

Freshline[®] EAF Tunnel Freezer



Simple, efficient and cost-effective food freezing and chilling solution



If you are looking for:

- Continuous freezing/chilling solution to expand freezing/chilling capacity
- Affordable, reliable and efficient LIN tunnel freezer
- Flexible freezing and chilling solution, which enables both IQF and non-IQF freezing

Air Products' Freshline EAF freezer would be your ideal choice.

Benefits:

- Outstanding freezing performance with affordable cost
- Produce high quality frozen food
- Modular design for compact footprint
- Meet the highest hygiene and safety standards
- Quick installation and start-up
- Easy to operate and maintain

A wide range of products can be processed:

- 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 goods, bakery products

For decades, Air Products R&D experts have been persistently working on food freezing solution improvement and optimization. With state-of-the-art design and manufacturing technology, the Freshline EAF freezer has been designed for excellent freezing performance for standard freezing, crust freezing, IQF freezing and chilling applications. It is also equipped with a user-friendly operating system, while incorporating the latest international hygiene standards.

An innovative design for:

Simple operation:

The Freshline EAF tunnel freezer is operated by use of a touch screen operator interface, which is available in multiple languages. Pre-programmed process recipes can be saved.

Simple maintenance:

The operator interface allows diagnostics and fault finding. The improved design enables simpler maintenance.

Simple cleaning:

The freezer opens vertically, providing easy access for simple cleaning. A side-mounted exhaust avoids potential product contamination and the exhaust can be equipped with a duct cleaning system.

IQF solution available in two ways:

1. Dual Mode option (DM)

To enhance the significant benefits of the Freshline EAF tunnel freezer, customers have the option to add the Dual Mode (DM) system to increase the flexibility of this versatile freezer. The DM system provides high capacity, efficient operation for both IQF and non-IQF products in the same freezer.

2. IQF+ module

The 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.

General specifications:

The Freshline EAF freezer can be supplied in a range of belt lengths starting from 6 metres, using multiple 3 metres modules. The table gives details of the standard Freshline EAF tunnel freezers of lengths from 6 metres 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 (mm) ⁵	Total weight kg (approx.)	Electric power requirement (see also note 1)	Typical freezing capacity (kg/hr) ⁶
1220.6	6	8.1	1220	2.35	2550	4000	18 kw, 70A	900
1220.9	9	11.0	1220	2.35	2550	6000	18 kw, 70A	1400
1220.12	12	14.1	1220	2.35	2550	8000	23 kw, 90A	1800
1220.15	15	17.1	1220	2.35	2550	10000	27 kw, 90A	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 strives for continuous improvement, and as such some details may be subject to change. Therefore, any details quoted in this document need to be confirmed for individual machines.



tell me more

For more information, please contact us at:

China

Floor 2
Building #88, Lane 887
Zu Chongzhi Road
Zhangjiang Hi-Tech Park
Shanghai, 201203
P.R. China
T +86 21 3896 2000
F +86 21 5080 5585
Hotline 400-888-7662 (China only)
infochn@airproducts.com

Asia Food Technology Center

Floor 1
Building #87, Lane 887
Zu Chongzhi Road
Zhangjiang Hi-Tech Park
Shanghai, 201203
P.R. China

Singapore

2 International Business Park
#03-20 The Strategy
Singapore 609930
T +65 6494 2240 (General enquiries)
+65 6494 2173 / +65 6494 2296
(Sales enquiries)
mysgmt@airproducts.com

Malaysia

Lot 54, Jalan Sungai Besar 26/7
Seksyen 26 (HICOM Sector B)
40000 Shah Alam
Selangor, Malaysia
T +603 2742 8118 (General enquiries)
+603 5101 8785 / +603 5101 8624
(Sales enquiries)
mymktg@airproducts.com

Indonesia

Kawasan Industri Cikarang Blok F1-3
Cikarang, Bekasi
Jawa Barat 17530
Indonesia
T +62 21 2863 8600
(Permintaan Umum)
+62 81 3145 83313 / +62 21 2863 8631
(Permintaan Sales)
idmktg@airproducts.com

South Korea

3, 46 Beon-Gil, Nongseo-Ro,
Giheung-Gu, Yongin-Si,
Gyeonggi-Do 446-920
South Korea
T +82 31 8005 0261
F +82 31 287 0256

Taiwan

5F, 21 Chung Shan N. Rd. Sec. 2,
Taipei 104, Taiwan, R.O.C.
T +886 2 2521 4161
F +886 2 2581 8359