

## Cryogenic Freezing and Chilling

### CRYO TUNNEL- FP1

The CRYO TUNNEL- FP1 from Airgas, an Air Liquide company, offers the versatility to efficiently freeze, crust freeze or chill nearly any type of food product using liquid nitrogen or carbon dioxide while ensuring exceptional product quality. It is ideal for processors that require increased productivity and excellent sanitary design, with minimal capital investment and installation costs.

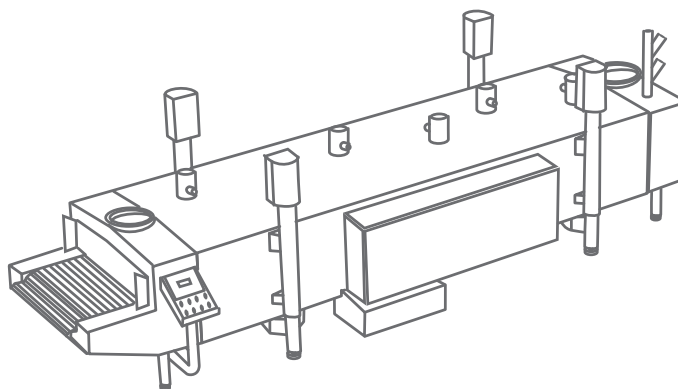
#### Features

- Constructed of materials that promote improved hygiene during the freezing or chilling process
- Stainless steel, high performance fan blades to ensure optimal heat transfer, cryogen efficiency and consistency
- Hygienically-designed lifting system allows complete interior access for improved cleaning, sanitation and maintenance
- Freezer base has sloped floor with drain openings for better drainage of wash water and cleaning solutions

#### Benefits

- Delivers excellent performance with superior quality, cryogen efficiency and productivity throughput
- Faster, more efficient sanitation process and easier to inspect
- Compact design requires minimal floor space
- Simple to operate with push button/PLC hybrid control panel
- Low maintenance costs
- Flexibility to freeze or chill a variety of food products
- Higher product clearance to accommodate larger food products
- Easy installation
- Wider range of dwell times

#### CRYO TUNNEL- FP1



#### Applications

Due to its size, it fits in well with small and medium processors and is ideal for use in these sectors:

- Bakery
- Dairy
- Fish and seafood
- Fruits and vegetables
- Ice cream
- Meat and poultry
- Plant-based proteins
- Prepared foods

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CRYO TUNNEL- FP1 is a part of the Airgas freezing and chilling offer, specifically designed for processors who need to achieve a competitive freezing or chilling cost for their food products. Our solution includes premium food-grade gases, state-of-the-art application equipment, and technical support services along with a customized cryogen consumption optimization program.

### Specifications

Available in the following sizes:

- 24" x 18', 36" x 18', 48" x 18'
- 24" x 27', 36" x 27', 48" x 27'
- 24" x 36', 36" x 36', 48" x 36'

Power supply: 400V, 50 Hz, 3 phase + PE

Electrical power:

- 18' tunnel: 18.6 kW
- 27' tunnel: 21.9 kW
- 36' tunnel: 25.2 kW

### Materials of Construction

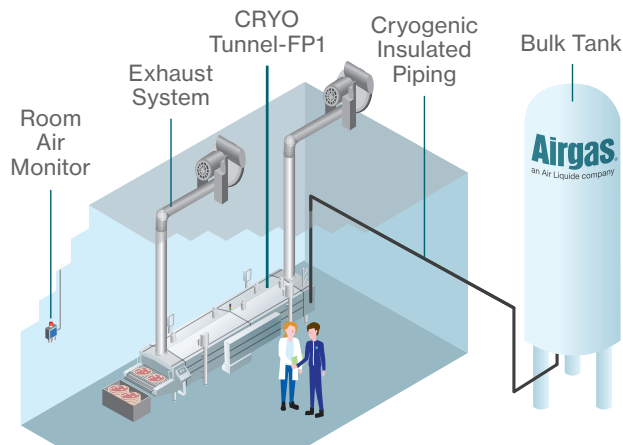
- Stainless steel food contact surfaces
- Fully welded, stainless steel insulated body
- More information available upon request

Dimensions	24" x 18'	24" x 27'	24" x 36'	36" x 18'	36" x 27'	36" x 36'	48" x 18'	48" x 27'	48" x 36'
Length (inches)	307	307	307	413.4	413.4	413.4	523.6	523.6	523.6
Width (inches)	74.8	86.6	98.4	74.8	86.6	98.4	74.8	86.6	98.4
Height (inches)	94.5	94.5	94.5	94.5	94.5	94.5	94.5	94.5	94.5
Cleaning position height (inches)	181.11	181.11	181.11	118.11	118.11	118.11	118.11	118.11	118.11
Freezing chamber									
Length (inches)	216.5	216.5	216.5	326.8	326.8	326.8	433.1	433.1	433.1
Usable width (inches)	23.6	35.4	47.2	23.6	35.4	47.2	23.6	35.4 in.	47.2 in.
Product clearance (inches)	7.9	7.9	7.9	7.9	7.9	7.9	7.9	7.9	7.9
Usable surface (square inches)	5,115	7,750	10,230	7,750	11,625	15,500	10,230	15,345	20,460
Tunnel weight (pounds)	7,496	8,157	8,818	9,921	10,362	11,023	12,125	14,330	15,432
Loading zone height (inches)	35.4	35.4	35.4	35.4	35.4	35.4	35.4	35.4	35.4

### Available Options

- Liquid nitrogen or carbon dioxide injection
- Different electrical voltages and frequencies
- USDA-certified dairy, meat and poultry model
- Variable speed control for fan motors
- Variable speed control for exhaust fan
- Other belt mesh sizes
- Ongoing service and maintenance
- Spare parts packages

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