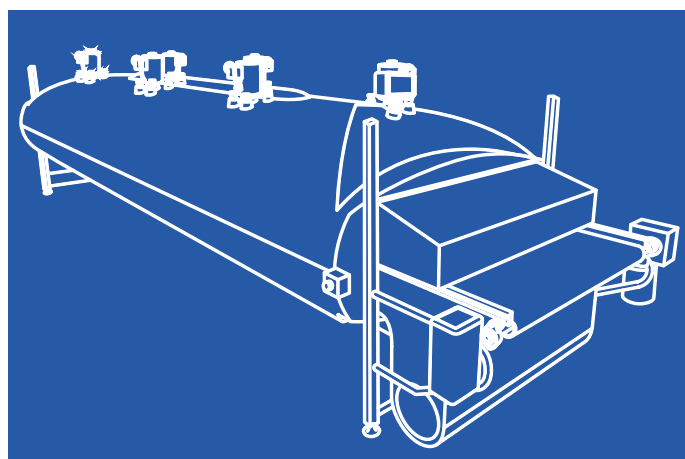


CRYO TUNNEL- AFZ

- Better cryogen efficiency
- Improved food safety
- Easier cleaning
- User-friendly operation



The 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:

48 x 20

The CRYO TUNNEL- AFZ meets the required standards & regulations for the following zones:

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

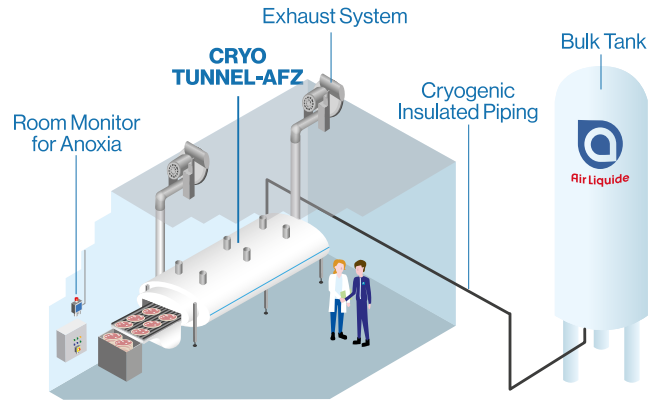
Technical Data

48 x 20		
Overall Length	301 inches	765 cm
Overall Width	81 inches	206 cm
Ceiling Clearance Required to Fully Open Lid	105 inches	267 cm
Conveyor Belt Infeed Height	33.5 inches (+/- 3.5)	85 cm (+/- 9)
Usable Conveyor Belt Width	48 inches	122 cm
Freezing Zone Length	240 inches	610 cm
Maximum Product Height	8 inches	20 cm
Power Supply	480V, 3 phase, 60 Hz	
Shipping Weight	5000 lbs	2268 kg

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.

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