



LIQUID NITROGEN FREEZER

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Liquid nitrogen freezer LLNF-B1 series

The double door liquid nitrogen cabinet freezer is made using AISI food grade 304 stainless steel, BASF thermal insulation. Special design of door seal with an automatic heating system, ensures convenient opening of the door. The temperature inside the cabinet goes to -150°C only in 5 minutes. This liquid nitrogen freezer cost less power and are more efficient than traditional freezers.

Features

- Special design for smooth in/out operation of carts
- Customized axial flow fan to bear the ultra-low temperature
- Temperature and cooling curve can be viewed on touch screen
- Bigger space and large area
- Safe and environment friendly

Applications

The double door liquid nitrogen freezer with bigger space is used in quick freezing of perishable food items such as fish, meat, fruits and vegetables, fast food items, dairy and fermented products at restaurants, events and food factories.

Specifications

Model no.	LLNF-B10	LLNF-B11
Type	Double door	
Capacity	500 kg/hour	1000 kg/hour
Dimension (H*W*D)	2700x1880x2180mm	5300x1880x2180mm
Pallet dimension	400x600mm	
Pallet layers	60	144
Refrigerant	Liquid nitrogen	
Compressor	No	
Working temperature	+120°C to -196°C	
Accuracy of temperature	±3°C	
Temperature uniformity	±3°C	
Installed power	1.48 kW	2.96 kW
Voltage	380V/50Hz	
Other material	Stainless steel AISI 304 Voltage source: 220V/60Hz	



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