

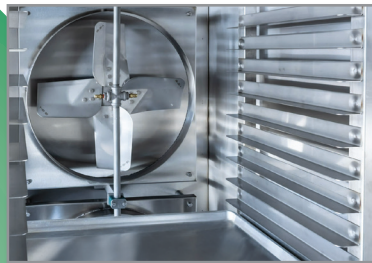
# Cryo Cool™ BF Cabinet

## *Maximum Output, Minimal Floor Space*

The **Cryo Cool BF Cabinet** is a high-performance batch freezer designed for food processors faced with space limitations. This cabinet uses either liquid nitrogen or CO<sub>2</sub> to help preserve flavor and minimize dehydration, making it an excellent choice for a wide range of applications, including prepared foods, meat, seafood, sushi, bakery products, and more.

Compliance with food safety standards is a top priority. The freezer's stainless steel construction and dolly transfer system make cleanup and hygienic maintenance easy.

Utilizing MATHESON's cryogenic cooling technology, the injection system adapts to changing heat load requirements, while fans circulate the cold vapor to optimize temperature control. Additionally, the user-friendly controls make it a versatile and efficient solution for increasing productivity and product quality, all while minimizing capital investment and installation costs.



**MATHESON**  
The Gas Professionals





# Cryo Cool™ BF Cabinet

## Maximum Output, Minimal Floor Space

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 wash-down fan motors
- Stainless steel fan blades
- Touchscreen controls
- Programmable recipes

### Options

- Stainless rack and dolly
- Adjustable fan speed via variable frequency drives
- Push-through layout
- Dual-flow (fans on both sides)
- Exhaust blower
- Oxygen monitor
- Reversible layout
- Custom Sizes

### Advantages

#### Better Product Quality

- Improved texture
- Better taste and appearance of the product

#### Flexibility

- Variable temperature
- Adjustable fan speed controls (optional)
- Conforms easily to any batch process

#### 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 - Standard Size	Production Rate <sup>1)</sup> <i>lbs/hr</i>	OA Depth <sup>2)</sup> <i>in</i>	OA Width <sup>2)</sup> <i>in</i>	OA Height <i>in</i>	Door Swing <i>in</i>	Usable Depth <i>in</i>	Usable Width <i>in</i>	Usable Height <i>in</i>	Weight <sup>3)</sup> <i>lbs</i>
BF - SD	up to 500	40	56	86	37	32	28	62	1000
BF - SDXL	up to 1000	48	61	89	42	40	28	62	1350
BF - TD	up to 1000	40	113	86	37	32	(2) 28	(2) 62	2000
BF - TDXL	up to 2000	48	123	89	42	40	(2) 28	(2) 62	2700

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

2) Listed values are for standard layout. Push-through, dual-flow, and custom layouts will vary slightly.

3) Approximate values are listed. Weights may vary depending on layout option.

\* LIN and LCO<sub>2</sub> options available

\*\* Standard voltages are 230/460V. Additional voltage 575V is available

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