



## ***Freshline® VT Tunnel Freezer***

*Maximum performance, minimum floor space*

***Powerful performance,  
minimum space***

Air Products' Freshline VT offers you the most powerful liquid nitrogen spray freezer, giving fast and economic freezing or chilling of virtually any type of food including fish, meat, poultry, vegetables, fruit, confectionery and bakery products.

The Freshline VT freezer consists of a conveyor passing through an insulated enclosure into which a controlled amount of liquid nitrogen is sprayed. Patented technology, utilising the formation of spinning gas vortices within the freezer, enables products to be frozen twice as quickly as comparable spray freezing tunnels and its unique design means the unit occupies just half the space of similar equipment, allowing you to make more productive use of your floor space. The Freshline VT offers you the opportunity to double your production using the same space you occupy today.

***Premium quality food  
but not at a premium***

All frozen products can benefit from the well-known advantages of freezing with liquid nitrogen. The small ice crystal formation within the food product preserves the texture of the food and minimises drip loss. Dehydration is almost completely eliminated and food product quality is maintained in optimum condition.



### ***Low capital and flexibility***

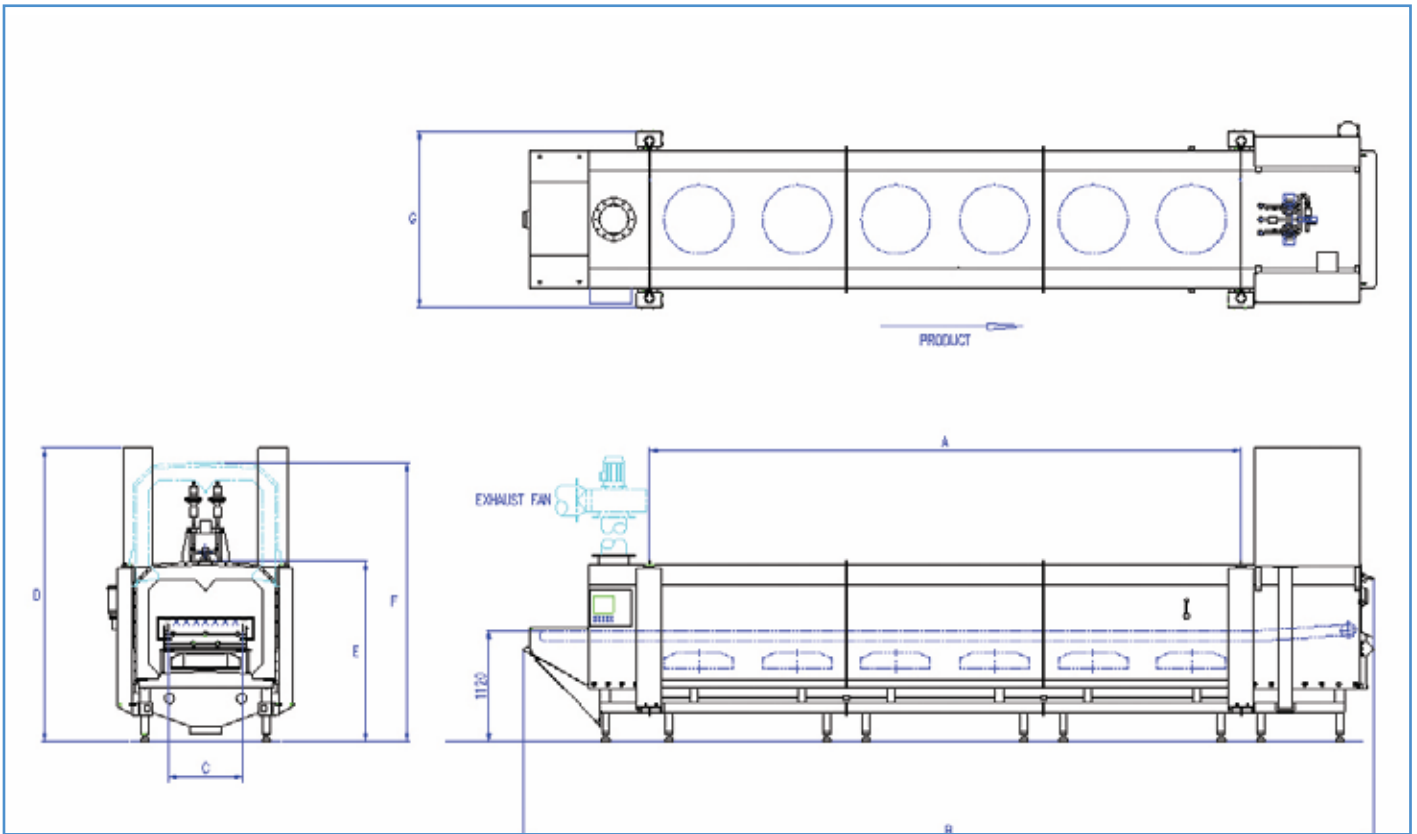
As well as offering a low capital cost alternative to traditional mechanical methods of food freezing, the Freshline VT can meet a wide range of product and production requirements. It fits naturally with flow-line production and comes in two standard widths to accommodate most upstream and downstream processing equipment. The Freshline VT has throughput capacities up to 3 tonnes per hour or more in a standard range of machines. The freezer is built in modules so it can be easily expanded to meet increased production needs.

