

# Batch Freezer

The batch freezers are available in one- and two- door configuration and are designed to operate with liquid nitrogen (LN<sub>2</sub>). 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:

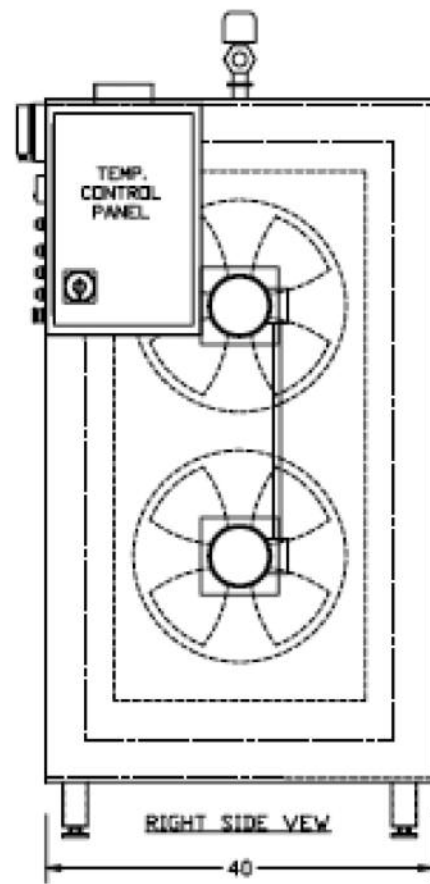
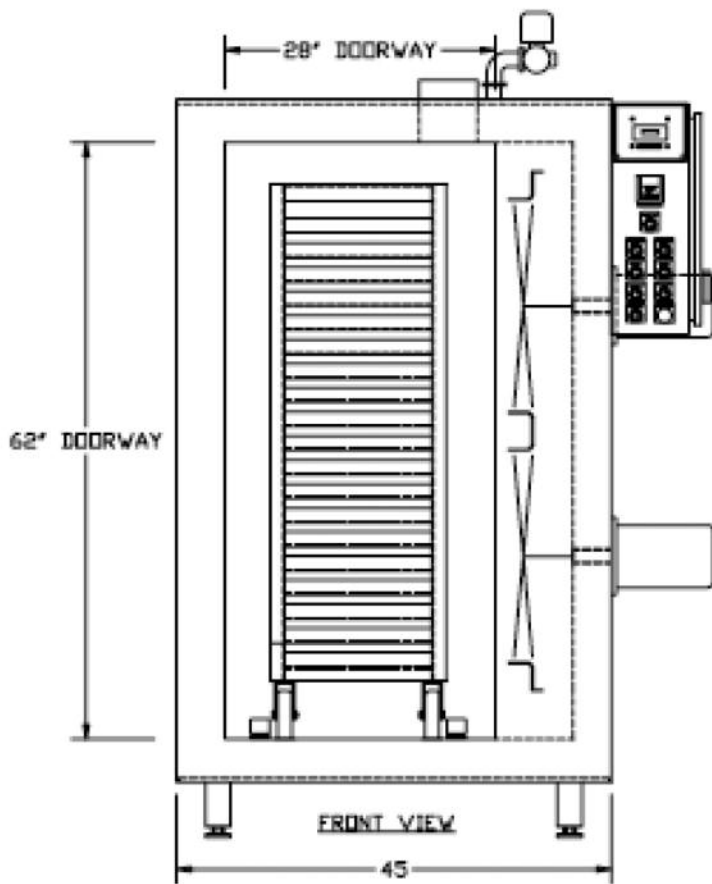
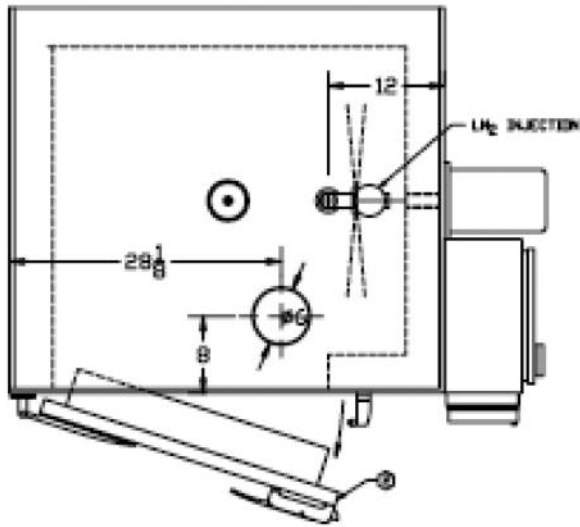
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|---|-------------------------|
| • Double door freezer dimensions (H x W x D): | 62" x 92" x 40"         |
| • Single door freezer dimensions (H x W x D): | 62" x 45" x 40"         |
| • Dolly dimensions (HxWxD):                   | 58" x 18-1/4" 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  |



