

Freshline[®] MP (Multi-Purpose) 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 from 300 to 3,000kg/hr, depending on dimensions
- 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 hygienic 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. It is available in a variety of belt types in two different widths. The tunnel design offers options for standard freezing, crust freezing, IQF and chilling. Our experts will assess your needs and provide you with a tailor-made solution.

Dual Mode (DM) option:

To enhance the significant benefits of the Freshline MP 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, in the same 'In-Line' production layout.

An innovative design for simpler operation, maintenance and cleaning

Simple operation: The Freshline MP 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.

Simple cleaning: The Freshline MP tunnel freezer opens vertically, providing easy access for simple 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 1,220mm. 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. 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 ⁵ (mm)	Total weight kg, (approx.)	Electrical Power Requirements (see also note 1)	Typical freezing capacity (kg/hr) ⁶
1220.6	6	8.1	1,220	2.2	2,515	5,000	14kW	900
1220.9	9	11.1	1,220	2.2	2,515	7,000	19kW	1,400
1220.12	12	14.1	1,220	2.2	2,515	9,000	24kW	1,800
1220.15	15	18.1	1,220	2.2	2,515	11,000	29kW	2,300
720.6	6	8.1	720	1.7	2,515	4,000	9kW	550
720.9	9	11.1	720	1.7	2,515	5,500	12kW	850
720.12	12	14.1	720	1.7	2,515	7,500	14kW	1,100
720.15	15	18.1	720	1.7	2,515	8,500	16kW	1,400

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' policy is one of 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.

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 high-purity gases and high quality equipment, international supply capability and – most importantly – unmatched industry experience and technical support to help you succeed, just about anywhere in the world.

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



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