

Mini Batch Freezer

The versatile Mini Batch freezers are designed to operate with liquid nitrogen (LN₂) and are capable of freezing and chilling a wide variety of products:

- **Meat**
- **Poultry**
- **Seafood**
- **Prepared entrees**
- **Bagels**

Key benefits of Nippon Sanso Matheson Mini Batch Freezer:

- Low cryogen and power consumption
- Automatic temperature control
- Quick cool-down
- Low maintenance requirements
- Customizable tray configurations
- Can be mounted on casters for mobility
- Meets USDA and OSHA requirements

Specifications:

Dimensions (H x W x D):	32" x 40" x 35"
Tray dimensions:	18" x 26"
Capacity:	5 trays
Construction:	Stainless Steel
Electrical requirements:	110V/1Ø or 230/460V/3Ø

