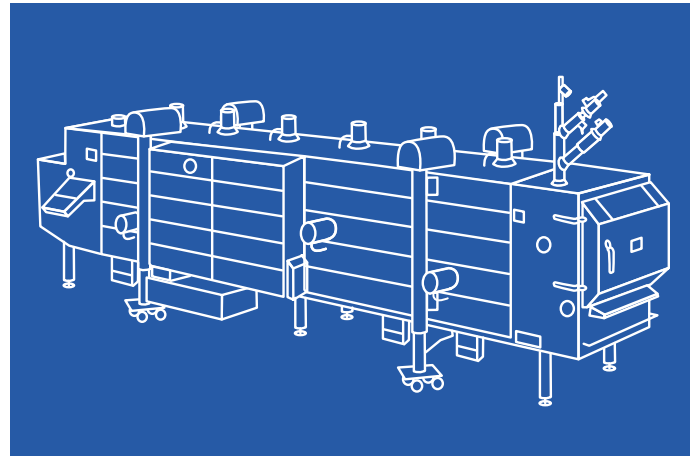


CRYO TUNNEL-MP1

- Designed for hygiene and cleanability
- High capacity freezing in a smaller footprint
- Ideal for producing IQF products using a multi-tier system
- Excellent cryogen efficiency



The concept

The **CRYO TUNNEL-MP1** is a hygienically-designed stainless steel, in-line cryogenic tunnel with three (3) conveyor belt tiers for freezing smaller types of food products in an IQF format using either liquid nitrogen or carbon dioxide. The **CRYO TUNNEL-MP1** can be easily integrated into any food processing line.

It is ideally suited for medium to large processors that need a higher freezing capacity than with traditional in-line single belt freezers but in a much smaller footprint.

The **CRYO TUNNEL-MP1** is available in 2 freezing zone lengths and 3 belt widths in order to meet the specific productivity, space and installation requirements of the food processor.

Industries

The **CRYO TUNNEL-MP1** is ideal for the individual quick freezing (IQF) of smaller types of food products in the following sectors:

- Meat
- Poultry
- Fish & Seafood
- Ready Meals
- Bakery
- Fruits & Vegetables

Features

The **CRYO TUNNEL-MP1** is constructed with stainless steel food contact surfaces and a stainless steel insulated body. The hygienically-designed lifting system ensures that the lid can open completely for better accessibility for cleaning, sanitation and maintenance functions. The inside corners are curved while the base of the freezer has a sloped floor with drainage channels and drain openings so that there is complete removal of the wash water and cleaning solutions during the cleaning operations.

The **CRYO TUNNEL-MP1** uses proprietary hygienic, stainless steel, high performance fan blades on the top and sides of the freezer to ensure optimal heat transfer, cryogen efficiency and consistency of freezing.

The cryogen injection system consists of a hygienically-designed manifold which operates on either liquid nitrogen or carbon dioxide and automatically adjusts to meet the changing product heat load requirements using specially-designed software.

The **CRYO TUNNEL-MP1** is easy to operate with its push button/ PLC hybrid control panel and delivers excellent performance with respect to quality, cryogen efficiency and productivity throughput in a much smaller footprint.

Benefits

- Higher capacity freezing in a smaller footprint
- New hygiene features to eliminate food safety hazards
- Flexibility to individually quick freeze (IQF) different types of food products
- Excellent cryogen efficiency & freezing quality
- Simple to install and reliable to operate
- Low maintenance costs
- Fast and easy to clean
- Conforms to the following harmonized European standards: EN12100-1 and -2, EN 349, EN 294, EN 418, EN 60 204-1

Model Range

The **CRYO TUNNEL-MP1** range includes the following sizes:

60x6x3T	60x9x3T	60x12x3T
90x6x3T	90x9x3T	90x12x3T

The **CRYO TUNNEL-MP1** meets the required standards & regulations for the following locations:

- Europe
- Middle East
- Africa
- Asia
- Pacific
- South America

Technical Data

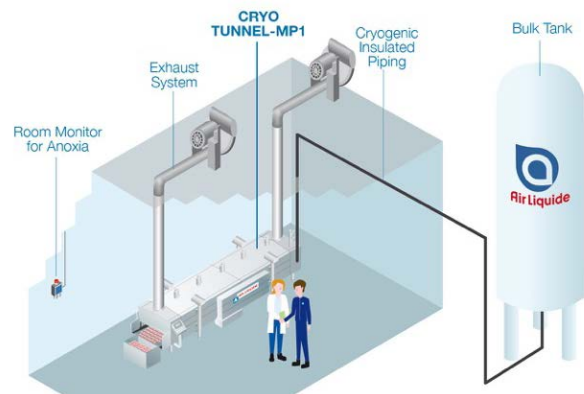
	60x6x3T	60x9x3T	60x12x3T
Overall Dimensions (m)			
Length	7.7	7.7	7.7
Width	2.3	2.6	2.9
Height	2.8	2.8	2.8
Height Lid Open	3.7	3.7	3.7
Freezing Chamber			
Length (m)	5.5	5.5	5.5
Useable Belt Length (m)	16.6	16.6	16.6
Useable Width (m)	0.6	0.9	1.2
Product Clearance (m)	0.1	0.1	0.1
Surface (m²)	~12	~18	~24
Tunnel Weight (kg)	~5000	~6000	~7000
Voltage	400V 3P 50 Hz + PE		
Power without exhaust fan (Kw)	18.6	18.6	18.6

	90x6x3T	90x9x3T	90x12x3T
Overall Dimensions (m)			
Length	10.4	10.4	10.4
Width	2.3	2.6	2.9
Height	2.8	2.8	2.8
Height in Open Position (m)	3.7	3.7	3.7
Freezing Chamber			
Length (m)	8.5	8.5	8.5
Useable Belt Length (m)	25.6	25.6	25.6
Useable Width (m)	0.6	0.9	1.2
Product Clearance (m)	0.1	0.1	0.1
Surface (m²)	~17	~25.4	~33.8
Tunnel Weight (kg)	~5500	~6750	~8000
Voltage	400V 3P + PE		
Power without exhaust fan (Kw)	21.9	21.9	21.9

Options

- Variable Speed Control for Fan Motors
- Variable Speed Control for Exhaust Fan
- Product Guards
- Spare Parts Kit
- Other belt mesh sizes

Installation Layout



Related Offer

The **CRYO TUNNEL-MP1** is a part of the **Nexelia for Freezing & Chilling** offer which has been specifically designed for those processors that need to achieve a competitive freezing or chilling cost for their food products. The Nexelia solution includes the best of Air Liquide's ALIGAL food grade gases, state-of-the-art application equipment and technical support services along with a customized cryogen consumption monitoring program.

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