

Freshline® MP tunnel freezer

best in class **performance** & manufacturing **durability**



AIR
PRODUCTS

DSI DANTECH

Air Products and DSI Dantech have combined their Food Freezing knowledge and equipment manufacturing experience to bring the most advanced cryogenic freezing technology to the market. Together we generate a cleaner future with a sustainable and reliable supply chain in Europe.

A modular design for flexibility and higher performance

The Freshline MP tunnel freezer will help you:

- Freeze rapidly and efficiently, due to its powerful cryogenic freezing design
- Produce high quality frozen food
- Start freezing in minutes due to short start up time
- Ensure quick cleaning time thanks to the tunnel's easy accessing design and integrated cleaning-system
- Meet the highest hygiene and safety standards
- Track operating data

More powerful than other cryogenic tunnels, the improved Freshline MP tunnel freezer provides constant and reliable performance. It is easily adaptable to your production process as it comes in a range of sizes from 6 metres in 3 metres modules and two different widths, can also be fitted with different belt weave options including slatted option. The tunnel design offers options for standard freezing, crust freezing and chilling, as well as dual mode (DM) and full IQF capabilities. Our experts will assess your needs and provide you with a tailor-made solution.

Connected capabilities

All Freshline MP tunnel freezers come with Smart Technology enabled. Smart Technology monitors tunnel settings and key operating parameters, through its sensors and wireless communication. This provides valuable data for process monitoring, control and analysis.

An innovative design for simpler operation, maintenance and cleaning

Simple operation: The Freshline MP tunnel freezer is operated by use of a touch screen, which is available in multiple languages. Pre-programmed process recipes can be configured and saved.

Simple maintenance: An operator interface allows diagnostics and fault finding.

Simple cleaning: The Freshline MP tunnel freezer opens vertically, providing easy access for cleaning. An assisted tunnel cleaning system is fitted as standard.

The Freshline MP Tunnel Freezer has been designed with hygiene and ease of use in mind. A side-mounted exhaust below the belt avoids potential product contamination and the exhaust is equipped with a duct cleaning system.

Freshline® MP tunnel freezer

industries
solutions
suitable for



General specifications

The outline and installation drawings illustrate the Freshline MP tunnel freezer, which is available in two belt widths, 720 and 1220mm. The freezer can be supplied in a range of belt lengths starting from 6 metres, using multiple 3 metres modules.

The table gives details of the standard Freshline MP tunnel freezers of lengths 6 metres to 15 metres. Electrical¹ and pneumatic² requirements can be found in the notes section. Please contact us if you wish to discuss other size requirements.³

Model	Tunnel length (m)	Total freezer length (m)	Belt width (m)	Total freezer ⁴ width (m)	Total height ⁵ (m)	Total weight (kg)	Electrical power requirements note 1	Typical freezing capacity (kg/hr) ⁶
720.6	6	8.4	0.72	1.9	2.6	4000	9kW	550
1220.6	6	8.4	1.22	2.4	2.6	5000	14kw	900
720.9	9	11.4	0.72	1.9	2.6	5500	11kw	850
1220.9	9	11.4	1.22	2.4	2.6	7000	18kw	1400
720.12	12	14.4	0.72	1.9	2.6	7500	14kw	1100
1220.12	12	14.4	1.22	2.4	2.6	9000	23kw	1800
720.15	15	17.4	0.72	1.9	2.6	8500	16kw	1400
1220.15	15	17.4	1.22	2.4	2.6	11000	27kw	2300

Notes:

1. Electrical requirement: 400V, 3 phase and E, 50Hz
2. Pneumatic requirement: 1 Nm³/h @ 5-7 barg
3. Other tunnel lengths are available on request
4. Total width excludes control panel and exhaust
5. Height quoted is when the tunnel is in an open position. All heights are subject to variation due to height adjustment on legs.
6. Freezing capacity is dependent on product and operating conditions. Higher throughputs may be possible.
7. DSI Dantech's policy is one of continuous improvement and as such some details may be subject to change. Therefore any details quoted need to be confirmed for individual machines.
8. Installation to be in accordance with DSI Dantech's safety guidelines

Ask DSI Dantech

... and expect more

Whether your freezing, cooling, chilling, or heating applications include fruits and vegetables, poultry, meats, or anything in between, DSI Dantech offers you the solutions and equipment, international supply capability, and—most importantly—the unmatched industry experience and technical support to help you succeed just about anywhere in the world.

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