

Freshline® MP freezer— The most efficient freezing and cooling without a sacrifice in sanitation, maintenance or ease of use



Benefits of the Freshline MP tunnel freezer

- State-of-the-art performance
- Decades of experience behind the engineering
- Sanitation integral to the design
- Modular design for customizing your size

Air Product's state-of-the-art, cryogenic tunnel has been designed to provide exceptional performance while incorporating the latest international hygiene standards.

Air Products' Freshline MP freezer gives you the most output from the least input. The best-ever heat transfer from the least floor space. The best hygiene from the easiest cleaning. The longest operation from the least maintenance.



Air Products has been freezing and cooling food longer than any of our competitors, and it shows . . . in the design of our Freshline MP freezer. Everything we've learned over the last 50 years of cryogenic freezing has been engineered into our flagship tunnel freezer. Incorporating extraordinary heat transfer, the latest hygienic features, and high-quality machine design, all without compromise, yields the best freezer we've ever built. From tried and true technology to the latest control systems, we've scrutinized the inclusion and exclusion of every last feature, shape, and weld. To enhance the significant benefits of the Freshline MP freezer, you have the option to add the Dual Mode (DM) system to increase the product range of this versatile freezer. The DM system adds high-capacity, efficient IQF capability to the Freshline MP freezer. With this option, both IQF and non-IQF products can be run on the same tunnel.

State-of-the-art heat transfer

The Freshline MP freezer's ability to extract heat from your food is unmatched. This means the shortest possible freezer for your product. No wasted floor space also means a smaller freezer to clean and fewer parts to maintain.

Designed for sanitation

Sloped surfaces inside and out eliminate standing water. The vertically opening lid offers unadulterated access to all the internal components for cleaning and inspection. The offset exhaust removes a common sanitation problem.

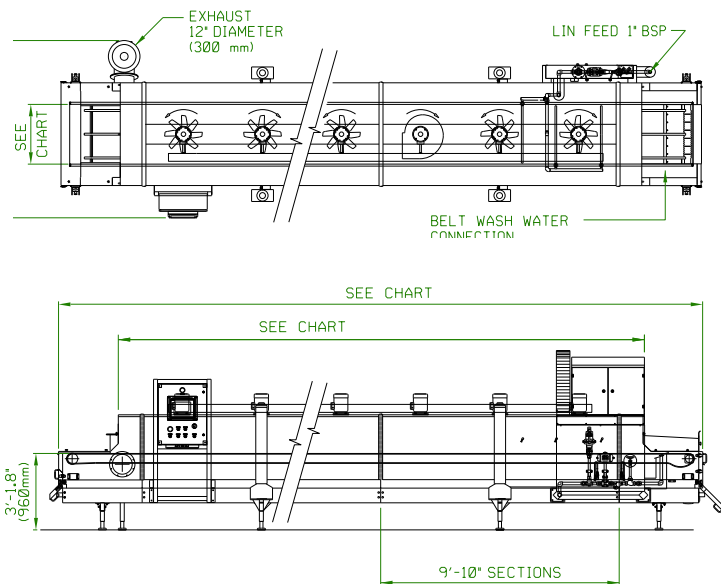
Ask Air Products . . . and expect more

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.

General Specifications

Conveyor belt width	29.5" (750 mm)/49" (1250 mm)
Overall freezer dimensions	Length 26' 7" (8100 mm)/36' 5" (11100 mm)/46' 5" (14100 mm) Width 4' 4" (1300 mm)/5' 11" (1800 mm) Height 5' 8" (1750 mm) Closed/ 8' 4" (2530 mm) Open
Freezing area dimensions	Length 9' 10" (3000 mm)/19' 8" (6000 mm)/29' 6" (9000 mm) Width 4' (1200 mm)/5' 7" (1700 mm)
Electrical requirement	380–480 VAC, 3 Phase
Product clearance height	5.9" (150 mm)
Loading table length	2' 6" (750 mm)

Figure 1: Freezer Dimensions



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