



## CRYOLINE® CVT CryoVantage Tunnel Freezer



*The basic tunnel allows for expansion with additional, single-fan section units.*

### Cost Effective and Easy to Clean

The versatile CRYOLINE CVT cryovantage tunnel freezer is engineered to meet lower capital outlay and improved sanitary clean-up standards. These workhorse freezers are capable of freezing and chilling a wide variety of products and are an integral part of your continuous processing operation. The freezer incorporates many proven technologies that ensure quick, thorough freezing maintaining the quality attributes of your products.

This field expandable tunnel has adjustable spray headers, a cryogen flow control valve, and PID microprocessor control systems. In addition, this new freezer incorporates many sanitation improvements 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.

### An Essential Cooling System

In line with your production flow, your product moves through the tunnel freezer on a continuous conveyor belt. Cryogen gas 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. The internal fan system increases production capacity and helps insure evenly chilled products. Adjustable curtains at the conveyor entrance and exit prevents warm room air from entering freezer.

These standard features help conserve cryogen and optimize freezer performance.

### Features

- High rate of heat transfer
- Manufactured and accepted under USDA specifications  
([www.ams.usda.gov/dairy/mp\\_equip\\_list.pdf](http://www.ams.usda.gov/dairy/mp_equip_list.pdf))
- Field expandable
- Automatic temperature control
- Top circulating fans
- Welded modular stainless steel construction
- Variable speed, external drive components

- Benefits**
- Low capital investment
  - Excellent yield retention
  - High production rates in minimum space
  - Flexible to freeze a wide variety of products
  - Customizable for your products
  - Excellent flavor, texture and moisture retention
  - Turn up/turn down capability saves money
  - Utilizes liquid nitrogen (LN<sub>2</sub>)

**A Wealth of Experience  
and Support**

Years of food research at our technology center have identified the ideal cooling conditions for a broad range of food products. When you choose Linde, you are selecting more than the largest supplier of industrial gases in North and South America. You are also selecting a support team that includes:

- Experienced food scientists and engineers.
- A complete array of services, including on-site evaluation, installation, design, start-up support and process optimization – Linde's Total System Approach.
- A food technology laboratory to evaluate your product on full-sized production equipment.

It's everything you need to improve the quality and consistency of your products.

**Contact Linde Today**

For more information about cryogenic, process analytical and industrial gases used throughout your operation, call Linde at [1-844-44LINDE](tel:1-844-44LINDE), or visit our website at [www.lindefood.com](http://www.lindefood.com).