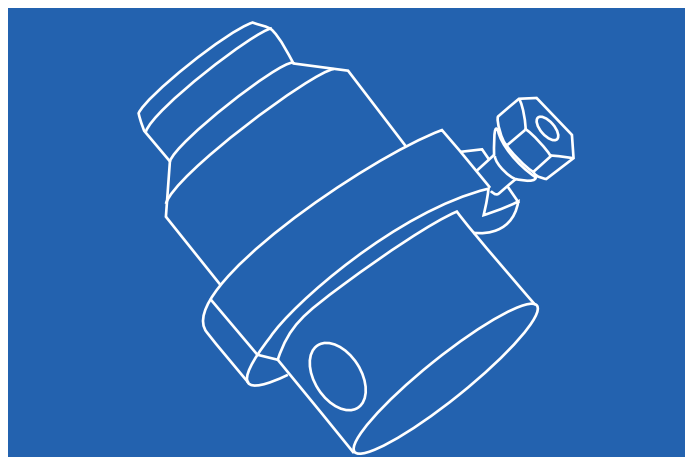


# CRYO INJECTOR-CB3

- Faster, more homogenous chilling
- Improved cryogen efficiency over top injection
- Easy retrofit onto many types of food processing equipment



## The Concept

The **CRYO INJECTOR- CB3** is a patented, high flow, self-sealing and easily cleanable stainless steel cryogenic injector designed by Air Liquide for bottom injection temperature control applications and using the latest hygiene guidelines from the European Hygienic Engineering & Design Group (EHEDG).

The **CRYO INJECTOR- CB3** can be easily retrofitted onto many types of new or used food processing equipment such as mixer grinders and mixer/blenders (with single wall construction).

The **CRYO INJECTOR- CB3** offers the versatility to efficiently chill and control the temperature, while ensuring exceptional product quality, during the batch processing of many types of food products. It is ideal for those processors that need increased productivity and ease of operation with a minimal capital investment and installation cost.

## Industries

The **CRYO INJECTOR- CB3** is ideal for the temperature control and chilling of many types of food products in the following sectors:

- Meat
- Poultry
- Fish and Seafood

## Features

The **CRYO INJECTOR- CB3** is constructed with stainless steel food contact surfaces and can be easily dismantled and reassembled for cleaning operations.

The **CRYO INJECTOR- CB3** injector unit consists of a fixed stainless steel sleeve that is welded onto the food processing equipment, an insert with calibrated openings, an adjustable clamp, a cryogenic solenoid valve and a flexible hose for easy connection to the cryogenic supply manifold.

The **CRYO INJECTOR- CB3** is available for either liquid nitrogen or carbon dioxide injection and is easily interchangeable from one cryogen to another by simply changing the insert.

The **CRYO INJECTOR- CB3** injector can be installed in configurations from 2 to 16 injectors on many types of new or used food processing mixer/grinders and mixer/blenders.

For new food processing equipment installations, the control of the **CRYO INJECTOR- CB3** can be easily integrated into the existing PLC panel of the equipment. For used equipment, an optional control panel can be supplied to control the cryogen injection.

The **CRYO INJECTOR- CB3** is easy to maintain and delivers excellent performance with respect to product quality, cryogen efficiency and productivity throughout.

## Benefits

- Flexibility to chill and control the temperature of different types of food products during the mixing, grinding or blending operations
- Accurate and consistent temperature control over a wide temperature range
- Faster chilling times than many open-ended types of injectors
- Self-sealing design prevents food blockage in the injector
- Improved cryogen efficiency over top injection
- Minimal capital investment and installation cost
- Safe and easy to install and operate
- Minimal maintenance required
- Stainless steel construction
- Easily dismantled and reassembled for cleaning operations

## Model Range

The CRYO INJECTOR- CB3 is compatible with the following cryogenes:

LIQUID NITROGEN (ALIGAL™ 1)
LIQUID CARBON DIOXIDE (ALIGAL™ 2)

The CRYO INJECTOR- CB3 meets the required standards and regulations for the following locations:

- Europe
- Middle East
- Africa
- Asia
- Pacific
- Central America
- North America
- South America

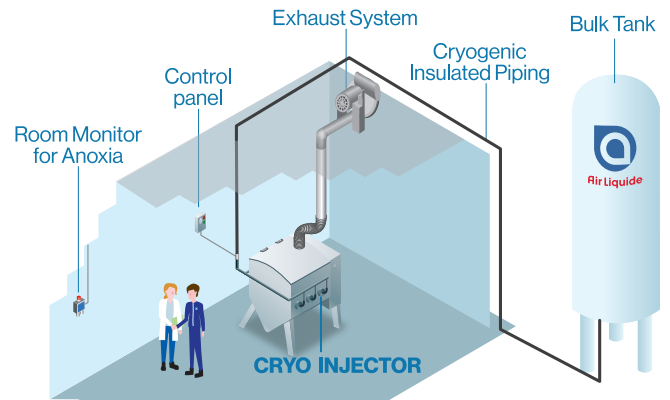
## Technical Data

CB3	LIQUID NITROGEN	LIQUID CARBON DIOXIDE
Overall Dimensions		
Length	11 cm	11 cm
Width with clamp	10 cm	10 cm
Depth	8.5 cm	8.5 cm
Flowrate	12 kg LN <sub>2</sub> /min	12 kg LCO <sub>2</sub> /min
Solenoid Valve Power Supply	24 VAC	24 VAC

## Options

- Electrical Control Panel
- Spare Parts Kit

## Installation Layout



## Related Offer

The CRYO INJECTOR- CB3 is a part of our **Solutions for Temperature Control** which have been specifically designed for those processors that need to achieve a competitive chilling cost for their food products. Our solution includes the best of Air Liquide's **ALIGAL™** food grade gases, state-of-the-art application equipment and technical support services.

### Contact us

**Air Liquide Australia**  
Level 9, 380 St Kilda Road  
Melbourne, VIC 3004  
[www.airliquide.com.au](http://www.airliquide.com.au)

**Air Liquide New Zealand**  
19 Maurice Road  
Penrose, Auckland 1642  
[www.airliquide.co.nz](http://www.airliquide.co.nz)



The world leader in gases, technologies and services for Industry and Health, Air Liquide is present in 80 countries with approximately 66,000 employees and serves more than 3.6 million customers and patients.