

Packaging - Processing Bid on Equipment

1-847-683-7720

www.bid-on-equipment.com



above: 48" Entry Vestibule with Standard Loading Cover Removed. Suitable for Hand Loading

upper left: Typical Single Tier Module

lower left: First Module of 3-Tier Tunnel Showing Product Transfer Zone



LOWER PROCESSING COSTS WHILE SAVING TIME AND SPACE.

If you are looking for the best possible answer to a high volume freezing capability, it is hard to find anything comparable to the Ultra-Freeeze Liquid Cryogenic freezer. The initial investment in an Ultra-Freeeze system runs substantially less than a mechanical freezing system. It requires far less time to deliver and install, takes less plant floor space and provides greater processing flexibility.

DESIGNED TO PROTECT YOUR INVESTMENT.

The Ultra-Freeeze freezer system utilizes a modular design concept. As your processing needs grow, your Ultra-Freeeze system can easily be expanded to meet those needs. You can choose from a single tier conveyor or a three conveyor system to meet your processing requirements. The unit's rigid steel framework and four inches of polyurethane insulation are encapsulated in a smooth, sleek molded fiberglass body to give you a long-lasting, durable and easy to clean installation.

PROCESS QUALITY IS INCOMPARABLE.

Fast freezing in a inert environment with an Ultra-Freeeze system seals in freshness and flavor with a minimum of dehydration. It is an ideal way to cool or freeze a wide variety of food products both quickly and economically. The Ultra-Freeeze system is being used in a variety of applications including the processing of meat patties, meatballs, steaks, chops, sausage, poultry, shrimp, lobster, fish fillets, crabcakes, fruits, vegetables, pizza, ravioli, lasagna, bread dough, dinner

SPECIFICATIONS

Conveyor Width Width of Freezer

Door Closed
Doors Open

Product Loading Height (±1 1/2")

1 Tier
3 Tier

Product Discharge Height (±1 1/2")

1 Tier
3 Tier

Product Clearances

1 Tier
3 Tier

Electrical

Hydraulic

ULTRA-FREEZE TUNNELS

30" width 48" width

4'10" 6'2"

6' 7'6"

35" 35"

40 1/2" 40 1/2"

23 1/2" 23 1/2"

28 1/2" 28 1/2"

8 3/4" 8 3/4"

4" 4"

230V 60hz Standard
25-100 amps

(depending on modules)

Fused and wired to
NEC and CSA standards

ULTRA-FREEZE TUNNEL FEATURES AND BENEFITS

FEATURES	BENEFITS
Modular design (57" lengths-30" and 48" conveyer widths)	Freezing capabilities can be increased or decreased at any time. Allows for easy installation in difficult locations.
Single or three tier system	Single tier for heavy, tall or boxed products. Three tier achieves greater production in less floor space.
Two stage cryogen injection system	Automatic high-low N ₂ or CO ₂ injection control system follows product heat load minimizing cryogen consumption. Uses solenoid valves for greater simplicity and reliability.
Molded fiberglass body	Low thermal mass for rapid cool down. Curved surfaces make it easy to clean. Internal steel frame for strength and durability. Easy to repair. Meets all USDA standards.
Zoned temperature control	Cryogen flow automatically adjusted in each zone to meet changing process heat load.
Large access doors	Full access to freezer interior. Easier and faster clean-up. Counterbalanced for easy and safe maintenance. Doors never freeze shut.
Stainless steel conveyor belt	Ashworth® belt available in a range of belt meshes. Solid belt option also available.
Exterior fan motors Safety feature	Motor heat is dissipated outside the cold zone reducing cryogen consumption. Complete access for easy maintenance and longer life. Automatic motor brakes for personnel safety when opening side doors.
Electric and hydraulic drive systems	Electric: Standard 1 Hp AC fan motor, low cost, greatest flexibility. Hydraulic: No electric motors in wet processing areas. Can be used with central hydraulic systems.
Dual cryogen capability	Flexibility in cryogen choice. Can be converted to CO ₂ or nitrogen.
Variable speed electric fans	Maximizes heat transfer for light and delicate products.
In line capability	Maximum production efficiency eliminates handling between stations.
Versatility	Can be used in combination with existing mechanical freezers to meet peak demands. Reduces moisture loss. Improves quality.
Cryogenically frozen (N ₂ at -320°F, CO ₂ at -109° F)	Lower capital investment. No costly mechanical refrigeration equipment. Dehydration is minimized to less than 1/2 or 1% compared to 1% to 8% normally associated with mechanical freezing. Food maintains better texture, taste, and aromatic properties. Faster than mechanical systems-increased production capabilities. Set point temperature as low as -240° F.



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