



THE R SERIES

PRODUCT BOOK



THE R SERIES HIGH DENSITY DRY ICE SLICES

Dry ice slices are a more effective cooling agent than gel packs, phase change materials, and water ice for transporting frozen and refrigerated food, both domestically and internationally. They maintain a stable temperature year-round, are lighter, and have a lower carbon footprint per shipment.

Built on the foundation of Cold Jet's previous proprietary systems, the R-Series pellet-to-slice reformers offer versatile dry ice production. These machines transform dry ice pellets into high-quality slices or mini-blocks, ranging from 0.55 lbs (0.25 kg) to 16 lbs (7.25 kg).

Ideal for dry ice pellet businesses looking to expand their offerings, the R-Series is a perfect solution.

Dry ice slices are particularly useful for:

- Airline catering
- International and regional food transportation
- Food home delivery
- ...and many other applications.





R500

DRY ICE PELLET REFORMER

TECHNICAL SPECS

MACHINE DIMENSIONS

Length x Width x Height:
77 in x 59 in x 80 in
(1,956 cm x 1,500 cm x 2,032 cm)

Weight: 4,630 lb (2,100 kg)

POWER REQUIREMENTS

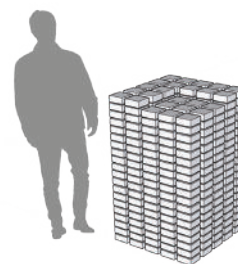
3 x 480V AC / 60 Hz
(3 x 400V AC / 50Hz)
Imax: 63A

RATED POWER

20.0 kW / 26.8 Hp @ 480V AC
(17,3 kW / 22,8 Hp @ 400 V AC)

RATED OUTPUT

Up to 1,322 lb/hr (600 kg/hr)





R1000

DRY ICE PELLET REFORMER

TECHNICAL SPECS

MACHINE DIMENSIONS

Length x Width x Height:
77 in x 59 in x 80 in
(1,956 cm x 1,500 cm x 2,032 cm)

Weight: 5,610 lb (2,545 kg)

POWER REQUIREMENTS

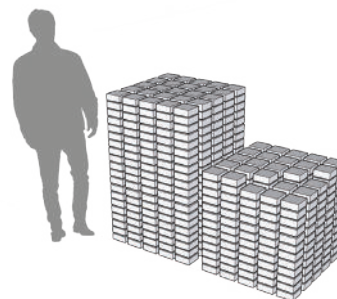
3 x 480V AC / 60 Hz
(3 x 400V AC / 50Hz)
Imax: 63A

RATED POWER

20.0 kW / 26.8 Hp @ 480V AC
(17,3 kW / 22,8 Hp @ 400 V AC)

RATED OUTPUT

Up to 2,204 lb/hr (1,000 kg/hr)





R2000

DRY ICE PELLET REFORMER

TECHNICAL SPECS

MACHINE DIMENSIONS

Length x Width x Height:
89 in x 65 in x 94 in
(2,258 cm x 1,658 cm x 2,400 cm)

Weight: 8,819 lb (4,000 kg)

POWER REQUIREMENTS

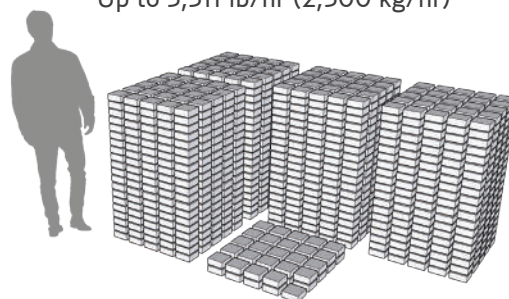
480 Y/277 VAC + GND
Solidly Grounded
WYE Source

