes in a continuous production process.

The Dohmeyer Cryo Roll offers the best solution for individual quick freezing of small food products

The Cryo Roll™ is a continuous, rotating tumbler freezer designed for the individual quick freezing (IQF) of thinly sliced, diced or cut food products

such as diced ham, sliced salami, diced/sliced chicken products, pizza toppings, shredded cheese, diced cheese, sliced/diced vegetables,

cut fruits and whole berries.

Dohmeyer offers the Cryo Roll™ freezer in three different drum sizes in order to meet its customer's processing needs:

Every Dohmeyer Cryo Roll™ is equipped with either liquid nitrogen or liquid carbon dioxide (CO2) injection, depending upon the product and productivity requirements. The freezing action happens right inside the drum where the cryogenic gases are injected as the food products pass through.





Liquid nitrogen and CO2 deliver the ultimate in cryogenic freezing power by minimizing any aroma, flavor and dehydration losses to the food product. Because these cryogenic gases are inert, they also provide a protective atmosphere inside the rotating drum which prevents any oxidation of the food. As a result, the quality attributes of cryogenically-frozen food products are far superior to those same products frozen in a mechanical system.

The power of cryogenics is also due to the extremely low operating temperatures of the freezing equipment which freezes the food products much faster than with traditional

methods. The Dohmeyer Cryo Roll™ is designed to operate at temperatures as low as -60°C for liquid CO2 injection or -110°C for liquid nitrogen injection.



Each Dohmeyer Cryo Roll™ is equipped with a standard, operator-friendly HMI touch screen and Siemens PLC software with recipe storage capabilities to ensure a consistent freezing result every time. The freezer's production capacity, based on the freezing time of the product, can be established by simply adjusting the drum's speed of rotation and the slope of the drum, in conjunction with the operating temperature. As an option, product guides can be added in order to further optimize the freezing time.

Ideally, the Cryo Roll™ should be continuously fed with food product in order to ensure its operation at the best efficiency. However, an optional hopper with an integrated conveyor belt can be installed just before the entry to the Cryo Roll™ in order to address any issues with inconsistent feeding.

Dohmeyer builds every one of its Cryo Roll™ freezers in compliance with CE Directive 2006/42/CE and EN 1935/2004.



**There is a Cryo Roll model for every budget and processing need:**

Model	Internal Drum Diameter (mm)	Usable Drum Length (mm)	Refrigeration Power (kW)	Production Capacity (kg/h)
DOH-CRR-3000 x 26"	660	3000	19	250
DOH-CRR-4000 x 26"	660	4000	26	340
DOH-CRR-5000 x 26"	660	5000	32	420
DOH-CRR-6000 x 26"	660	6000	39	510
DOH-CRR-4000 x 42"	1070	4000	52	680
DOH-CRR-5000 x 42"	1070	5000	65	860
DOH-CRR-6000 x 42"	1070	6000	78	1030
DOH-CRR-7000 x 42"	1070	7000	91	1200
DOH-CRR-6000 x 58"	1470	6000	149	1960
DOH-CRR-8000 x 58"	1470	8000	199	2610