



Industry leading
scraped surface
heat exchanger
quickly and efficiently
heats or cools
flowable product.



Cryolator



The Wilevco Cryolator quickly and efficiently cools or heats flowable product to the temperature needed for your process. The *original* Cryolator – designed in 1968 and copied by many over the years – has been re-engineered and improved to ensure fast and efficient temperature control for flowable and pumpable products.

Sample Applications

- Glazes
- Icings
- Sauces
- Batter
- Fillings
- Puddings
- Egg Wash
- Butter
- Herb Butter

Better Performance

Gets your product to the ideal temperature for the pickup or viscosity that you require.

No Consumables

Our Cryolator does not use expensive CO2 or liquid nitrogen, saving you money on consumables.

Improve Product Safety

Quickly lowers product temperature to keep it out of the bacteria growth zone.

Regulate Temperature

Regulates coolant flow to ensure that the product stays at the desired temperature – not too hot or too cold – and never freezes.

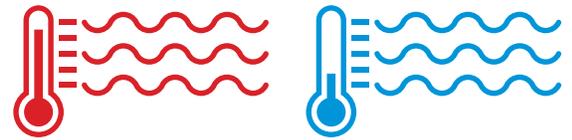
Save Money

Colder product can allow for additional water at the same viscosity.

Improve Efficiency

The closed cylinder and efficient nature of the heat exchanger lowers temperature with minimal BTUs.

HEAT OR COOL



Typical System Flow Diagram