3-Phase 60Hz

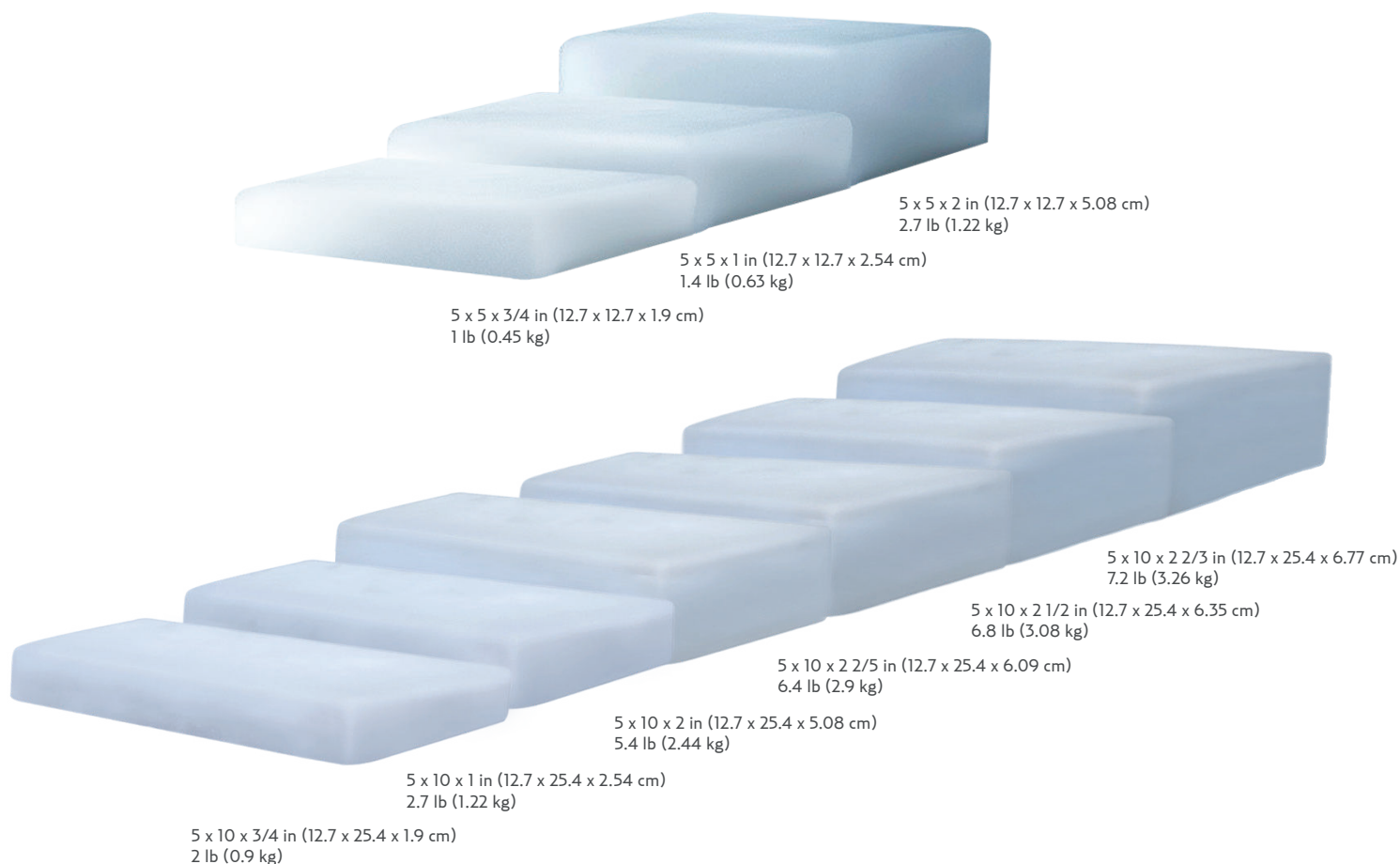
I_{max}: 75A

RATED OUTPUT

Up to 5,511 lb/hr (2,500 kg/hr)



