

# Freshline® IQF+ tunnel freezer Ideal for IQF full freezing and crust freezing



## Benefits

- High quality IQF results
- Medium to high volume operation
- Ultra-fast full freezing or crust freezing
- Efficient liquid nitrogen consumption
- Small footprint
- Modular
- Easy to operate, maintain and clean
- Quick installation and start-up

Air Products' latest addition to its range of IQF (Individually Quick Frozen) freezers offers the ultimate in IQF full freezing or crust freezing.

Designed to deliver impressive levels of quality while handling large quantities of product, the Freshline® IQF+ has also been equipped to keep production costs down.

The research and development team at Air Products has been at the forefront of food freezing for over 50 years, pioneering cryogenic technology and continuing to push the boundaries of efficiency, versatility and hygiene. With the development of the Freshline® IQF+ freezer, the team has responded to the growing need for high throughputs of IQF products without compromising on cost or quality. From the optimal flighted belt system to ultra-efficient liquid nitrogen dispersal and new levels of customization, the team has considered everything a high volume IQF producer could want in a freezer. While focusing on maintaining product attributes and optimizing throughput, the team has been mindful of the practical need for equipment to have a state of the art hygienic design and to be compact. The result is our best cryogenic IQF freezer yet, designed to deliver an impressive level of quality with just about any product, while fitting into almost any production line.

## Quality output

Multiple flighted belts prevent products from sticking to each other by delivering successive soft tumbling motions. The result is a consistent, reliable, high quality individual quick freeze with products instantly retaining their taste, texture and moisture level, with no loss of product weight.

## Optimum efficiency

The nitrogen injection system and the specially designed fans built into the Freshline® IQF+ optimally disperses the vaporized liquid nitrogen throughout the tunnel. This optimizes the freezing process and minimizes running costs.



## Innovative design for simpler operation, maintenance and cleaning

- **Simple operation:** The Freshline IQF+ tunnel freezer is operated by use of a touch screen, which is available in multiple languages. Pre-programmed process recipes can be saved.
- **Simple maintenance:** An operator interface allows diagnostics and troubleshooting.
- **Simple cleaning:** The Freshline IQF+ tunnel freezer opens vertically, providing ease of access for simpler cleaning. A belt cleaning system is fitted as standard and an optional assisted tunnel cleaning system is available.

The freezer has been designed with hygiene and ease of use in mind. A side-mounted exhaust below the belt avoids potential product contamination and the exhaust is equipped with a duct cleaning system.

The Freshline IQF+ tunnel freezer is a modular freezing system consisting of a short IQF section within a longer cryogenic freezer. In some cases, it may be possible to retrofit the IQF system to an existing Freshline MP tunnel freezer or be placed in front of a mechanical freezer.

---

For more information, please contact us at:

### Corporate Headquarters

Air Products  
7201 Hamilton Boulevard  
Allentown, PA 18195-1501  
T 800-654-4567  
info@airproducts.com



tell me more  
[airproducts.com/food](http://airproducts.com/food)