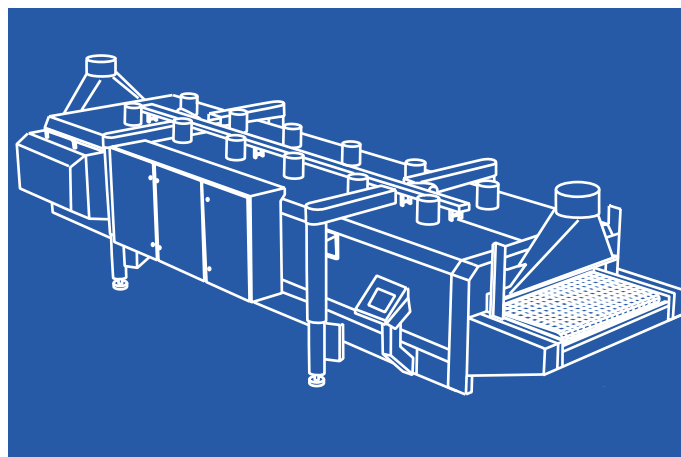


CRYO TUNNEL- ZF3

- Excellent cryogen efficiency
- Compact design
- Easy to install & operate



The Concept

The **CRYO TUNNEL- ZF3** is a stainless steel in-line cryogenic tunnel that can be easily integrated into any food processing line. The **CRYO TUNNEL- ZF3** 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 those processors that need increased productivity, improved clean-ability plus ease of operation and maintenance, with a minimal capital investment and installation cost.

The **CRYO TUNNEL- ZF3** is available in 4 freezing zone lengths and 2 belt widths in order to meet the specific productivity, space and installation requirements of the food processor.

Industries

The **CRYO TUNNEL- ZF3** is ideal for freezing, crust freezing and chilling many types of food products in the following sectors:

- Meat
- Poultry
- Fish & Seafood
- Ready Meals
- Fruits & Vegetables
- Bakery
- Dairy
- Ice Cream

Features

The **CRYO TUNNEL- ZF3** is constructed with stainless steel food contact surfaces and a stainless steel insulated body. The lifting system ensures that the lid can open completely for better accessibility for cleaning, sanitation and maintenance functions. The base of the freezer has a concave shape for improved draining of the wash water and cleaning solutions during the cleaning operation.

The cryogen injection system operates on liquid nitrogen and automatically adjusts to meet the changing product heat load requirements using specially-designed control software.

The **CRYO TUNNEL- ZF3** is simple to operate and delivers excellent performance with respect to cryogen efficiency and productivity throughput.

Benefits

- Excellent cryogen efficiency using liquid nitrogen
- Safe and easy to operate
- Flexibility to freeze or chill different types of food products
- Compact design which requires minimal floor space
- Easy to install
- Low maintenance costs
- Fast and easy to clean in less than 20 minutes
- Conforms to the following harmonized European standards: EN 12100-1 and -2, EN 349, EN 294, EN 418, EN 60 204-1

Model Range

The CRYO TUNNEL- ZF3 range includes the following sizes:

30-2-1T	30-2-3T	48-2-1T	48-2-3T
30-5-1T	30-5-3T	48-5-1T	48-5-3T

The CRYO TUNNEL- ZF3 meets the required standards & regulations for the following locations:

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

Technical Data

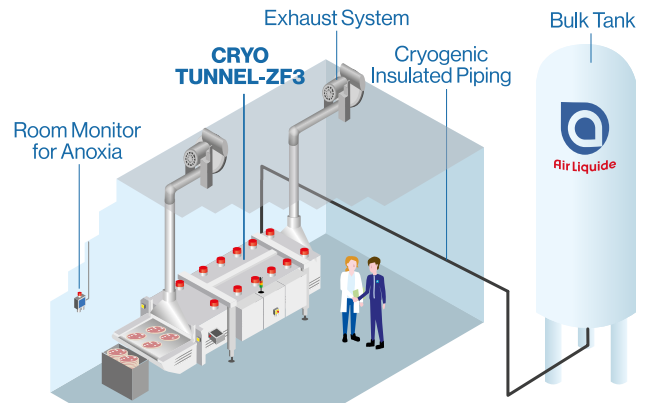
	30 x 6	60 x 6	90 x 6	120 x 6
Overall Dimensions (m)				
Length	3.60	6.42	9.24	12.00
Width	1.63	1.63	1.63	1.63
Height	1.73	1.73	1.73	1.73
Height in Cleaning Position	2.30	2.30	2.30	2.30
Freezing Chamber (m)				
Length	2.28	5.65	8.47	11.28
Effective Width	0.63	0.63	0.63	0.63
Effective Height	0.12	0.12	0.12	0.12
Surface (m ²)	1.44	3.56	5.34	7.11
Tunnel Weight (kg)	1,200	1,810	2,440	3,070
Height of the Loading Zone (m)	0.90	0.90	0.90	0.90
Power Supply	400V, 50 Hz, 3 phase + PE			
Electrical Power (kW)	2.1	3.2	4.5	5.8

	30 x 12	60 x 12	90 x 12	120 x 12
Overall Dimensions (m)				
Length	3.60	6.42	9.24	12.00
Width	2.30	2.30	2.30	2.30
Height	1.73	1.73	1.73	1.73
Height in Cleaning Position	2.30	2.30	2.30	2.30
Freezing Chamber (m)				
Length	2.83	5.65	8.47	11.28
Effective Width	1.23	1.23	1.23	1.23
Effective Height	0.12	0.12	0.12	0.12
Surface (m ²)	3.48	6.95	10.42	13.87
Tunnel Weight (kg)	1,620	2,450	3,280	4,110
Height of the Loading Zone (m)	0.90	0.90	0.90	0.90
Power Supply	400V, 50 Hz, 3 phase + PE			
Electrical Power (kW)	3.2	5.4	7.6	10.6

Options

- Belt Mesh: Large 10 mm; Small 4 mm
- Conveyor Guards
- Variable Speed Control for Fan Motors
- Variable Speed Control for Exhaust Fan
- Spare Parts Kit

Installation Layout



Related Offer

The CRYO TUNNEL- ZF3 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 monitoring program.

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