R500H and R1000H Slice Options



OTHER AVAILABLE SLICE SIZES

Thickness	8 x 5 in (210 x 125 mm)	6 x 6 in (150 x 150 mm)	5 x 4 in (125 x 105 mm)	5.4 x 2.4 in (138 x 60 mm)
0.7 in (19 mm)	1.7 lb (0.8 kg)	1.4 lb (0.7 kg)	0.8 lb (0.4 kg)	0.5 lb (0.2 kg)
1 in (25 mm)	2.2 lb (1 kg)	1.9 lbs (0.9 kg)	1.1 lb (0.5 kg)	0.7 lb (0.3 kg)
2 in (50 mm)	4.4 lb (2 kg)	3.8 lb (1.7 kg)	2.2 lb (1 kg)	1.4 lb (0.6 kg)
2.4 in (60 mm)	5.3 lb (2.4 kg)	4.6 lb (2.1 kg)	--	--
2.8 in (70 mm)	6.2 lb (2.6 kg)	5.3 lb (2.4 kg)	--	--
3.1 in (80 mm)	--	6.1 lb (2.6 kg)	--	--
3.5 in (90 mm)	--	6.9 lb (3.1 kg)	--	--

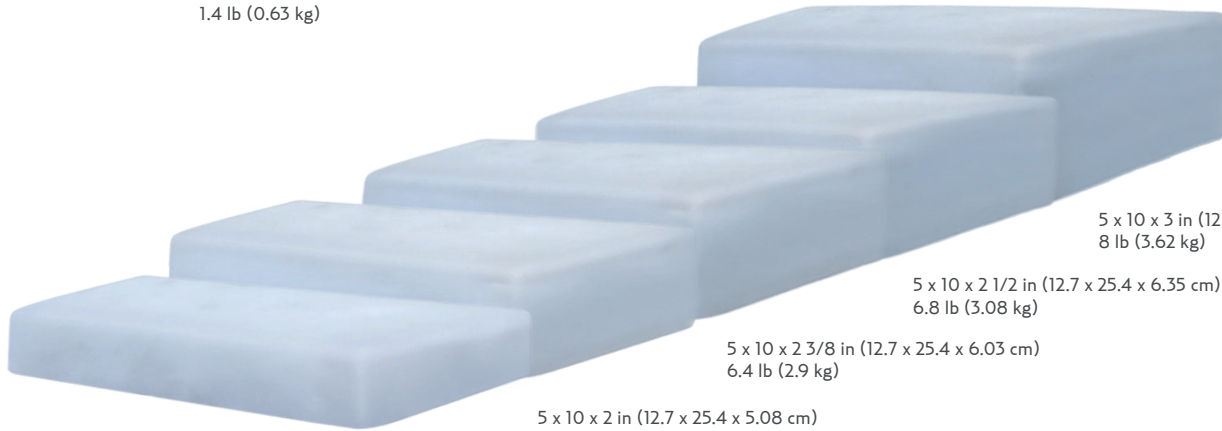
Digital slice thickness control • Quick Change Press Head adjusts slice format in less than 15 minutes
Recipe program enables user to set predefined slice formats.

02 *R2000H* Slice Options



5 x 5 x 2 in (12.7 x 12.7 x 5.08 cm)
2.7 lb (1.22 kg)

5 x 5 x 1 in (12.7 x 12.7 x 2.54 cm)
1.4 lb (0.63 kg)



