

-196°C CRYOGENIC CABINET FREEZER



LIQUID NITROGEN (LN2) CABINET FREEZER



Model: JSGS-1800L

Overall Dimensions :	2060 x 1600 x 2130 (LxWxH,mm)
Inner Dimensions :	1400 x 750 x 1450 (LxWxH,mm)
Effective Volume :	1400 x 680 x 1450 (LxWxH,mm)
Average Capacity:	240 - 336 KG/Cycle
Working Temperature:	0 °C to -120 °C
Power Supply:	3-phase, 5-wire, 380V, 1.0KW

□ ACCESSORY:

Trolley:	1 unit, 1670 x 830 x 1100 mm
Shelf:	1 unit, 1295 x 620 x 1315 mm, SUS304
Trays:	600 x 400 mm, SUS304
Tray Spacing A:	70mm, 16 layers, 3 columns, 48 trays
Tray Spacing B:	100mm, 11 layers, 3 columns, 33 trays



Shelf

Tray

Trolley



- ① Cut-off Valve
(Please keep it open for normal operation)
- ④ Circulation Fan
- ⑦ Liquid Nitrogen Pressure Transmitter

- ② Electric Control Case
- ⑤ Safety Valve
- ⑧ Liquid Nitrogen Filter

- ③ Oxygen Concentration Alarm
- ⑥ Liquid Nitrogen Pressure Gauge

LIQUID NITROGEN (LN2) CABINET FREEZER

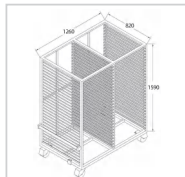


Model: JSGS-3000L

External Dimensions:	1850x2724x2180(LxWxH,mm)
Internal Dimensions:	1194x1394x1830(LxWxH, mm)
Door Count:	1 door, 2000x1210x120mm
Average Capacity:	300-420 KG/Cycle Capacity Estimate: Each 600x400 mm tray holds 5-7 kg of food. With 60 trays per batch, the total capacity per batch is 300-420 KG
Working Temperature:	0 °C to -120 °C
Freezing Time:	5 to 120 minutes (Depends on the kinds of food)
Thermal Insulation Layer:	150mm thickness (Highest standard and production technology)
Circulation System:	Motor power 740W, fan blade diameter 450mm
Refrigeration System:	Liquid nitrogen jet evaporation cooling system, nozzle angle adjustable
Flow Control:	High pressure solenoid valve DN10.0
Alarm System:	Oxygen concentration alarm, liquid nitrogen, inlet pressure alarm, ultra-low temperature alarm
Power Supply:	3-phase 5-wire, 380V/400V, 50Hz/60Hz, customizable



Tray



Shelf

□ ACCESSORY:

Shelf:	1 unit, 1295 x 620 x 1315 mm, SUS304
Trays:	60 pieces, 600 x 400 mm, SUS304
Layer Spacing:	100mm, 15 layers, 2 columns, 30 trays per column, total 60 trays per rack



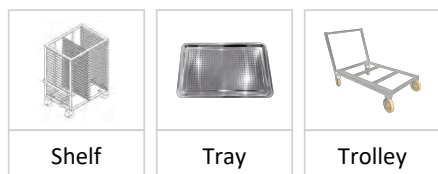
- 150mm Thickness of Polyurethane
- Easy Operating PLC Touch Screen Control System
- Extreme High Inspection Standard for Welding Technology
- World's Famous Brand Flow Control Valve
- CE & ISO9001 Certificates
- Moveable Trays inside the Cabinet

LIQUID NITROGEN (LN2) CABINET FREEZER



Model: JSGS-830L

External Dimensions:	1100x1680x1970 mm
Internal Dimensions:	750x960x1200 mm
Average Capacity:	150-250 KG/H¹
Power:	0.5KW, 380v/220v
Shelf:	1 unit, SUS304
Trolley:	1 unit, SUS304
Tray:	28 pieces, 600x400mm, SUS304
Layer Spacing:	70mm (Optional 100mm)



Shelf

Tray

Trolley



Model: JSGS-4000L

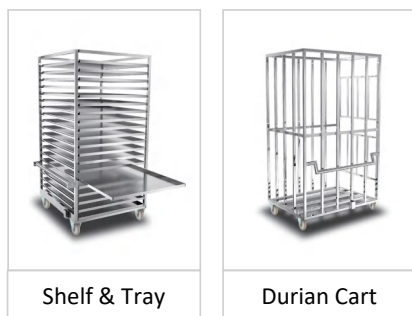
External Dimensions:	2720x1940x2370 mm (LxWxH)
Internal Dimensions:	1170x1550x1750 mm (x 2 cabinets)
Working Temperature:	0 to -120 degrees Celcius
Average Capacity:	400-800 KG/H¹
Power:	1.5KW, 380v/400v, 3P

❑ ACCESSORY (A) - FOR REGULAR INGREDIENTS:

Shelf:	2 units, SUS304, 910x720x1550 mm
Trolley:	2 units, SUS304
Tray:	30 pieces, 850x700 mm, SUS304
Layer Spacing:	100mm

