KRÖWNE®

CRYOGENIC GLASS CHILLING

Transforming the Bar Experience

Our cryogenic state-of-the-art glass chilling systems reach -40°C in just seconds, delivering crisp sanitized glasses without messy ice baths or sluggish refrigeration.

Cryogenic chilling boosts speed, hygiene and efficiency, for an exceptional unparalleled impression.

Cryogenic Chilling vs. Traditional Methods

Mechanics of Cryogenic Chilling

- Harnesses the rapid expansion of liquid carbon dioxide to cool glassware.
- Cryogenic transitions from liquid to gas, absorbs heat from the glass creating an intense cooling effect.
- Achieves temperatures as low as -40°F in 3-5 seconds, far surpassing the speed of traditional methods.
- The dry nature of cryogenic chilling eliminates moisture, preventing dilution and ensuring a clean, crisp presentation.

Advantages Over Ice Baths & Refrigeration

Speed chills glassware up to 80% faster than ice baths (minutes) or refrigeration (hours), enabling on-demand service in high-volume settings.

Sanitize unlike ice baths, which can harbor bacteria and leave water residue, cryogenic chilling sanitizes the glass, killing bacteria.

Efficiency cryogenic systems are compact, require no pre-chilling, and reduce ice usage in drinks while chilled glasses maintain beverage temperatures.

Customer experience elevated with enhanced visual appeal during drink creation.

Cryogenic cooling surpasses ice and cold air, delivering exceptional efficiency and refined quality for discerning bars, restaurants, and event venues.

Impact of Thermal Mass on Chilling Performance

- The thermal mass of glassware affects how quickly it chills, as it determines how much energy is needed to change its temperature.
- Thicker glasses like pint or double-walled tumblers take longer to cool than thinner ones due to higher thermal mass.
- Works even without visible frost, making the system effective on all glass types.

Sanitization & Deodorization with Cryogenic

- Our cryogenic chilling systems sanitize and deodorize glassware using -40°F temperatures and CO_2 gas.
- Independent tests show up to 88% of surface bacteria are eliminated, while odors from detergents or water are neutralized to ensuring a clean, neutral-tasting drink.