

rapid in-line cooling system

Quickly cools baked and fried goods to near-ambient temperature



Manufactured in the USA

- » Optimises product for freezing
- » Extends freshness and shelf life
- » Preserves texture and quality

10x faster cooling. 100% freshness.

tna cryo-jet 5

Industry leading ambient air-cooling system designed to rapidly cool baked and fried product prior to freezing or packaging. The system uses high-velocity cooling jets to remove excess heat up to 10 times faster than systems based on forced convection or natural convection cooling. Ideal for high-volume production, the tna cryo-jet 5 enhances product quality, extends shelf life, and reduces energy consumption.

key benefits



Easy maintenance

Built from heavy-duty stainless steel, and designed for easy cleaning, servicing, and long-lasting performance.



Space efficient

Compact and streamlined, it outperforms bulky spiral systems by maximising yield while minimising floor space. Requires less conveyor length for effective cooling.



Build quality

Designed and manufactured in the USA to ensure the highest standards of quality, durability, and performance.



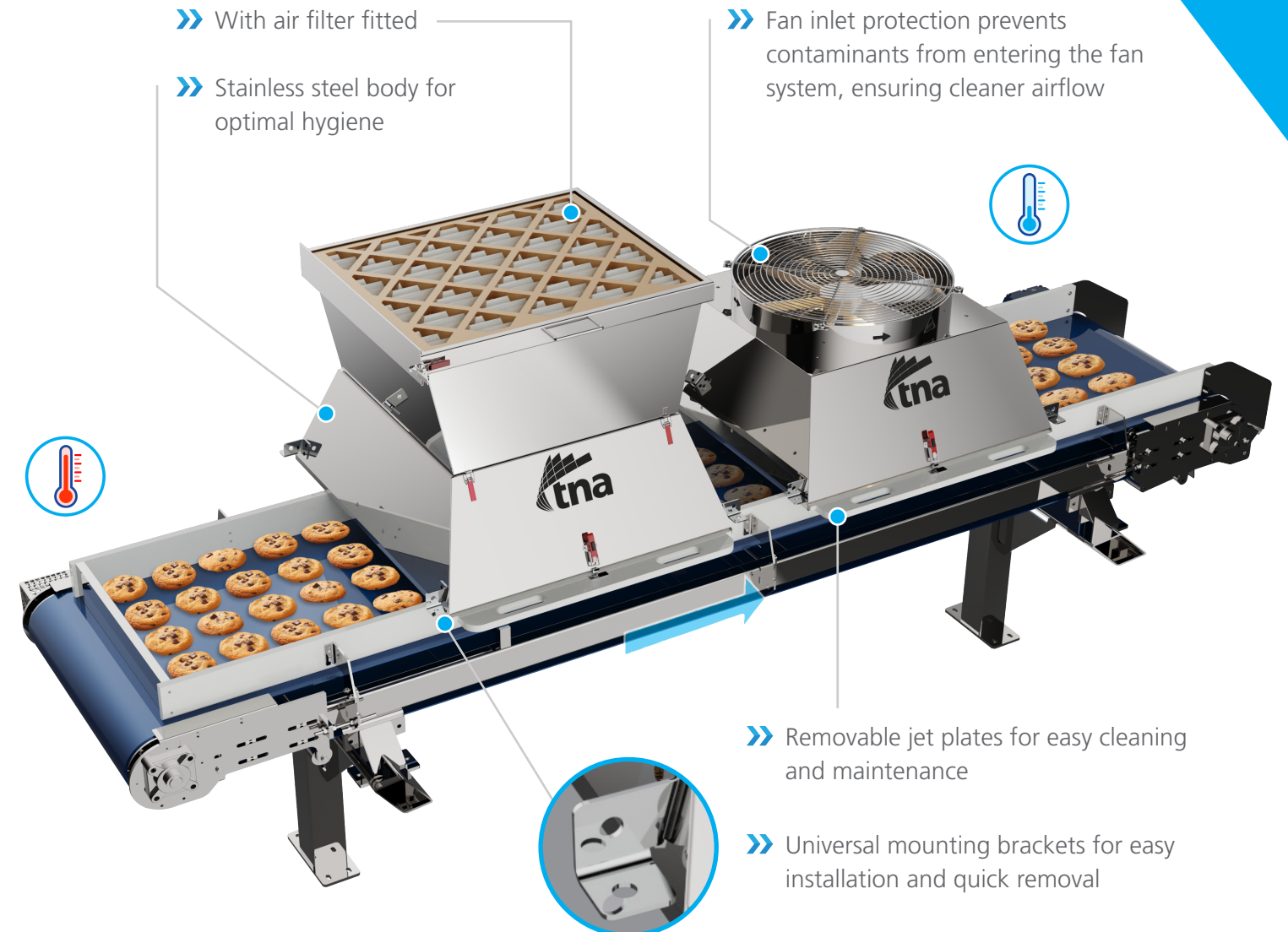
Flexible integration

Seamlessly integrates into any production line, with multiple sizing options to fit common conveyor styles.

>> With air filter fitted

>> Stainless steel body for optimal hygiene

>> Fan inlet protection prevents contaminants from entering the fan system, ensuring cleaner airflow



>> Removable jet plates for easy cleaning and maintenance

>> Universal mounting brackets for easy installation and quick removal

>> Common applications

Mount the tna cryo-jet 5 upstream of freezers to cool products, minimise moisture, reduce freeze times, and extend intervals between defrost cycles - enhancing production efficiency. Installed after ovens or fryers, it removes excess condensation before packaging, preserving texture and structure, and optimising product quality for freezing while extending shelf life.



Rapid cooling of cooked, fried and baked goods



Local global support

Global reach with local expertise, ensuring tailored support for your entire line from wherever you are.



Complete solutions partner

TNA is the only global single source partner providing complete and integrated solutions across the entire production line.

options

tna cryo-jet 5

>> Fan blades

Available in aluminium or stainless steel. Aluminium blades offer lightweight efficiency, ideal for standard applications, while stainless steel blades provide enhanced durability and corrosion resistance, perfect for demanding environments.



Targeted cooling

Fit for purpose jet plates focus airflow on the product, stripping away heat up to 10 times faster than traditional methods.



>> Jet plates

Available in UHMW polyethylene or stainless steel, each offering unique benefits. UHMW plates feature a low friction coefficient, reducing energy consumption and providing a budget-friendly option. Stainless steel plates offer superior durability, making them ideal for high-temperature applications and better suited for chemical washdowns, ensuring optimal hygiene.

>> Air filter

Improve air quality and safeguard your equipment with TNA air filter attachments. These filters effectively capture dust, particles, and contaminants, creating a cleaner environment, reducing maintenance needs, and extending the lifespan of your cooling system components. Additionally, they provide extra protection against product contamination.



tna cryo-jet 5 with air filter fitted

specifications

tna cryo-jet 5						
Model name	CJ24	CJ30	CJ36	CJ42	CJ48	CJ60
Mounting conveyor width	610 (24)	762 (30)	915 (36)	1067 (42)	1219 (48)	1524 (60)
Length on conveyor	909 (35.8)					
Minimum spacing gap	160 (6.3)					
Height with filter	795 (31.3)					
Height w/o filter	420 (16.5)					
Airflow m3/hr (cfm)	1322 (750)	1672 (950)	2039 (1150)	2404 (1350)	2778 (1600)	3344 (1950)
Electrical power W (hp)	374 (0.5)		559 (0.8)			746 (1)

Dimensions in mm (inches)