

DOHMEYER

CRYOGENIC • FREEZING • PRECISION

Cabinet Freezers

The Dohmeyer Cryogenic Cabinet Freezer is specially-designed to meet the most demanding requirements for the freezing, crust freezing, or chilling of food products. Dohmeyer Cryogenic Cabinet Freezers are the most versatile freezers Dohmeyer has to offer, with special designed models for the Pharmaceutical and the Automotive Industries

- Minimal degradation in aroma, flavor, and dehydration in food
- Prevents oxidation or degradation
- Freeze, crust freeze, or chill food products much faster than traditional cabinet freezers
- Standard, user-friendly HMI touch screen control systems
- Recipe storage for consistent freezing or cooling results every time



TOMCO₂
SYSTEMS



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There is a Cabinet Freezer model for every budget and processing need:

Every Dohmeyer Cabinet Freezer is equipped with either liquid nitrogen or liquid carbon dioxide (CO2) injection, depending upon the product and process requirements. The freezing, crust freezing or chilling action happens right inside the cabinet where the cryogenic gases are injected inside an insulated cold chamber, in direct contact with the food products that have to be loaded manually onto removable trays and trolleys.

DOH-BOX Model	Model 400	Model 1500	Model 2700	Model 4300	Model 4800
Nickname	Gastro Tray	Double Gastro	Culinar	Europallet	Smoke
Internal (WxDxH) [mm]	700x810x700	1050x970x1150	1150x1120x2050	1350x1520x2050	1550x1520x2050
Volume Inside [litres]	397	1171	2640	4207	4830
Door opening (WxH)	550x700	750x1100	850x2000	1050x2000	1250x2000
Outer (WxDxH)	1280x1090x980	1695x1250x1318	1795x1400x2218	1995x1800x2218	2195x1800x2218
Max Trolley Clearance (WxDxH) [mm]	Not for trolley, Trays only	<600x650x1300	<800x900x2000	<1000x1280x2000	<1250x1320x2000
Advised Trolley Size	3 trays	527x650x1300	600x800x1800	800x1200x1800	1000x1000x1800
Model Of trolley	Trays Double Gastro	Double Gastro	Half Europallet	Europallet	Trolley for meat
Coolant supply [kg/h]	Peek flow 300kg/h	Peek flow 700kg/h	Peek flow 1800kg/h	Peek flow 1800kg/h	Peek flow 1800kg/h

