

NEW PROCESSING TECHNOLOGY - NEW PREMIUM 3D ICE CREAM PRODUCTS



Technology Development of the Year Award 1998
(Food Processing Journal).

NEW ICE CREAM PROCESSING - USING ZERO ADHESION TECHNOLOGY

Air Products Cryo-ZAT™ is a patented cryogenic moulding process based on Zero Adhesion Technology. Developed with WCB Ice Cream, Cryo-ZAT offers ice cream manufacturers the ability to make premium ice cream products in high definition 3D shapes.

VALUE ADDED ICE CREAM - WITH A DIFFERENCE

The Cryo-ZAT system is an ice cream moulding process where the mould plates are maintained at very cold temperatures using liquid nitrogen. Novel ice cream products can be produced in seconds without the problem of ice cream adhering to the mould. Stick products or high quality single portion dessert ice cream servings can be made giving the novelty of high relief or complex

moulded shapes, the quality of which has not been previously achievable. A whole new opportunity for innovation can now be offered with enhanced visual and eating experience.

ENHANCED MARKET OPPORTUNITIES

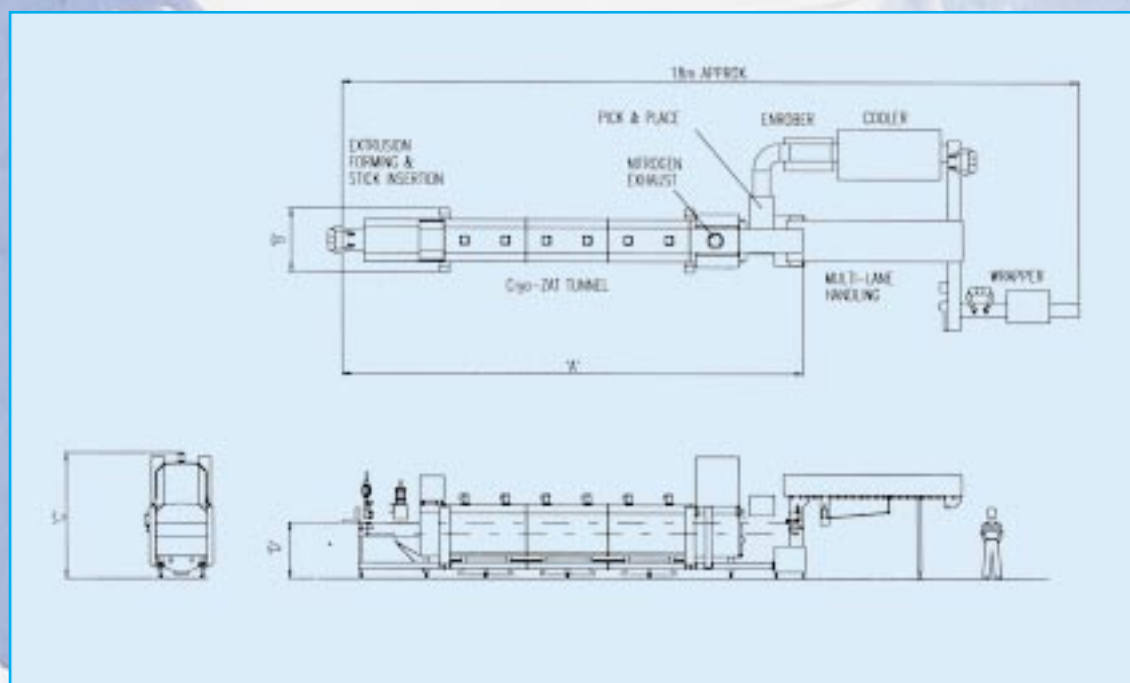
The rapid forming process and ease of operation reduces the number of product moulds normally required in producing this type of product. This means that the speed of new product introductions and any response to changing market demands can be increased giving you a competitive advantage. At the same time, manufacturing costs are reduced because the number of moulds is significantly reduced.

LOW CAPITAL & FLEXIBILITY

As well as offering a means of producing sophisticated and novel ice cream products, the Cryo-ZAT system is

combined with a low capital cost alternative to traditional mechanical methods of ice cream hardening based on the use of liquid nitrogen. Together with WCB Ice Cream, Air Products is developing new Cryo-ZAT equipment giving a range of production throughput capacities to meet your needs, and which fits naturally with flow-line production methods. The equipment is compact and requires very little floor-space. Combined with the experience and support from Air Products and WCB Ice Cream, Cryo-ZAT gives you the latest processing system for enhanced quality ice cream products.

- New Product Opportunities
- Rapid New Product Introduction
- Reduced Mould Costs
- Low Capital
- Minimal Floorspace
- Expert Support



Model no.	Overall length 'A'	Overall width 'B'	Open height 'C'	Loading height 'D'	Lanes across	Nominal production rate units/min	3 Phase electric supply kW total	Approx weight kg
CZ25.3	11.25	1.96	3.00	1.30	6	150	20	5500
CZ25.6	11.25	2.46	3.00	1.30	12	300	35	8000

SERVICES: Pneumatic Air Supply 75 psig/5,0 barg

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