

Freshline[®] MP tunnel freezer

AIR
PRODUCTS

DSI DANTECH

Best in class for performance and manufacturing robustness, tailored to your needs



Air Products and DSI Dantech have combined their Food Freezing knowledge and equipment manufacturing experience to bring the most advanced cryogenic freezing technology to the market. Together we generate a cleaner future with a sustainable and reliable supply chain in Europe.

A modular design for flexibility and higher performance

The Freshline MP tunnel freezer will help you:

- Freeze rapidly and efficiently, due to its powerful cryogenic freezing design
- Produce high quality frozen food
- Start freezing in minutes due to short start up time
- Ensure quick cleaning time thanks to the tunnel's easy accessing design and integrated cleaning system
- Meet the highest hygiene and safety standards
- Track operating data

More powerful than other cryogenic tunnels, the improved Freshline MP tunnel freezer provides constant and reliable performance. It is easily adaptable to your production process as it comes in a range of sizes from 6 metres in 3 metres modules and two different widths, can also be fitted with different belt weave options including slatted option. The tunnel design offers options for standard freezing, crust freezing and chilling, as well as dual mode (DM) and full IQF capabilities. Our experts will assess your needs and provide you with a tailor-made solution.

Connected Capabilities

All Freshline MP tunnel freezers can incorporate Air Products Smart Technology. Smart Technology monitors tunnel settings and key operating parameters, through its sensors and wireless communication. This provides valuable data for process monitoring, control and analysis.

An innovative design for simpler operation, maintenance and cleaning

Simple operation: The Freshline MP tunnel freezer is operated by use of a touch screen, which is available in multiple languages. Pre-programmed process recipes can be configured and saved.

Simple maintenance: An operator interface allows diagnostics and fault finding.

Simple cleaning: The Freshline MP tunnel freezer opens vertically, providing easy access for cleaning. An assisted tunnel cleaning system is fitted as standard.

The Freshline Tunnel 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.

Which products can be processed?

A wide range of products can be frozen with the Freshline MP tunnel freezer:

- Seafood
- Meat and poultry
- Fruit and vegetables
- Dairy (e.g. cheese products)
- Pasta
- Prepared meals (e.g. pizzas, ready meals, ready to cook dishes)
- Pastry, baked good, bakery products

General specifications

The outline and installation drawings illustrate the Freshline MP freezer, which is available in two belt widths, 720 and 1220mm. The freezer can be supplied in a range of belt lengths starting from 6 metres, using multiple 3 metres modules.

The table below gives details of the standard Freshline MP tunnel freezers of lengths 6 metres up to 15 metres. Electrical¹ and pneumatic² requirements can be found in the notes section. Please contact us if you wish to discuss other size requirements.³

Model	A: Tunnel length (m)	B: Total freezer length (m)	C: Belt width (mm)	D: Total freezer width (m) ⁴	E: Overall height ⁵ (m)	Total weight kg, (approx.)	Electrical Power requirements (see also note 1)	Typical freezing capacity (kg/hr) ⁶
720.6	6	8.4	0.72	1.9	2.6	4000	9kW	550
1220.6	6	8.4	1.22	2.4	2.6	5000	14kW	900
720.9	9	11.4	0.72	1.9	2.6	5500	11kW	850
1220.9	9	11.4	1.22	2.4	2.6	7000	18kW	1400
720.12	12	14.4	0.72	1.9	2.6	7500	14kW	1100
1220.12	12	14.4	1.22	2.4	2.6	9000	23kW	1800
720.15	15	17.4	0.72	1.9	2.6	8500	16kW	1400
1220.15	15	17.4	1.22	2.4	2.6	11000	27kW	2300

Notes:

1. Electrical requirement: 400V, 3 phase and E, 50Hz
2. Pneumatic requirement: 1 Nm³/h @ 5-7 barg
3. Other tunnel lengths are available on request
4. Total width excludes control panel and exhaust
5. Height quoted is when the tunnel is in an open position. All heights are subject to variation due to height adjustment on legs.
6. Freezing capacity is dependent on product and operating conditions. Higher throughputs may be possible.
7. Air Products' policy is one of continuous improvement and as such some details may be subject to change. Therefore any details quoted need to be confirmed for individual machines.
8. Installation to be in accordance with Air Products safety guidelines and Safetygrams.

Ask Air Products ... and expect more

Whether your MAP, 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 MP tunnel freezer, or any of our Freshline offerings, call Air Products today to speak with a food industry expert, or visit us at the website below.

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