

Freshline® DM tunnel freezer



Fast and flexible freezing of both IQF and non-IQF products



Benefits

- Easily switch between IQF and non-IQF products
- Consistent, high quality IQF results
- Increase production capacity
- Lower your capital costs
- Extend manufacturing time
- Change throughput without affecting efficiency
- Save space in your factory
- Reduce cleaning time



Air Products' innovative Freshline DM tunnel freezer was designed with flexibility in mind. In today's "just in time" production environment, the need to switch from processing one product to another puts time at a premium. This new dual-mode freezer allows you to quickly and easily change from processing individually quick frozen (IQF) products to non-IQF products using the same equipment.

Innovative design

The DM system allows you to operate through a wide range of production rates without affecting the unit freezing costs. The robustness of the freezer means that it can meet your production needs without compromising efficiency.

The Freshline DM tunnel freezer's compact design provides a significant improvement in production capacity versus a conventional cryogenic freezer of the same length.

You'll find the innovative design of the freezer makes it easy to clean, saving you both downtime and labor costs. And the Freshline DM tunnel freezer meets the latest international hygiene and safety standards.

The Freshline DM tunnel freezer is a modular freezing system incorporating both IQF and conventional cryogenic freezer capabilities. In some cases, it may be possible to retrofit the IQF capability to an existing cryogenic tunnel freezer.

General Specifications

Conveyor belt width	29.5" / 49"
Overall freezer dimensions	Length 26' 7" / 36' 5" / 46' 5" Width 4' 4" / 5' 11" Height 5' 8" Closed / 8' 4" Open
Freezing area dimensions	Length 19' 8" / 29' 6" / 39' 4" Width 4' / 5' 7"
Electrical requirement	380–480 VAC, 3 Phase
Product clearance height	5.9"
Loading table length	2' 6"
Freezers can be manufactured longer in ~10' increments of freezing length	



Which products can be processed?

- Seafood: cooked/raw/peeled/ shell-on shrimp, mussels, oysters, scallops, fish fillets, sushi
- Meat and poultry: cooked and uncooked—diced, pieces or strips
- Fruit: berries, pineapple, papaya, mango, lychee—diced, chunks or whole pieces
- Vegetables: diced or sliced mushrooms, sweet corn, bean sprouts, frozen herbs such as parsley
- Dairy/pasta: individual pasta shapes, tofu pieces, mozzarella

Ask Air Products . . . and expect more

Whether your packaging, cooling, chilling or freezing applications include fruit and vegetables, poultry, meats or anything in between, Air Products' Freshline solutions offer you the high-purity gases and equipment, the international supply capability, and—most important—the unmatched industry experience and technical support to help you succeed, just about anywhere in the world.

For more information on the Freshline DM tunnel freezer, or any of our Freshline offerings, call Air Products today to speak with a food industry expert or visit us at our website below.

For more information please contact us at:

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