

液化空气底喷系统

CRYOGENIC BOTTOM INJECTION



液化空气底喷系统——
提升低温搅拌工艺，
带来高品质肉制品

CRYO-Bottom Injection ——
Temperature control solution in mixing
process brings high quality product

液化空气底喷系统是在肉制品进行搅拌或滚揉的过程中实现温度控制的完美解决方案。液氮/液态二氧化碳被直接喷淋到搅拌机的内部与产品充分混合，与其他低温搅拌技术相比，液化空气底喷技术可以节省10%—15%的液氮/液态二氧化碳消耗量。

CRYOGENIC BOTTOM INJECTION is the ideal solution for reducing and maintaining the temperature during mixing and kneading. Liquid Nitrogen/Liquid Carbon Dioxide is injected into the lower part of the mixing equipment, mixed with the food product, in contrast to the traditional top injection system, this technology allows a 10 to 15% reduction of Liquid Nitrogen/Liquid Carbon Dioxide consumption.

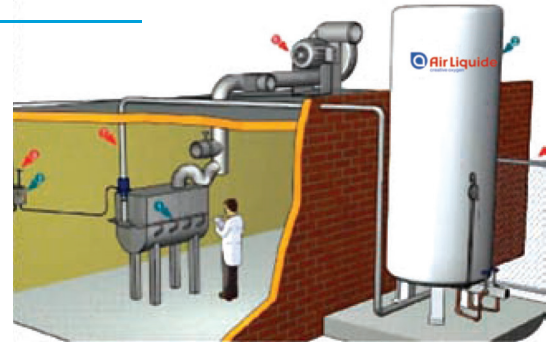


提升你的降温工艺 *Improves your cooling process*

优化生产工艺，产品质量标准化
Optimized process and standardize product quality

冷媒直接注射至产品，缩短搅拌时间
Cooling energy is directly injected on product surface efficiently to shorten mixing time

不会使产品冷冻结块，毫无残留
No freezing blocks, no residues



提供从储罐到喷淋点的主管路走向设计
Professional main pipe design

确保最佳性能 *Guarantees optimum performance*

液化空气的优化设计与安装，避免了产品在喷嘴内冻结
Optimum positioning and precise injection angle to eliminate product freezing inside the nozzles

特有的控制系统保证多喷嘴的平均注射和快速冷却
Uniform and fast cooling through multiple injection points

安装简便 *Easy to install*

设备布局紧凑，只需在现有搅拌机上进行最小的改造
Compact unit requiring minimum modification to the existing mixer

客户化设计适用于各种常规类型的搅拌机 / 滚揉机
The equipment can be installed on any conventional mixer/kneader



温度、排风、氧浓度与喷淋系统的安全互锁
Automatic interlock system includes Temp product / Exhaust / O₂ concentration & injection

易于清洁，操作简单 *Quick cleaning, user-friendly*

设计简洁，方便安装
All accessories are easily assembled

易拆卸，便于清洗
Easier cleaning due to the disassembled nozzle

人性化操作界面，简化工艺控制
User-friendly operation platform, simplified process control



特殊设计的喷嘴及安装技术
Special injector and installation expertise

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