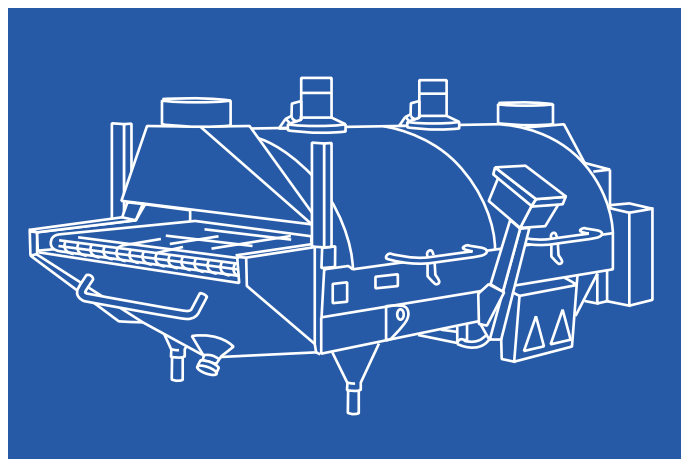


CRYO TUNNEL-EZ1

- Entry-level cryogenic freezer
- Ideal for small production rates
- Good cryogen efficiency
- Simple & reliable



The Concept

The **CRYO TUNNEL- EZ1** is an entry-level, stainless steel, in-line cryogenic tunnel that can be easily integrated into any food processing line. The CRYO TUNNEL- EZ1 offers the versatility to freeze, crust-freeze or chill nearly any type of food product with liquid nitrogen or carbon dioxide.

It is ideally suited for smaller processors that are just expanding into an in-line freezing operation and that need improved productivity in a small footprint with a minimal capital investment and installation cost.

The **CRYO TUNNEL- EZ1** is available in 2 freezing zone lengths and 2 belt widths in order to meet the specific productivity, space and installation requirements of the food processor.

Industries

The **CRYO TUNNEL- EZ1** is ideal for freezing, crust freezing or chilling many types of food products in the following sectors:

- Meat
- Poultry
- Fish & Seafood
- Ready Meals
- Fruits & Vegetables
- Bakery
- Dairy

Features

The **CRYO TUNNEL- EZ1** is constructed with stainless steel food contact surfaces and a stainless steel insulated body. The manual lid system is easy to open and ensures that there is good access for cleaning, sanitation and maintenance functions. The bottom of the freezer is round so that there is complete drainage of the wash water and cleaning solutions during the cleaning operations.

The cryogen injection system operates on liquid nitrogen or carbon dioxide and automatically adjusts to meet the changing product heat load requirements using a simple but reliable temperature control loop.

The **CRYO TUNNEL- EZ1** is easy to operate and provides good performance with respect to cryogen efficiency and productivity throughput for an entry-level freezer.

Benefits

- Low investment cost
- Safe and easy to operate
- Easy to install
- Simple and reliable
- Flexibility to freeze or chill different types of food products
- Good cryogen efficiency & freezing quality
- Conforms to the following harmonized European standards: EN12100-1 and -2, EN 349, EN 294, EN 418, EN 60 204-1

Model Range

The CRYO TUNNEL-EZ1 range includes the following sizes:

30 x 6	60 x 6
30 x 12	60 x 12

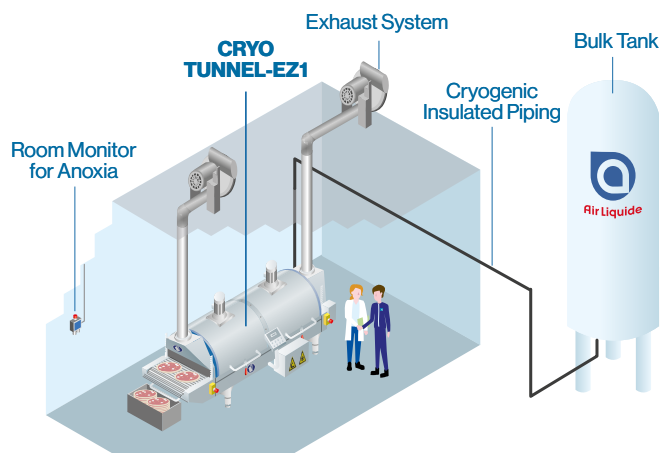
The CRYO TUNNEL- EZ1 meets the required standards & regulations for the following locations:

- Europe
- Middle East
- Africa
- Asia
- Pacific
- South America

Options

- Large mesh (13.5 mm) or fine mesh (3.5 mm) conveyor belt
- Product guides
- Pre-cleaning ramp for the belt
- Covers for fan motors

Installation Layout



Contact us:

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Technical Data

	30 x 6	60 x 6
Overall Dimensions (m)		
Length	3.85	6.85
Width	1.8	1.8
Height	1.55	1.55
Height Lids Open	1.7	1.7
Freezing Chamber (m)		
Length	2.75	5.5
Useable Width	0.62	0.62
Product Clearance (mm)	80	80
Surface (m ²)	1.7	3.4
Tunnel Weight (kg)	950	1570
Voltage	400V 3P + PE	
Power without exhaust fan (Kw)	1.7	3.2

	30 x 12	60 x 12
Overall Dimensions (m)		
Length	3.85	6.85
Width	2.4	2.4
Height	1.6	1.6
Height Lids Open	1.9	1.9
Freezing chamber (m)		
Length	2.75	5.5
Useable Width	1.2	1.2
Product Clearance (mm)	120	120
Surface (m ²)	3.3	6.6
Tunnel weight (kg)	1180	1960
Voltage	400V 3P + PE	
Power without exhaust fan (Kw)	1.7	3.2

Related Offer

The **CRYO TUNNEL- EZ1** 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 monitoring program.