

CRYOLATORS



Wilevco Cryolators, vertical swept surface heat exchangers, offer the ultimate in liquid process chilling.

Conceived for the batter/breaded food industry to control micro-bacteriological counts, batter chilled to and maintained at a specific temperature has proven to be a key factor in consistent batter and crumb pick up.



This equipment also has proven extremely effective in chilling and maintaining meat proteins at safe processing temperatures as well as effectively cooling cooked liquids and sauces to a process temperature.



The Cryolators are designed to assure smooth passage of the most delicate products while sanitary blades scrape product from the super cold surface that is chilled by plant refrigeration - ammonia, freon or glycol. Under all conditions, Wilevco Cryolators can meet your strictest process chilling requirements.



4.5 x 6 CRYOLATOR®

- Minimal floor space (9" dia.)
- Mixer or post mounted
- Standard or high capacity
- Smooth passage of delicate products
- Sanitary blades
- Uniform temperature/absolute control
- Full range of viscosities

4.5 x 8 CRYOLATOR®

- Minimal floor space (11" dia.)
- Mixer or post mounted
- High capacity
- High ambient conditions
- Very thick products
- 2.5 inch outlets
- Smooth passage of delicate products.
- Sanitary blades
- Uniform temperature absolute control.
- Full range of viscosities.



CRYOLATORS

Technical Specifications

	4.5 x 6 CRYOLATOR	4.5 x 8 CRYOLATOR
Height:	1680 mm • 66 inches	1680 mm • 66 inches
Width:	230 mm • 9 inches	280 mm • 11 inches
Weight:	112 kg • 246 lbs	212 kg • 468 lbs
Mounting Bushings		
Center to Center:	5525 mm • 21 3/4 inches	5525 mm • 21 3/4 inches
Bottom bushing to floor:	410 mm • 16 inches	410 mm • 16 inches
Swept Surface Area	6567 sq. mm • 7.0686 sq. ft.	8600 sq. mm • 9.26 sq. ft.
Product Volume	22.3L • 5.9 gallons	25.4L • 6.7 gallons
Rotor Drive		
Electric w/10:1 gear reduction:	TEC 3 phase 1.5 KW (2 HP)	TEC 3 phase 2.2 KW (3 HP)
Hydraulic:	Eaton Charlynn 103-1004-010 .1635 L/min/rev (.0432 GPM/rev) 175 RPM typical	Eaton Charlynn 103-1007-012 .2969 L/min/rev (.0781 GPM/rev) 175 RPM typical
Refrigerant Requirements:	22,680 kg cal @17.8 degrees C (90,000 BTU @ 0 degrees F)	43,360 kg cal @17 degrees C (180,000 BTU @ 0 degrees F)
Refrigerant Volume:	4.4L • 1.15 gallons	8.1L • 2.14 gallons
Refrigerant Ports		
Type:	4-bolt flange, 1.25 inch IPT or 1-1/8" copper	4-bolt flange, 2 inch IPT or 2-3/8" copper
Center to Center:	1149 mm • 45.25 inches	1149 mm (45.25 inches)
Bottom Port to Floor:	410 mm • 16 inches	410 mm • 16 inches
WILEVCO Parts		
Scraper Blade (3)	C-36W Wilevco p/n 100-060	C-116 Wilevco p/n 100-061
Top Bearing (bushing)	C-13A Wilevco p/n 080-005	C-13A Wilevco p/n 080-005
Bottom Bearing (bushing)	C-14B Wilevco p/n 080-020	C-14B Wilevco p/n 080-020
Top & Bottom Cap Gasket	Wilevco p/n 080-180	Wilevco p/n 080-181



ELECTRIC MOTOR AND CAP



HYDRAULIC MOTOR AND CAP

TYPICAL INSTALLATION AND BATTER FLOW

