

Mini Batch Freezer

The versatile Mini Batch freezers are designed to operate with liquid nitrogen (LN_2) and are capable of freezing and chilling a wide variety of products:

- **Meat**
- **Poultry**
- **Seafood**
- **Prepared entrees**
- **Bagels**

Key benefits of MATHESON Mini Batch Freezer:

- Low cryogen and power consumption
- Automatic temperature control
- Quick cool-down
- Low maintenance requirements
- Customizable tray configurations
- Can be mounted on casters for mobility
- Meets USDA and OSHA requirements

Specifications:

- Dimensions (H x W x D): 32" x 40" x 35"
- Tray dimensions: 18" x 26"
- Capacity: 5 trays
- Construction: Stainless Steel
- Electrical requirements: 110V/1Ø or 230/460V/3Ø

