

ambient air cooling system







advanced ambient air cooling system

tna cryo-jet 5 is an advanced ambient air cooling system for bakery products, confectionery, breakfast/snack bars, and a variety of cooked or fried foods. The tna cryo-jet 5's patented technology utilises hundreds of impingement cooling jets and takes up less space than other cooling systems thanks to rapid cooling that requires less conveyor space/length.



key benefits

- >>> Strips away heat up to 10x faster and in less space than alternative cooling methods. Seamless integration as a standalone unit or as a
- >>> complete cooling system with plastic or wire mesh conveyor.
 - Extends product shelf life and prevents off-tastes by enabling near-ambient packaging.



- >>> Saves energy, does not refrigerate the air for cooling.
- >>> Reduces freezer maintenance and cooling cost by removing excess heat before freezing.





standard features

- Patented cooling technology (uses hundreds of engineered, cooling impingement jets)
- >> Jet generator

optional features

- Stainless steel jet plates (for applications where the conveyor also goes through the oven of fryer)
- >>> Filter
- >>> Controls



specifications

tna cryo-jet 5						
model name	CJ-3224-B-XX	CJ-3230-B-XX	CJ-3236-B-XX	CJ-3242-B-XX	CJ-3248-B-XX	CJ-3260-B-XX
width with filter mm (in)	610 (24)	762 (30)	915 (36)	1067 (42)	1219 (48)	1524 (60)
height with filter mm (in)	660 (26)					
height w/o filter mm (in)	420 (16.5)					
airflow m3/hr (cfm) 1322	1322 (46 686)	1672 (59 046)	2039 (72 007)	2404 (84 897)	2778 (98 104)	3344 (118 092)
electrical power W (hp)	374	(0.5)	559 (0.8)			746 (1)
weight w/o filter kg (in)	82 (181)	82 (181)	118 (260)	118 (260)	139 (306)	145 (320)
weight with filter kg (in)	93 (205)	105 (232)	129 (284)	143 (315)	150 (331)	155 (342)









