



Freshline[®] DM tunnel freezer

For fast and flexible freezing of
both IQF and non-IQF products

Air Products' innovative Freshline DM tunnel freezer has been 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 freezer allows you to quickly and easily change from processing individually quick frozen (IQF) products to non-IQF products using the same equipment.



General specifications

The Freshline DM tunnel freezer is a modular freezing system consisting of a short IQF section within a longer conventional cryogenic freezer. In some cases, it may be possible to retrofit the IQF system to an existing cryogenic tunnel freezer.

Model number	Overall length (m)	Freezing length (m)	Belt width (m)	Overall width (m)
720.6	8.1	6	0.72	1.705
1220.6	8.1	6	1.22	2.205
720.9	11.1	9	0.72	1.705
1220.9	11.1	9	1.22	2.205
720.12	14.1	12	0.72	1.705
1220.12	14.1	12	1.22	2.205

For more information

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The Freshline DM tunnel freezer can help you:

- Gain flexibility by switching easily between IQF and non-IQF products such as fish fillets or packaged products without changing equipment
- Achieve consistent high quality IQF results
- Increase production capacity
- Lower your capital costs
- Extend manufacturing time
- Vary throughput without affecting efficiency
- Save space in your factory
- Reduce cleaning time

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 be operated for up to 16 hours per day without compromising efficiency.

Freshline DM tunnel freezer's compact design can provide a significant improvement in production capacity over 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 labour costs. For peace of mind, the Freshline DM tunnel freezer is designed to meet the latest international hygiene and safety standards.

Which products can be processed?

- Seafood: cooked/raw/peeled/shell-on shrimp, mussels, oysters, scallops, fish fillet, sushi
- Meat and Poultry: cooked and uncooked – diced, pieces or strips
- Fruit: berries, grapes, plums, cherries, chopped fruit 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.



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