

Cabinet Freezer

The Dohmeyer Cryogenic Cabinet Freezer is specially-designed to meet the most demanding requirements for the freezing, crust freezing or chilling of food products. Dohmeyer Cryogenic Cabinet Freezers are the most versatile freezers Dohmeyer has to offer, with special designed models for the Pharmaceutical and the Automotive Industries.

Dohmeyers Cabinet Freezer offers a solution for every freezing problem

In the food industry, Cabinet Freezers are typically used for the crust freezing of delicatessen, processed meat and fish products prior to slicing, along with the quick freezing of seafood (sushi & sashimi), bakery products and ready meals, such as pizzas and pasta entrees.

Every Dohmeyer Cabinet Freezer is equipped with either liquid nitrogen or liquid carbon dioxide (CO₂)



injection, depending upon the product and process requirements. The freezing, crust freezing or chilling action happens right inside the cabinet where the cryogenic gases are injected inside an insulated cold box, in direct contact with the food products that have been manually loaded onto removable trays and trolleys.





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 cold zone which prevents any oxidation of the food. As a result, the quality attributes of cryogenically frozen or chilled food products are far superior to those same products frozen in a mechanical system, in terms of color, flavor and texture upon thawing.

The power of cryogenics is also due to the extremely low operating temperatures of the freezing equipment which can freeze, crust freeze or chill the food products much faster than with traditional methods. Dohmeyer Cabinet Freezers are designed to operate at temperatures as low as -60°C for liquid CO2 injection or -110°C for liquid nitrogen injection.

Dohmeyer Cabinet Freezers are ideal for batch food processing operations and for those manufacturers that need to increase their productivity throughput with a minimal capital investment and TCO (total cost of ownership) footprint.

There is a Cabinet Freezer model for every budget and processing need.

Each Freezer is equipped with a standard, operator-friendly HMI touch screen and Siemens PLC software with recipe storage capabilities to ensure a consistent freezing or chilling result every time. The Freezer's control system can be programmed to either chill/freeze the food products over a defined period of time

or to reach a desired core temperature in the product.

Dohmeyer builds each one of its cryogenic Cabinet Freezers in compliance with CE Directive 2006/42/CE and EN 1935/2004.



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DOH-BOX Model	Model 400	Model 1500	Model 2700	Model 4300	Model 4800
Nickname	Gastro Tray	Double Gastro	Culinar	Europallet	Smoke
Internal (WxDxH) [mm]	700x810x700	1150x1120x1150	1150x1120x2050	1350x1520x2050	1550x1520x2050
Volume inside [litres]	397	1481	2640	4207	4830
Door Opening (WxH) [mm]	550x700	850x1100	850x2000	1050x2000	1250x2000
Outer (WxDxH) [mm]	1280x1090x980	1795x1400x1318	1795x1400x2218	1995x1800x2218	2195x1800x2218
Max Trolley Clearance (WxDxH) [mm]	Not for trolleys Trays only	<600x650x1350	<800x900x2000	<1000x1280x2000	<1250x1320x2000
Advised Trolley Size (WxDxH) [mm]	3 trays, each	527 x 650 x 1300	600x800x1800	800x1200x1800	1000x1000x1800
Model of Trolley	Tray Double Gastro	Double Gastro	Half Europallet	Europallet	Trolley for meat
Cooland supply [kg/h]	Peek flow 300kg/h	Peek flow 700kg/h	Peek flow 1800kg/h	Peek flow 1800kg/h	Peek flow 1800kg/h