

# Freshline® QS freezer— A low-cost, in-stock continuous freezer for almost any processor



## Benefits of Freshline QS freezer

- Low capital investment or attractive monthly rental
- In-stock and ready to ship
- Easy to start up and operate
- Quickly upgrade to continuous cooling/freezing
- Designed from the ground up for simplicity

Whether you are new to freezing or you already freeze, the Freshline QS freezing solution has been designed with simplicity, speed, and cost in mind.

The Freshline QS freezer requires minimal up-front capital investment and can be quickly and easily integrated into your existing or new production line, providing you with an easy, simple, continuous freezing solution.



The Freshline QS freezer was designed to ease the transition from smaller volume, batch cooling/freezing to full scale, continuous processing. Up to now, it has been expensive and difficult to move to continuous cooling or freezing. Unnecessary customization, complex control systems and generally over-engineered features can add up to a very costly cooling or freezing system. These same features add to the operational complexity, the sanitation tedium and various maintenance headaches. By simplifying the Freshline QS freezer's features while maintaining the robustness of the build, the QS offers operational simplicity, easy sanitation, and maintenance-friendly design, making the move to continuous freezing or chilling easy. And you don't have to be transitioning to a continuous process for the Freshline QS freezer's features to be attractive. From smaller-volume product lines to difficult specialty items, the simplicity and quick deployment of a Freshline QS freezer will work well right alongside your larger production lines.

## Why use cryogenics instead of mechanical or batch freezing?

Cryogenic freezing with liquid nitrogen has many advantages over mechanical systems for blast freezing. Due to the extremely cold temperature of liquid nitrogen, food is frozen within minutes. This quick freeze not only contributes to a higher yield but can also allow you to freeze to order, lessening the need to store large quantities of product.

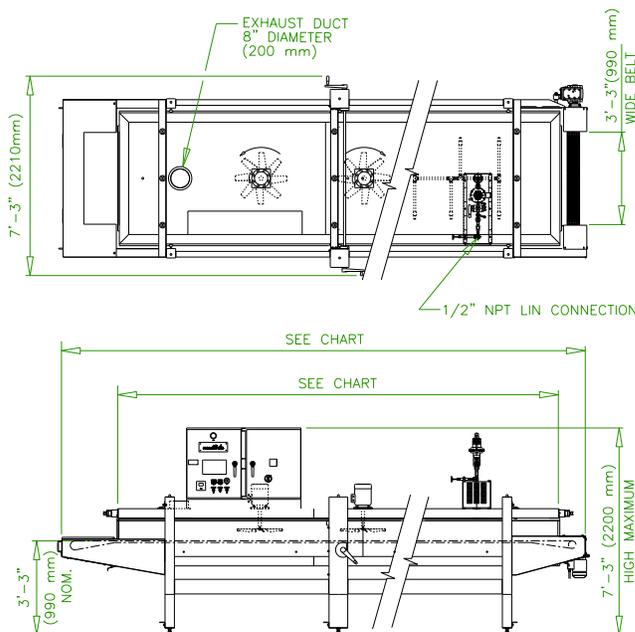
A faster freeze with liquid nitrogen also results in the formation of smaller ice crystals, which causes less damage to a product's cellular structure. This enables food products to maintain moisture, which not only improves quality, texture, color and flavor, but also translates into smaller weight losses from dehydration. And by using the Freshline QS tunnel

freezer, you can have a continuous flow of product from ingredient to final packaged product—all done in-line without transferring products to cooling areas or storage freezers.

### General Specifications

Conveyor belt width	3' 3" (990 mm)
Overall freezer dimensions	Length: 18' 5" (5600 mm) Width: 7' 3" (2210 mm) Height: 7' 3" (2210 mm)
Freezing area dimensions	Length: 15' 5" (4700 mm)/ 23' 4" (7100 mm) Width: 3' 2" (965 mm)
Electrical requirement	380–480 VAC, 3 Phase
Product clearance height	3.9" (100 mm)
Loading table length	2' 1" (600 mm)
Retention time range	2 to 20 minutes

Figure 1: Freezer Dimensions



## Ask Air Products . . . and expect more

In addition to the equipment, we supply the training and safety systems necessary for a quality installation and expert technical support before, during, and after installation.

Whether your packaging, cooling, chilling or freezing applications include bakery goods, fruit and vegetables, poultry, meats, ready meals 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. We can help you improve your productivity, lower your costs, maximize your returns, and, as a result, help make you more competitive in a very competitive market.

For more information, please contact us at:

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