Batch Freezer

The batch freezers are available in one- and two-door configuration and are designed to operate with liquid nitrogen (LN$_2$). The freezers are capable of freezing and chilling a wide variety of products:

- Meat
- Poultry
- Seafood
- Prepared entrees
- Bagels
- Pizza

**Key benefits of Matheson Tri-Gas Batch Freezer:**

- Low cryogen and power consumption
- Automatic temperature control
- Quick cool-down
- Low maintenance requirements
- Customizable stainless steel or aluminum tray configurations
- Optional stainless steel tray carts, wheeled carts and transfer dollies
- Optional proportional temperature control
- Meets USDA and OSHA requirement

**Specifications:**

- Double door freezer dimensions (H x W x D): 62” x 92” x 40”
- Single door freezer dimensions (H x W x D): 62” x 45” x 40”
- Dolly dimensions (HxWxD): 58” x 18-1/4” x 29-1/4”
- Capacity: 19 trays per dolly
- Tray dimensions: 18” x 26”
- Freezer construction: Stainless Steel
- Electrical requirements: 110V/1Ø or 230/460V/3Ø
Single Door Batch Freezer
Two Door Batch Freezer