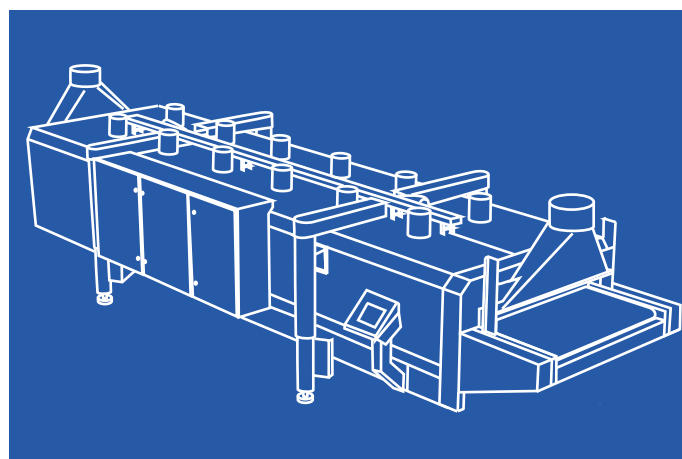


CRYO TUNNEL- CFP

- Reduces product deformation & sticking
- Eliminates belt marks
- User-friendly operation



The Concept

The **CRYO TUNNEL- CFP** is the ideal solution for the freezing, crust freezing and hardening of fragile, soft or sticky products that uses a patented technique to transform a food-grade polyester conveyor belt into a quick-freezing sponge of liquid nitrogen. It is ideal for those processors that need to reduce product deformation, belt marking or sticking to the belt. The **CRYO TUNNEL- CFP** can be used on its own or in combination with other types of freezing equipment.

The freezer has been designed for improved clean-ability plus ease of operation and maintenance with a minimal capital investment and installation cost.

Industries

The **CRYO TUNNEL- CFP** is ideal for freezing, crust freezing or hardening different types of fragile, soft or sticky food products in the following sectors:

- Meat
- Poultry
- Fish & Seafood
- Fruits & Vegetables
- Ice Cream

Features

The **CRYO TUNNEL- CFP** is constructed with stainless steel food contact surfaces and a stainless steel insulated body. The lifting system ensures that the lid can open completely for better accessibility for cleaning, sanitation and maintenance functions. The base of the freezer has a concave shape for improved draining of the wash water and cleaning solutions during the cleaning operation. The patented food-grade polyester conveyor belt eliminates belt marking and prevents product deformation.

The **CRYO TUNNEL- CFP** operates on liquid nitrogen injection and can be customized to your freezing or crust freezing needs by using 6 different module combinations:

- Convection,
- Convection + Belt Wetting,
- LIN spray + Convection,
- LIN Spray + Convection + Belt Wetting,
- Immersion Bath,
- Immersion Bath + Belt Wetting.

The **CRYO TUNNEL- CFP** is simple to operate and delivers excellent performance with respect to product shape retention and productivity throughput.

Benefits

- Reduced product deformation by using liquid nitrogen and a polyester conveyor belt
- Eliminates belt marking
- Optimized cryogen consumption
- Safe and easy to operate
- Flexibility to freeze, crust freeze or harden fragile, soft or sticky products
- Compact design which requires minimal floor space
- Easy to install
- Low maintenance costs
- Fast and easy to clean in less than 20 minutes
- Conforms to the following harmonized European standards: EN 12100-1 and -2, EN 349, EN 294, EN 418, EN 60 204-1.

Model Range

The CRYO TUNNEL- CFP range includes the following sizes:

30 x 6	60 x 6	30 x 12	60 x 12
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The CRYO TUNNEL- CFP meets the required standards & regulations for the following locations:

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

Technical Data

	30 x 6	60 x 6	30 x 12	60 x 12
Overall Dimensions (m)				
Length	4.3	7.1	4.3	7.1
Width	1.9	1.9	2.5	2.5
Height	1.8	1.8	1.8	1.8
Height in Open Position	2.4	2.4	2.4	2.4
Freezing Chamber Dimensions (m)				
Length	2.8	5.6	2.8	5.6
Usable Width	0.55	0.55	1.15	1.15
Clearance	0.14	0.14	0.14	0.14
Weight (kg)	1300	1700	1780	2200
Power Supply	400V 50 Hz 3P + PE			
Electrical Power (kW)	1.8	2.6	2.6	3.7

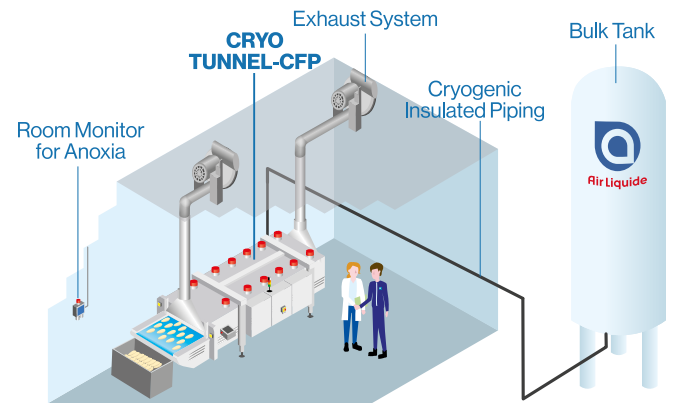
Contact us

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 E-mail : application.equipment@airliquide.com

Options

- Different Electrical Voltages and Frequencies
- Spare Parts Kit
- Module Combinations:
 - Convection
 - Convection + Belt Wetting
 - LIN spray + Convection + Belt Wetting
 - LIN Spray + Convection
 - Immersion Bath
 - Immersion Bath + Belt Wetting

Installation Layout



Related Offer

The CRYO TUNNEL- CFP 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.