

# Freshline<sup>®</sup> MP tunnel freezer



Best in class for performance and  
hygienic design, tailored to your needs



Do you want to achieve the highest quality and throughput for your frozen product? If so, the Freshline MP tunnel freezer has been created especially for you. Air Products' state-of-the-art, cryogenic tunnel freezer has been designed to provide exceptional performance, while incorporating the latest international hygiene standards.

## A modular design for higher performance

The Freshline MP tunnel freezer will help you:

- Freeze rapidly and efficiently, due to its powerful cryogenic freezing design
- Produce high quality frozen food
- Freeze up to 3000kg/hr of product
- Freeze continuously for up to 20 hours per day
- Start freezing in minutes due to short start up time
- Ensure quick cleaning time thanks to the tunnel's compact design and easy access
- Meet the highest hygiene and safety standards
- Track operating data

More powerful than other cryogenic tunnels, the Freshline MP tunnel freezer provides constant and reliable performance. It is easily adaptable to your production process as it comes in a range of sizes from 6 metres in 3 metres modules, and can be fitted with a variety of belt types, including two different widths. The tunnel design offers options for standard freezing, crust freezing, IQF or chilling. Our experts will assess your needs and provide you with a tailor-made solution.

## An innovative design for simpler operation, maintenance and cleaning

**Simple operation:** The Freshline MP tunnel freezer is operated by use of a touch screen, which is available in multiple languages. Pre-programmed process recipes can be saved.

**Simple maintenance:** An operator interface allows diagnostics and fault finding.

**Simple cleaning:** The Freshline MP tunnel freezer opens vertically, providing ease of access for simpler cleaning. A belt cleaning system is fitted as standard and an optional assisted tunnel cleaning system is available.

The freezer has been designed with hygiene and ease of use in mind. A side-mounted exhaust below the belt avoids potential product contamination and the exhaust is equipped with a duct cleaning system.

## Which products can be processed?

A wide range of products can be frozen with the Freshline MP tunnel freezer:

- 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 good, bakery products

## General specifications

The drawings illustrate the Freshline MP freezer, which is available in two belt widths, 720 and 1220mm. The 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 MP tunnel freezers of lengths 6 metres to 15 metres. Electrical<sup>1</sup> and pneumatic<sup>2</sup> requirements can be found in the notes section. Please contact us if you wish to discuss other size requirements.<sup>3</sup>

Model	A: Tunnel length (m)	B: Total freezer length (m)	C: Belt width (mm)	D: Total freezer width (m) <sup>4</sup>	E: Overall height <sup>5</sup> (m)	Total weight kg, (approx.)	Electrical Power requirements (see also note 1)	Typical freezing capacity (kg/hr) <sup>6</sup>
720.6	6	8.1	0.72	1.705	2.515	4000	9kW	550
1220.6	6	8.1	1.22	2.205	2.515	5000	14kW	900
720.9	9	11.1	0.72	1.705	2.515	5500	11kW	850
1220.9	9	11.1	1.22	2.205	2.515	7000	18kW	1400
720.12	12	14.1	0.72	1.705	2.515	7500	14kW	1100
1220.12	12	14.1	1.22	2.205	2.515	9000	23kW	1800
720.15	15	17.1	0.72	1.705	2.515	8500	16kW	1400
1220.15	15	17.1	1.22	2.205	2.515	11000	27kW	2300

### Notes:

1. Electrical requirement: 400V, 3 phase and E, 50Hz
2. Pneumatic requirement: 1 Nm<sup>3</sup>/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' policy is one of continuous improvement and as such some details may be subject to change. Therefore any details quoted need to be confirmed for individual machines.

## Ask Air Products ... and expect more

Whether your MAP, 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.

## tell me more

For more information on the Freshline MP tunnel freezer, or any of our Freshline offerings, call Air Products today to speak with a food industry expert, or visit us at the website below.

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