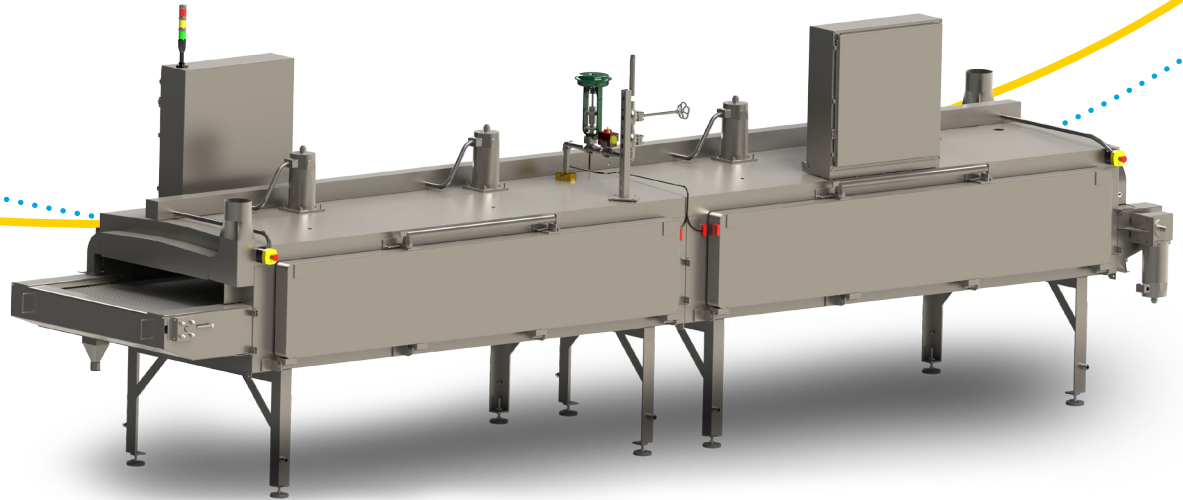


Freshline® IQ Freezer — A SMART choice for efficiency, economy and hygiene.



Benefits

- High throughput, small footprint
- Low initial capital outlay
- Modular field expandable design
- Efficient cryogen consumption
- Easy to clean
- Simple to maintain and operate
- Unique real-time remote monitoring
- Capable of freezing/chilling a wide variety of food

Whether you are new to freezing/chilling or you already freeze/chill, the Freshline IQ cryogenic tunnel freezer has been designed with efficiency, economy, and hygiene in mind.

The Freshline IQ freezer offers continuous high throughput freezing or chilling for a broad range of food products. It is designed in ten-foot modular sections making it easily field expandable. An optional remote monitoring system allows for trouble shooting or efficiency tracking from afar. All this with a minimal up-front capital investment.



The Freshline IQ tunnel system can be your workhorse freezer providing quick, thorough freezing with a low-initial capital expenditure. It is based on ten-foot modular units. These modular sections can quickly and easily integrate into the needs of your existing or new production line, providing you with an easy, simple, continuous freezing solution. The system is expandable on-site, so it can grow with production needs. An Air Products Food Specialist can size the most efficient freezer length based on your freezing needs.

The Freshline IQ system can freeze or chill a broad range of food products of varying shapes and sizes. Ideal for meat, seafood, poultry, fruits, bakery products, prepared meals, or specialty items. It is designed to be easy to clean allowing you to switch food products quickly for optimal efficiency.

State-of-the-art heat transfer

The Freshline IQ freezer can extract heat from your food quickly and efficiently. The cryogenic injection system and the specially designed internal fans efficiently disperse the vaporized cryogen throughout the tunnel. This means the shortest possible freezer for your product; thus no wasted floor space and minimized operating costs.

Designed for sanitation

The IQ was designed to meet the latest hygiene standards. Sloped surfaces inside and out eliminate standing water. Large openings provide ease of access for simpler cleaning. A belt and table cleaning system is fitted on both ends as standard. A side-mounted exhaust avoids potential product contamination.

Remote monitoring capable

An optional remote monitoring system allows the operator or Air Products to track real time variables, or to troubleshoot remotely to assure optimization of the system.

Ask Air Products . . . and expect more

In addition to the equipment, we supply the training and safety systems necessary for a quality installation. Our expert technical support will be available before, during, and after installation. Whether your packaging, cooling, chilling or freezing applications include bakery goods, fruit and vegetables, poultry, meats, prepared meals or anything in between, Air Products' Freshline solutions offer you the highest purity gases and equipment. 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.

General Specifications

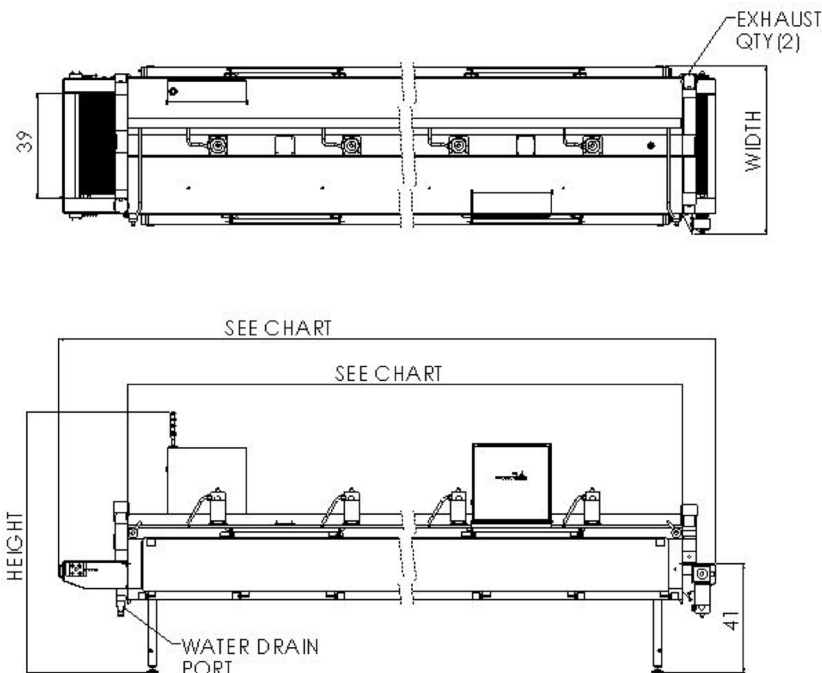
Conveyor belt width	39"
Overall freezer dimensions	Length 12' 10"/22' 8"/32' 6"/42' 4"/52' 2" Width (Operating, Doors Closed) 5' 4" Height 7' 6"
Freezing area dimensions	Length 9' 10"/19' 8"/29' 6"/39' 4"/49' 2"
Electrical requirement	380-480 VAC, 3 Phase
Product clearance height	6"
Loading table length	2'

For more information, please contact us at:

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Figure 1: Freezer Dimensions



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airproducts.com/food