❑ ACCESSORY (B) - FOR WHOLE DURIANS:

Durian Cart:	2 units, SUS304
Trolley:	2 units, SUS304



Shelf & Tray

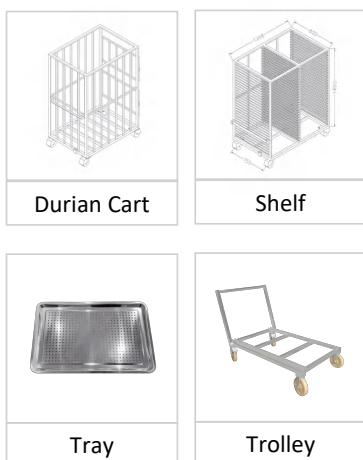
Durian Cart

LIQUID NITROGEN (LN2) CABINET FREEZER



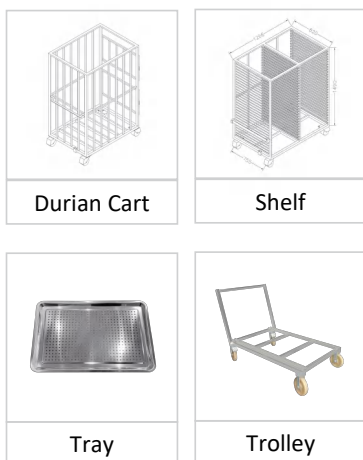
Model: JSGS-6000L

External Dimensions:	3020x2190x2370 mm (LxWxH)
Internal Dimensions:	1175x1400x1750 mm (x 2 cabinets)
Working Temperature:	0 to -120 degrees Celcius
Average Capacity:	• 700-1400 KG/H (normal ingredients) ¹ • 1000 KG/Cycle (whole durian) • 600-840 KG/Cycle (durian pulp) ²
Power:	1.5KW, 380v/400v, 3P
❑ ACCESSORY (A) - FOR REGULAR INGREDIENTS:	
Shelf:	2 units, SUS304, 1266x820x1490 mm
Trolley:	2 units, SUS304
Tray:	120 pieces, 400x600 mm, SUS304
Layer Spacing:	100mm
❑ ACCESSORY (B) - FOR WHOLE DURIAN:	
Durian Cart:	2 units, SUS304
Trolley:	2 units, SUS304



Model: JSGS-12000L

External Dimensions:	5720x2190x2370 mm (LxWxH)
Internal Dimensions:	1050x1400x1750 mm (x 4 cabinets)
Working Temperature:	0 to -120 degrees Celcius
Average Capacity:	• 1400-2800 KG/H (normal ingredients) ¹ • 2000 KG/Cycle (whole durian) • 1200-1680 KG/Cycle (durian pulp) ²
Power:	3.0KW, 380v/400v, 3P
❑ ACCESSORY (A) - FOR REGULAR INGREDIENTS:	
Shelf:	4 units, SUS304, 1266x820x1490 mm
Trolley:	4 units, SUS304
Tray:	240 pieces, 400x600 mm, SUS304
Layer Spacing:	100mm
❑ ACCESSORY (B) - FOR WHOLE DURIAN:	
Durian Cart:	4 units, SUS304
Trolley:	4 units, SUS304



LIQUID NITROGEN (LN2) CABINET FREEZER



Standard Durian Cart
1200x1250x1600 mm

Optimized for Whole Durian Freezing

Model: JSL2-1.5T

External Dimensions: 3680x2180x2417 mm (LxWxH)

Internal Dimensions: 1300x1500x1650 mm (x 2 cabinets)

Working Temperature: 0 to -120 degrees Celcius

Average Capacity: **1500 KG/Cycle** (Whole Durian)

Power: 3.0KW, 380v/400v, 3P

□ ACCESSORY (B) - FOR WHOLE DURIAN:

Durian Cart: 2 units, Galvanized iron



Standard Durian Cart
1200x1250x1600 mm

Optimized for Whole Durian Freezing

Model: JSL4-3T

External Dimensions: 7420x2180x2417 mm (LxWxH)

Internal Dimensions: 1300x1500x1650 mm (x 4 cabinets)

Working Temperature: 0 to -120 degrees Celcius

Average Capacity: **3000 KG/Cycle** (Whole Durian)

Power: 6.0KW, 380v/400v, 3P

□ ACCESSORY (B) - FOR WHOLE DURIAN:

Durian Cart: 4 units, Galvanized iron



- 1** Production capacity data is assessed based on the following criteria: an average of 6 kilograms of ingredients is arranged on each 400x600mm tray (equivalent to 25 kilograms of ingredients per square meter). Processing occurs at a rate of 1 or 2 batches per hour. The actual production capacity is contingent upon the freezing time required for each batch, with freezing time influenced by factors such as operating temperature, input temperature, output temperature, and packaging type.
- 2** Each 400x600mm tray can accommodate 5 to 7 kilograms of durian pulp (with pits), with a recommended freezing temperature of -70 or -80 degrees Celsius. Freezing time ranges from 35 to 45 minutes, allowing for the completion of at least one freezing batch per hour.

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