



CRYOLINE® CST CryoSaver Tunnel Freezer



The tunnel freezer orientation is part of the total package of cryogen efficiency.

New Concept in Tunnel Freezing

Like nothing else in the industry, the CRYOLINE® CST cryosaver tunnel freezer approaches cryogenic freezing from an entirely new angle. Engineered by Linde to employ advanced technologies developed for the food industry, the cryosaver tunnel gives processors the ability to freeze more economically in the same footprint of traditional cryogenic tunnel systems. This is the latest addition to the cryogenic tunnel freezers that Linde offers to the industry. As with all Linde tunnel systems, the cryosaver tunnel 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.

Greater Savings with Less Air Infiltration

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 your product, not the infiltrated air. This change results in a net effect of up to 15% savings in operating costs depending in the production parameters including the type of food product. Along with the unique design, the CRYOLINE® CST tunnel freezer incorporates many proven technologies that ensure quick, thorough freezing, maintaining the quality attributes of your products. Efficient, clean, expandable – a great choice for both new and established food processors.

Contributing to Overall Cost Savings

In line with your production flow, your product moves through the tunnel freezer on a continuous conveyer belt. Liquid nitrogen 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. An internal fan system maintains production throughput and helps ensure evenly chilled products. These advanced features add to the overall conservation of nitrogen and optimize freezer performance.

Features

- Tunnel entrance/exit orientation reduces air infiltration
- Complies with USDA guidelines
- Modular design for expansion
- Automatic temperature control
- High rate of heat transfer
- Top circulating fans
- Welded modular stainless steel enclosure
- Variable speed, external drive

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| 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 your products
→ Turn up/turn down capability saves money
→ Available with liquid nitrogen (LN ₂) |
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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.

At Linde, not only are you selecting one of the leading suppliers of industrial gases worldwide, you are also selecting a support team that includes:

- Experienced food scientists and engineers.
- A complete array of services, including on-site evaluation, designed experimental testing, installation layout and start-up support – Linde's Total System approach.
- A food technology center featuring an analytical laboratory to evaluate your product in full-sized production equipment.

Linde is a trusted partner in supporting your yield, quality and costs goals.

Contact Linde Today For more information about cryogenic, process analytical and industrial gases used throughout your operation, call Linde at **1-844-44LINDE**, or visit our website at www.lindefood.com.