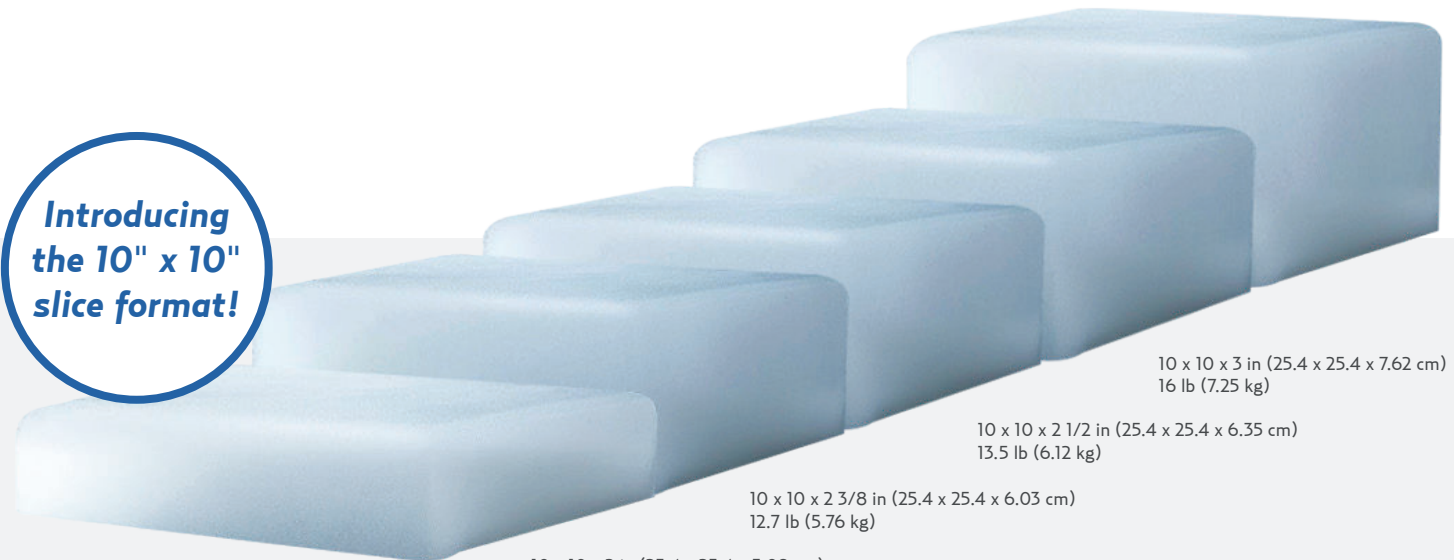
5 x 10 x 3 in (12.7 x 25.4 x 7.62 cm)
8 lb (3.62 kg)

5 x 10 x 2 1/2 in (12.7 x 25.4 x 6.35 cm)
6.8 lb (3.08 kg)

5 x 10 x 2 3/8 in (12.7 x 25.4 x 6.03 cm)
6.4 lb (2.9 kg)

5 x 10 x 2 in (12.7 x 25.4 x 5.08 cm)
5.4 lb (2.44 kg)

5 x 10 x 1 in (12.7 x 25.4 x 2.54 cm)
2.7 lb (1.22 kg)



10 x 10 x 3 in (25.4 x 25.4 x 7.62 cm)
16 lb (7.25 kg)

10 x 10 x 2 1/2 in (25.4 x 25.4 x 6.35 cm)
13.5 lb (6.12 kg)

10 x 10 x 2 3/8 in (25.4 x 25.4 x 6.03 cm)
12.7 lb (5.76 kg)

10 x 10 x 2 in (25.4 x 25.4 x 5.08 cm)
10.6 lb (4.89 kg)

10 x 10 x 1 in (25.4 x 25.4 x 2.54 cm)
5.5 lb (2.49 kg)

**Introducing
the 10" x 10"
slice format!**



How does the R-Series Reformer fit into your dry ice production process?

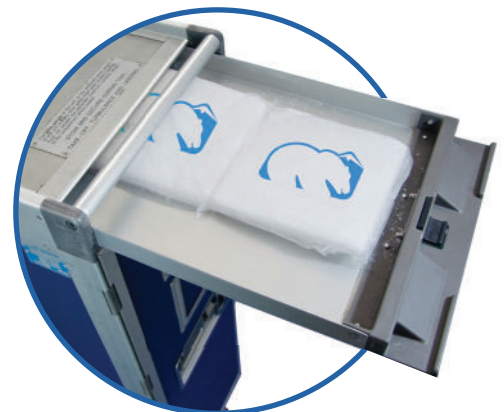
Your high-density pellets, created by your pelletizers, are transported via a Z-Conveyor and fed into the top of your reformer.

The Cold Jet reformer then compresses these pellets into the densest dry ice slices available, ensuring your or your client's cold chain remains stable and sustainable.