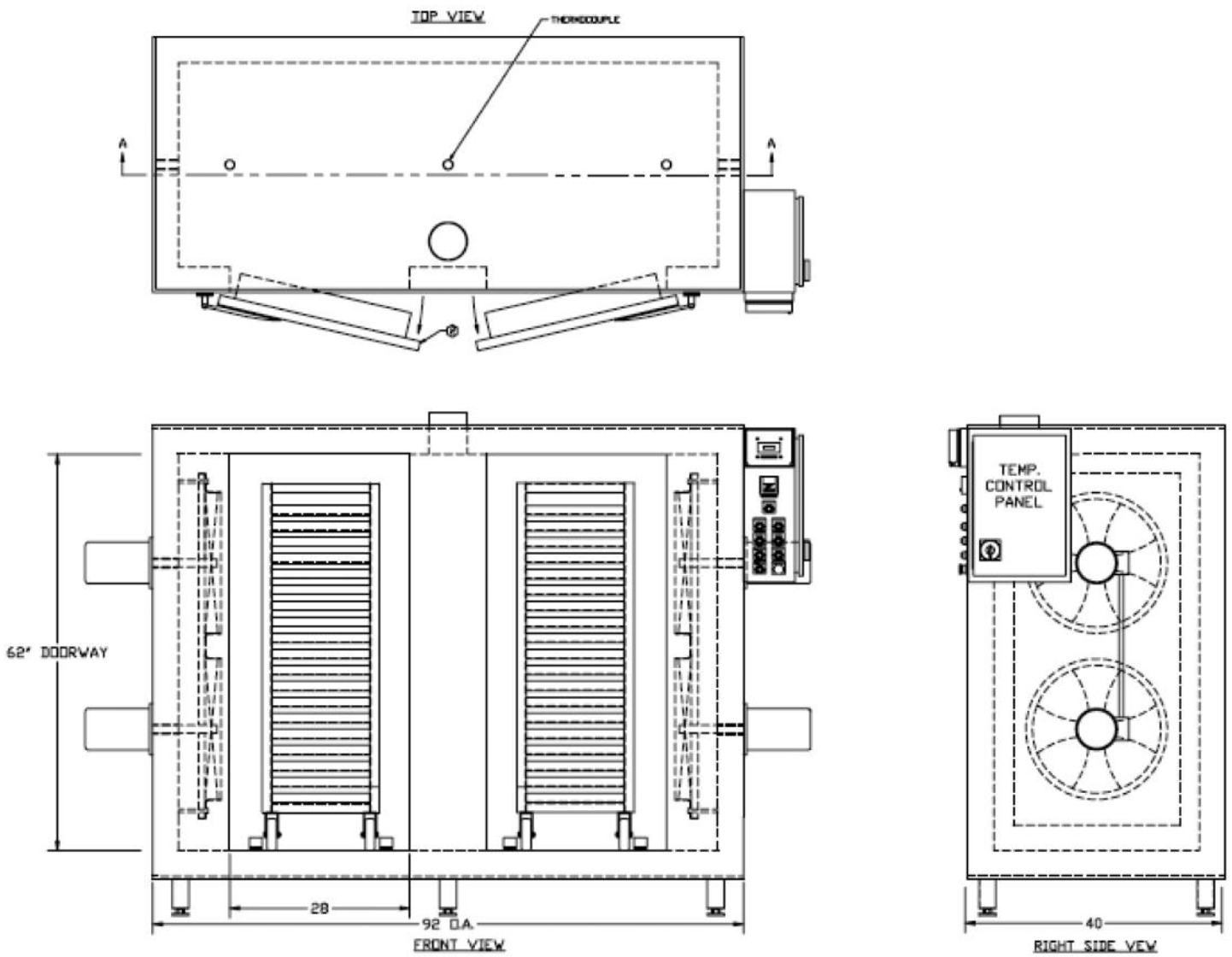
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# Single Door Batch Freezer



# Two Door Batch Freezer



Specifications are subject to change. Please check [www.mathesontrigas.com](http://www.mathesontrigas.com) for most current information.  
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