Features & Benefits

<table>
<thead>
<tr>
<th>Polar-LT Tunnel Freezer</th>
<th>LT 660</th>
<th>LT 915</th>
<th>LT 1220</th>
<th>LT 1525</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (mm)</td>
<td>2050</td>
<td>2350</td>
<td>2650</td>
<td>2450</td>
</tr>
<tr>
<td>Height (Open mm)</td>
<td>3450</td>
<td>3450</td>
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<tr>
<td>Inlet Height (mm)</td>
<td>1400</td>
<td>1400</td>
<td>1400</td>
<td>1400</td>
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<tr>
<td>Outlet Height (mm)</td>
<td>550</td>
<td>550</td>
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<tr>
<td>Usable Belt Width (mm)</td>
<td>660</td>
<td>915</td>
<td>1220</td>
<td>1220</td>
</tr>
<tr>
<td>Belt Length (m) up to 20 m</td>
<td>20</td>
<td>20</td>
<td>20</td>
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<tr>
<td>Product Clearance (mm)</td>
<td>160</td>
<td>160</td>
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<td>160</td>
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<tr>
<td>Cooling Medium</td>
<td>LIN or CO2</td>
<td>LIN or CO2</td>
<td>LIN or CO2</td>
<td>LIN or CO2</td>
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<tr>
<td>Power Supply</td>
<td>3x400V</td>
<td>3x400V</td>
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</tbody>
</table>

STANDARD FEATURES AND BENEFITS
- Siemens PLC Controls
- Stainless Welded Structure (Easy Clean)
- Proportional Controls
- Ethernet Ready
- LIN or/and LCO2 as Refrigerant
- Variable Belt Speed for All Belts
- Stainless Steel Mesh Belt (824)
- Quick Installation
- Safety Interlocks
- Top-Lifting [Easy Access]
- Programmable Recipes
- Low Capital Cost
- Touch Screen Operator Interface

OPTIONS AND ACCESSORIES
- Side Wall Recirculation Fans
- Stainless Steel Motors & Gearbox
- Stainless Steel Fan Motors
- Vapor-Retention Curtains
- Stainless Variable Speed Fans
- Custom Design Units Available
- Remote Electrical Panel
- Clean-in-Place System
- Variable Speed Exhaust Blower

LAYOUT OPTIONS
- P.O.D.B. (Pneumatically Operated Dropping Bottom)
- H.O.T.L. (Hydraulically Operated Top Lifting)
- H.O.D.B. (Hydraulically Operated Dropping Bottom)
POLAR-LT Tunnel

**EFFICIENCY**
An optimum cold distribution is obtained by the combination of the recirculation fans. This makes it possible to increase the belt loading density during the cooling and freezing processes.

**COOLING SYSTEM**
Cryogenic cooling is achieved through use of a refrigerant such as liquid carbon dioxide (LCO2) or liquid nitrogen (LN). CES custom designs dispersal systems based on product parameters.

**SANITARY**
Top-lifting design offers easy access for cleaning and maintenance, while clean-in-place system utilizes the self-draining design to eliminate standing water and bacterial growth.

**INTEGRATION**
Siemens controls are arranged in a user friendly, easy-to-operate HMI and feature “plug-n-play” communication via Ethernet for easy integration into existing lines.

**DURABILITY**
The rugged, in and outside welded stainless steel construction ensures a trouble free operation and an outstanding service life.

**CES POLAR-LT TUNNEL FREEZERS**
are part of CES’ complete line of linear cryogenic tunnel freezers used for continuous food processors in the bakery, red meat, fish, poultry and fruit-vegetable industry. Our standard product lines are capable of fully freezing the widest variety of food products from small items such as patties to the largest items such as bread loaves or large cut meat items. The CES tunnels offer the widest configuration of cryogen spray and circulation fan arrangement available to achieve superior product freezing or chilling while avoiding thermal shock, yield loss or dehydration.