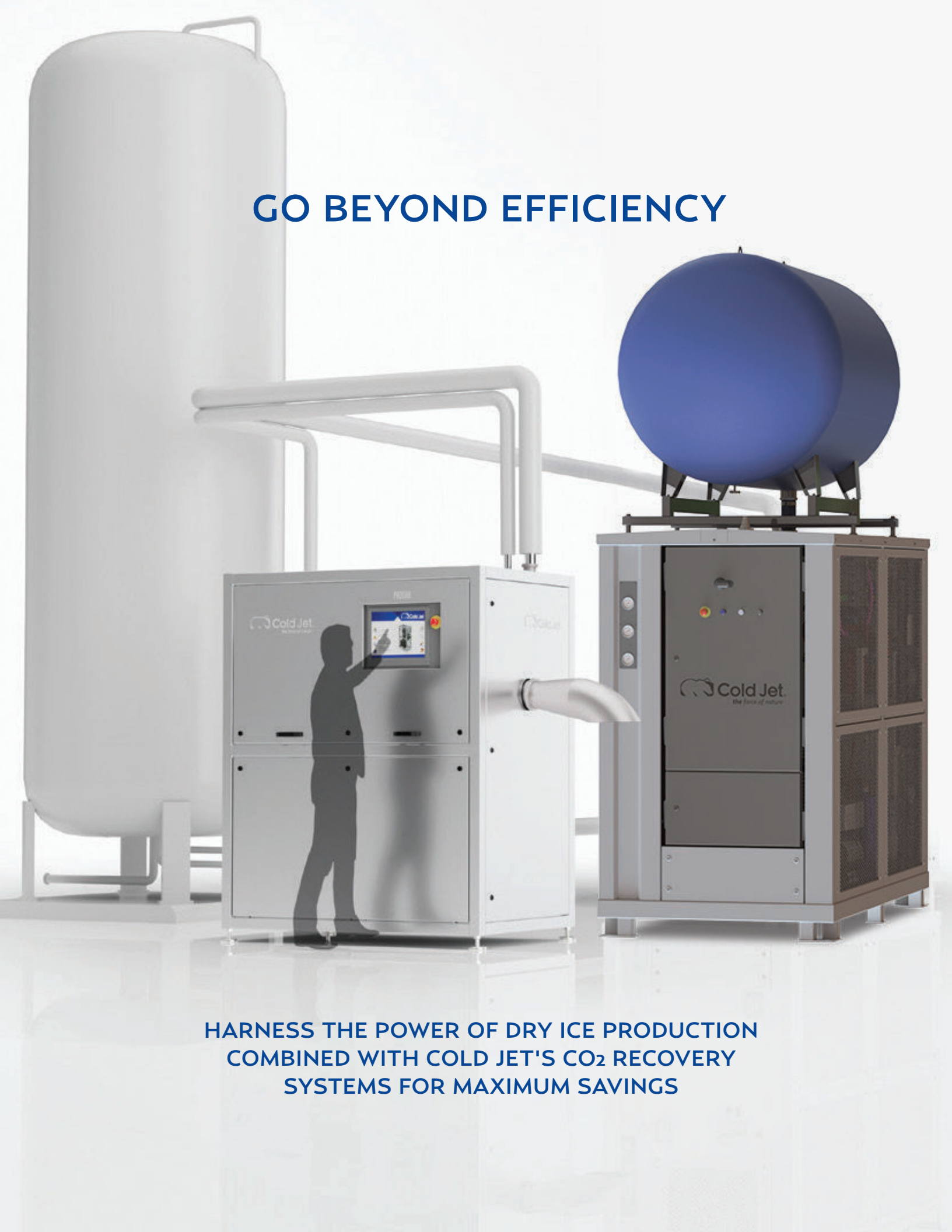
Automatically pack and label dry ice slices with a flowpacker

Upgrade your R-Series reformer with a flowpacker to automate the packaging of your high-density dry ice slices. Enhance your brand visibility and add a personal touch to your eco-friendly ice products by incorporating your branding directly onto the packaging.

Our integrated solution, combining an infeed conveyor, flowpacker, and rotary table, transforms dry ice slice production into a fully automated and ergonomic process.



[illegible]

The image features two pieces of industrial equipment from Cold Jet. On the left is a tall, white, vertical storage tank. In the center is a grey machine with a control panel that includes a touchscreen and a person's silhouette is shown interacting with it. To the right is another grey machine with a large blue spherical storage tank mounted on top. White pipes connect the various components. The entire scene is set against a plain white background with a reflective floor.

