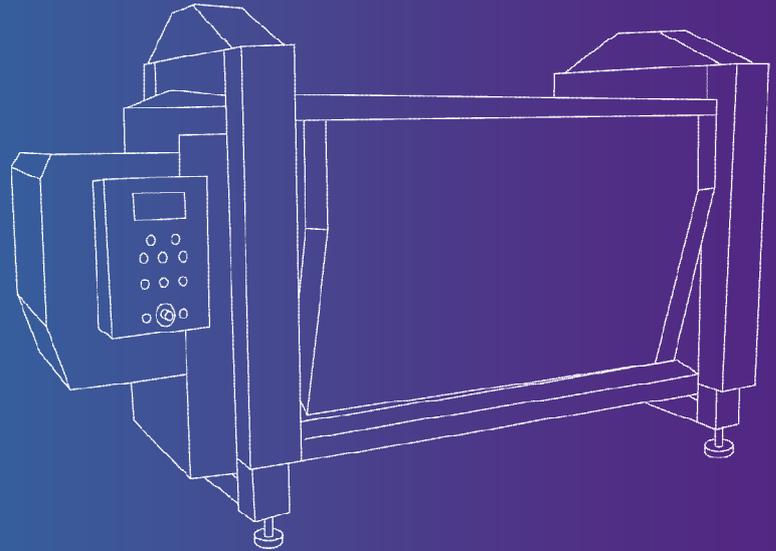


CRYO TUNNEL- ZR2

- BETTER CRYOGEN EFFICIENCY
- FASTER FREEZING TIMES
- INCREASED PRODUCTIVITY



Concept

The CRYO TUNNEL- ZR2 is a compact in-line cryogenic tunnel that is designed to individually quick freeze (IQF) small, uniformly-sized food products in a rotating perforated drum using liquid nitrogen or carbon dioxide. The ZR2 provides a faster freezing time and better cryogen efficiency as compared to other types of IQF freezers.

It is ideal for those processors that need increased productivity, improved clean-ability plus ease of operation and maintenance with a minimal capital investment and installation cost.

Industries

The CRYO TUNNEL- ZR2 is ideal for the IQF processing of small, uniformly sized food products in the following sectors:

- Meat
- Poultry
- Fish & Seafood
- Fruits & Vegetables

Features

The CRYO TUNNEL- ZR2 is constructed with stainless steel food contact surfaces and a stainless steel insulated body. The unique top-lifting design ensures that the lid can be raised for complete access to the interior of the freezer for cleaning, sanitation and maintenance. The stainless steel rotating perforated drum creates a motion that allows for an individually quick frozen product. The convection set-up accelerates the freezing process which increases productivity while optimizing the overall cryogen consumption.

The cryogen injection system can operate on either liquid nitrogen or carbon dioxide and automatically adjusts to meet the changing product heat load requirements. The ZR2 is simple to operate and provides excellent performance along with superior cryogen efficiency and productivity throughput.

Benefits

- Reduction in cleaning time and costs due to top-lifting design
- Higher production capacity due to improved convection
- Optimized cryogen consumption
- Simple, safe and easy to operate
- Flexibility to individually quick freeze small uniformly-sized products
- Easily converted between liquid nitrogen and carbon dioxide
- Compact design which requires minimal floor space
- Easy to install
- Easy and low-cost to maintain

Model Range

The CRYO TUNNEL- ZR2 is available one standard size:

40 x 14

The CRYO TUNNEL- ZR2 meets the required standards & regulations for the following locations:

- Europe
- Middle East
- Africa
- Asia
- Pacific
- South America

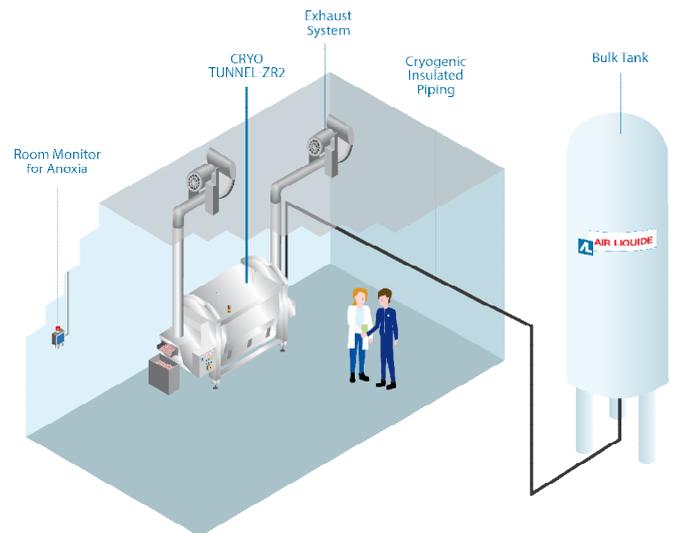
Technical Data

40 x 14		
Overall Dimensions	inches	metres
Length	170	4.3
Width	75	1.9
Height	99	2.5
Height in Open Position	118	3.0
Freezing Chamber Dimensions		
Length	130	3.3
Width	40	1.0
Height	63	1.6
Shipping Weight (kg)	3,000	
Power Supply	400V, 3P 50 Hz + PE	
Electrical Requirements (kW)	25	

Options

- ALIGAL™ Liquid Nitrogen or Carbon Dioxide Injection
- Different Electrical Voltages & Frequencies
- Spare Parts Kit

Installation Layout



Related Offer

The CRYO TUNNEL- ZR2 is a part of the **Nexelia for Freezing & Chilling offer** which has been specifically designed for those processors that need to achieve a competitive freezing or chilling cost for their food products. The Nexelia solution includes the best of Air Liquide's ALIGAL™ food grade gases, state-of-the-art application equipment and technical support services along with a customized cryogen consumption optimization program.

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