CRYO TUNNEL- AFZ

→ BETTER CRYOGEN EFFICIENCY
→ IMPROVED FOOD SAFETY
→ EASIER CLEANING
→ USER-FRIENDLY OPERATION

Concept

The CRYO TUNNEL- AFZ is a patented premium in-line cryogenic tunnel designed by Air Liquide that meets the highest food safety standards and is accepted by the USDA Dairy, Meat and Poultry Sanitary Equipment Acceptance program.

The CRYO TUNNEL- AFZ offers the versatility to efficiently freeze, crust freeze or chill nearly any type of food product using liquid nitrogen or carbon dioxide while ensuring exceptional product quality. It is ideal for those processors that need increased productivity, excellent sanitary design, ease of operation and maintenance, with a minimal capital investment and installation cost.

Industries

The CRYO TUNNEL- AFZ is suitable for freezing, crust freezing and chilling many types of food products in the following sectors:

- Meat
- Poultry
- Fish & Seafood
- Ready Meals
- Bakery
- Dairy
- Ice Cream

Features

The CRYO TUNNEL- AFZ is constructed with stainless steel food contact surfaces and a seamless, curved, ultra smooth gel-coated fiberglass body. The unique self-draining design effectively eliminates trapped water and food particles in order to prevent food safety hazards. The lid, conveyor belt and spray header can be raised for complete access to the interior of the tunnel for cleaning, sanitation and maintenance.

The cryogen injection system can operate on either liquid nitrogen or carbon dioxide and automatically adjusts to meet the changing product heat load requirements.

The CRYO TUNNEL- AFZ is simple to operate and provides excellent performance along with superior cryogen efficiency and productivity throughput.

Benefits

- Reduction in cleaning time and costs due to curved surfaces and self-draining design
- Higher production capacity or lower cryogen use due to improved convection
- Flexibility to freeze or chill different types of food products
- Compact design which requires minimal floor space
- Easy to install
- Low maintenance costs
Model Range

The CRYO TUNNEL- AFZ is available in one standard size:

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<td>48 x 20</td>
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The CRYO TUNNEL- AFZ meets the required standards & regulations for the following zones:

- North America
- Central America
- South America
- Asia
- Pacific

Technical Data

<table>
<thead>
<tr>
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<th>48 x 20</th>
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<tbody>
<tr>
<td>Overall Length</td>
<td>301 inches</td>
</tr>
<tr>
<td>Overall Width</td>
<td>81 inches</td>
</tr>
<tr>
<td>Ceiling Clearance Required to Fully Open Lid</td>
<td>105 inches</td>
</tr>
<tr>
<td>Conveyor Belt Infeed Height</td>
<td>33.5 inches (+/- 3.5)</td>
</tr>
<tr>
<td>Usable Conveyor Belt Width</td>
<td>48 inches</td>
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<tr>
<td>Freezing Zone Length</td>
<td>240 inches</td>
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<tr>
<td>Maximum Product Height</td>
<td>8 inches</td>
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<tr>
<td>Power Supply</td>
<td>480V, 3 phase, 60 Hz</td>
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<tr>
<td>Shipping Weight</td>
<td>5000 lbs</td>
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Options

- ALIGAL™ Liquid Nitrogen or Carbon Dioxide Injection
- Different Electrical Voltages & Frequencies
- USDA Certified Dairy, Meat and Poultry model
- Spare Parts Kit

Installation Layout

Related Offer

CRYO TUNNEL- AFZ 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 optimization program.

Contact

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