GO BEYOND EFFICIENCY

HARNESS THE POWER OF DRY ICE PRODUCTION
COMBINED WITH COLD JET'S CO₂ RECOVERY
SYSTEMS FOR MAXIMUM SAVINGS



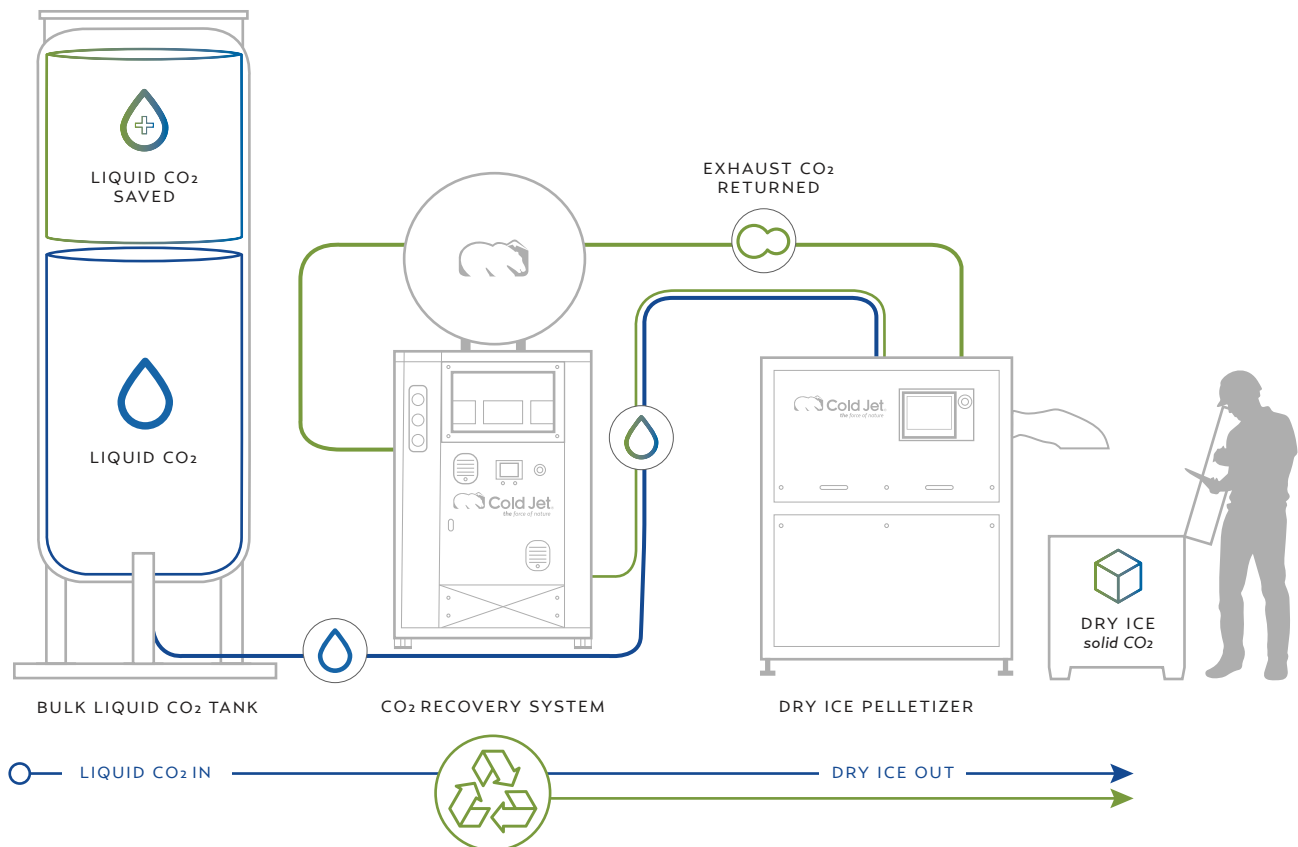
We saw an immediate effect on our CO₂ ratio from 2.4:1 now to 1.35:1. Profit, production capability, and overall company performance is greatly improved.

