ColdFront™ Cryo-Saver Tunnel Freezer
New Concept in Cryogenic Tunnel Freezing

Like nothing else in the industry, the new ColdFront™ cryo-saver tunnel freezer approaches cryogenic freezing from an entirely new angle.

The cryo-saver tunnel gives processors the ability to freeze more economically in the same floor footprint of traditional cryogenic tunnel systems with the same production capacity.

The cryo-saver is able to freeze and chill a wide variety of products but also minimizes the infiltration of process area air improving the overall operational effectiveness.

Strong points

The breakthrough achievement is the ability to greatly reduce room air infiltration into the freezer through its unique angled design. The cooling capacity of the cryogen is used to chill or freeze product, not the infiltrated air. This change results in a net effect of up to 15% savings in operating costs depending on the production parameters including the type of food product.

Along with the unique design, the cryo-saver tunnel freezer incorporates many proven technologies that ensure quick, thorough freezing, maintaining the quality attributes of products. In addition, this new freezer incorporates USDA sanitation standards that make it faster and easier to clean. Efficient, clean, expandable - a great choice for both new and established food processors with the need to grow.

Greater Savings with Less Air Infiltration.

Contributing to Overall Cool Savings.
In line with the production flow, product moves through the tunnel freezer on a continuous conveyor belt. Cryogen injected into the freezer contacts the individual food product pieces for optimum heat transfer. Automatic temperature control systems adjust cryogen injection to compensate for incoming product load and temperature variations. Internal fan system maintains production capacity and helps ensure evenly chilled products. These standard features add to the effective conservation of cryogen and optimize overall freezer performance.

Features

• Tunnel entrance/exit orientation reduces air infiltration.
• Space saving design.
• Manufactured following USDA sanitation specifications.
• Modular design for expansion potential.
• Automatic temperature control.
• High rate of heat transfer.
• Top circulating fans.
• Welded modular stainless steel enclosure.
• Variable speed, external drive components.

Benefits

• Lower operating costs.
• Low capital investment.
• Excellent yield retention.
• High production rates in minimum space.
• Flexible to freeze a wide variety of products.
• Customizable for products.
• Excellent flavour, texture and moisture retention.
• Turn up/turn down capability saves money.
• Available with liquid nitrogen (LN$_2$) or carbon dioxide (CO$_2$).