### ***Consistent quality***

A sophisticated, yet user-friendly PLC control system offers several operational benefits. It will control the unit's daily operation with the minimum of attention and ensures consistent final product quality at all times, even during start-up. An electronic datalogging facility gives you the ability to record, trend and analyse various operational conditions. With few moving parts and a built-in self diagnostic maintenance capability, production downtime is reduced to an absolute minimum. Expert advice and support from our fully trained engineers and technicians is just a phone call away.

The compact and efficient design of the Freshline VT, combined with its operational simplicity and Air Products' total support, gives you improved productivity and a perfectly frozen product – every time.

- Compact footprint
- Savings with growth
- Optimum food quality
- Consistent output
- Simple operation
- Expert support



The drawing illustrates the Freshline VT freezer, which is available in two belt widths, 750 and 1250 mm.

Virtually any length of freezer can be supplied using multiple 2 metre modules. The operator control panel can be positioned on either side of the freezer at either the infeed or outfeed ends.

The table below lists details of the standard Freshline VT tunnels of lengths 4m to 16m.

Please contact us if you wish to discuss other size requirements.

Model	A (m)	B (m)	C (m)	Typical freezing capacity (kg/h)
750.4	4	6.6	0.75	450
1250.4	4	6.6	1.25	750
750.6	6	8.6	0.75	675
1250.6	6	8.6	1.25	1125
750.8	8	10.6	0.75	900
1250.8	8	10.6	1.25	1500
750.10	10	12.6	0.75	1125
1250.10	10	12.6	1.25	1875
750.12	12	14.6	0.75	1350
1250.12	12	14.6	1.25	2250
750.14	14	16.6	0.75	1575
1250.14	14	16.6	1.25	2625
750.16	16	18.6	0.75	1800
1250.16	16	18.6	1.25	3000

Overall height (D) depends on control panel dimensions and is typically 3m (0.75m belt) or 3.2m (1.25m belt)

Height of tunnel alone (closed) (E) is 1.8m (0.75m belt) or 2.1m (1.25m belt)

Height of tunnel alone (open) (F) is 2.8m (0.75m belt) or 3.1m (1.25m belt)

Overall width (G) is 1.9m (0.75m belt) or 2.4m (1.25m belt)

Typical freezing capacity values are indicative and are very dependent on the food being processed.

## Services

Pneumatic air supply 5.5 barg/80 psig

*For more information*

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