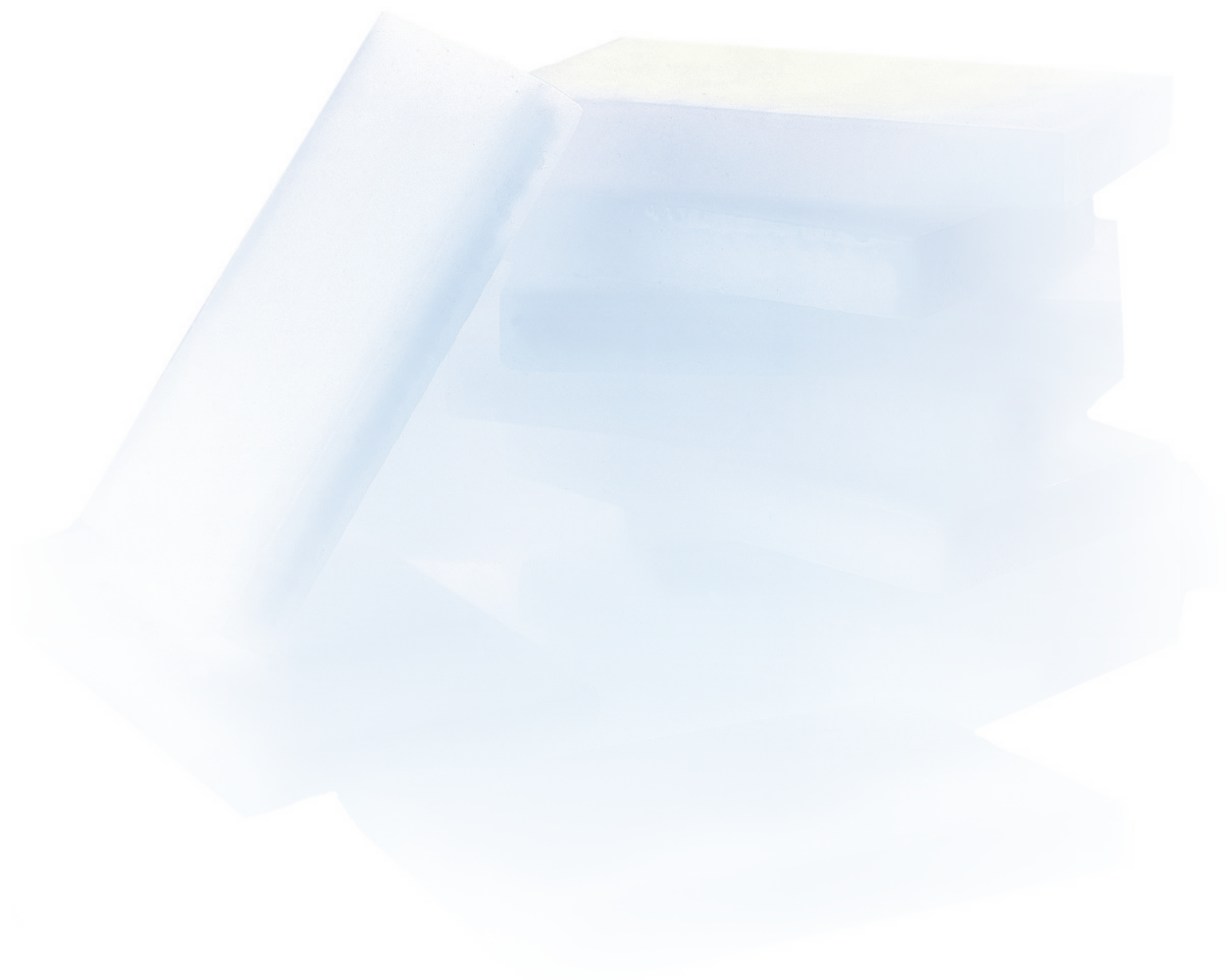


Richard Nimmons | Carbon Capture Scotland

DRASTICALLY IMPROVE CONVERSION OF LIQUID CO₂-TO-DRY ICE

Reduce your dry ice production costs by up to 40%
by recycling exhaust CO₂ gas back into your dry ice pelletizer!





Global Headquarters
Loveland, Ohio, USA

European Headquarters
Zellik, Belgium

Asia-Pacific Headquarters
Tokyo, Japan

