

Cryo Cool™ Spiral XL

High Volume IQF Freezing

The **Cryo Cool Spiral XL** is a versatile, high-capacity freezer designed for high rates of heat transfer. Food is rapidly chilled, crusted or fully frozen as it moves through the freezer on a continuous spiral conveyor. The temperature of the spiral is controlled automatically using MATHESON's cryogenic cooling technology that is customized specifically for your product and process to maximize output and efficiency.



MATHESON
The Gas Professionals





Cryo Cool™ Spiral XL

High Volume IQF Freezing

MATHESON is uniquely qualified to support your business productivity and maximize your ROI. We are your one source for chilling and freezing equipment, gases, gas handling equipment, safety systems, installation, technical support, training, and maintenance.

MATHESON's team of food application specialists and engineers offers expertise in packaging, cooling, chilling, and freezing bakery goods, vegetables, fruits, all varieties of meat, ready meals, etc. -- with Quality and Safety always the most important parts of the process.

Standard Features

- Stainless steel construction
- Stainless steel circulation fan blades
- Safety interlock system
- Dual probe belt sensor
- Ethernet ready
- Proportional control valve
- HMI touch screen
- Programmable recipes
- Self-draining sloped surfaces

Options

- Multiple belt configurations including up drum and down drum, right hand vs. left hand feed
- C.I.P. (clean-in-place) belt wash system
- Stainless steel exhaust blower
- Extended in-feed conveyor

Advantages

Better Product Quality

- Improved texture
- Better taste and appearance of the product

Flexibility

- Variable temperature
- Variable speed controls for belts and circulation fans

Excellent Yield and Efficiency

- Reduced dehydration
- Efficient cryogen consumption

Cost Effective

- Small space requirement
- Easy to operate, maintain and clean
- Low capital investment

Dimensions

Model	Production Rate ¹⁾	OA Enclosure Length ²⁾	OA Enclosure Width	OA Enclosure Height	Usable Belt Width	Usable Belt Length ³⁾	Product Clearance	Weight ⁴⁾
	lbs/hr	in	in	in	in	ft	in	lbs
CSE-34-440SMAX	up to 8,000	238	152	180	34	440	3.75	35,000
CSE-34-550SMAX	up to 10,000	238	152	180	34	550	3	38,000
CSE-34-650SMAX	up to 12,000	238	152	180	34	650	2.5	40,000

1) Production rates are calculated for a typical case. For customer specific rates - contact sales support

2) Inlet and discharge extensions may vary overall length

3) Listed values are for straight through in-feed and discharge layout. Values for L-shape and U-shape layout will vary slightly

4) Approximate values are listed. Weights may vary depending on belt option

* LIN and LCO, options available

** Standard voltage is 480V. Additional voltages 230 & 575V are available

2363 136th Street
 Blue Island, IL 60406
 800-416-2505
 Email: Info@mathesongas.com
www.mathesongas.com

Copyright 2023 Matheson Tri-Gas, Inc. All Rights Reserved.

All contents of this document are subject to change without notice and do not represent a commitment on the part of Matheson Tri-Gas, Inc. Every effort is made to ensure the accuracy of this information. However, due to differences in actual and ongoing operational processes and product improvements and revisions, Matheson Tri-Gas, Inc. cannot guarantee the accuracy of this material, nor can it accept responsibility for errors or omissions. This document is intended to serve as a general orientation and cannot be relied upon for a specific operation. No warranties of any nature are extended by the information contained in these copyrighted materials. All names, products, and services mentioned herein are the trademarks or registered trademarks of their respective organizations and are the sole property of their respective owners. Matheson and the Matheson logo are registered trademarks of Matheson Tri-Gas, Inc.

BR-263 03/2023



MATHESON
 The Gas Professionals

www.mathesongas.com



Printed in USA