

DOHMEYER

CRYOGENIC • FREEZING • PRECISION

Bottom Injection Nozzle



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



Bottom Injection Nozzle

The Dohmeyer injector is a high capacity, close control device, it can be used with either liquid nitrogen or liquid CO2 and is able to be fitted to any paddle or ribbon mixer. The injector is IP69K rated, featuring a non return plunger that prevents contamination. The unit can be opened without tools for easy cleaning and maintenance.



Easy to clean



Improved efficiency



Bi-fluid: N₂ i CO₂



BLENDER SIZE (L)	PRODUCT CAPACITY (KG)	PRODUCT CAPACITY (LB)	NOZZLE (PCS.)
600	330	727	4
750	410	904	4
1000	550	1212	6
1500	825	1818	8
2000	1100	2424	10
3000	1650	3637	10
4600	2530	5576	12

PRODUCTIVITY • EFFICIENCY



High capacity

One nozzle can dose up to 4 kg/min of nitrogen and 12kg/min of carbon dioxide



Valve function

Plunger design allows close control of coolant

HYGIENE



Tool free opening

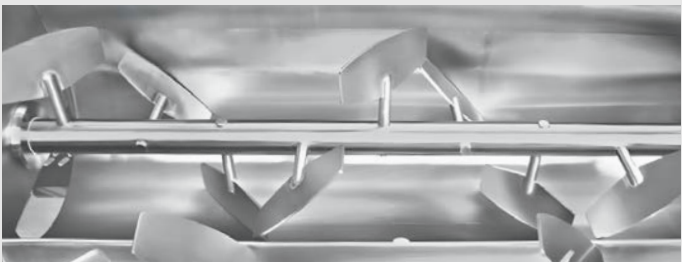
Easy access for cleaning



Maximum protection (IP69K)

Wash down at high temperatures and pressures possible

FLEXIBILITY



Suitable for every manufacturer's blender

Suitable for paddle and ribbon mixers



Dual fluid

Designed for use with either Liquid Nitrogen or Carbon Dioxide

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Dohmeyer is a 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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