

Freshline® Tunnel Optimisation



Today's food manufactures expect a lot from their food freezers. In addition to high product quality and rapid cooling, energy efficiency is of prime importance.

Increasing the efficiency of a food freezer will help to reduce the carbon footprint of the food production process.

The new Freshline Tunnel optimisation offering gives you everything you expect from a cryogenic freezing solution – plus increased throughput to improve the overall efficiency of the freezing process.

Freshline Tunnel Freezers

Air Products' Freshline Tunnel Freezers are designed for a variety of continuous freezing processes. By using the power of liquid nitrogen, the tunnels offer a cost effective alternative to traditional methods of food freezing and chilling – processing larger quantities faster, while occupying significantly less floor space.

Products typically frozen in tunnels are meat cuts, burgers, fish fillets, poultry products, seafood, bakery products, ice cream, appetisers, ethnic foods and ready meals.

Increase production rates through Tunnel Optimisation

The latest Freshline offering allows even higher production rates – using the same tunnel freezer. This is achieved by improving the overall performance (Heat Transfer Coefficient) of a Freshline Tunnel Freezer through upgrading of the tunnel fans.

Improvements

Increased throughputs of up to 50% can be expected.

Advantages

- Improved efficiency of freezing process
- Increased production rates without investments in new equipment
- Increased production without increasing the factory floor space needed
- Tunnel Freezer may be suitable for freezing a wider range of products

How can I find out more?

Contact one of our specialists to find out how we can improve the efficiency of your tunnel freezer. Upgrade work can be carried out with minimum disruption to your manufacturing process and can normally be completed over two days.

tell me more
www.airproducts.co.uk/food

