

Triple Pass Tunnel Freezer

Minimal Space and Maximum Performance

Floor space is always at a premium and with future opportunities your plant layout needs to give you the most operational flexibility you can get. Praxair's Triple Pass Tunnel freezer is designed to support high production volumes without requiring significant amounts of floor space or a large capital investment. This gives you added flexibility and the potential for new product introductions in the future.

By using a three pass conveyor belt, Praxair's Triple Pass freezer will significantly increase the production rate in the same footprint as a single pass conveyor belt. And our tunnel freezer design is modular, letting you add even more linear footage if your production requirements change in the future.

Maximizing production is only one of the benefits of our unique design. With emphasis on accessibility and ease of cleaning, this freezer was built to satisfy government sanitation guidelines to make clean up quick and easy.

Super Cooling for Yield and Speed

In-line with your production flow, your 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 where internal freezer temperature can reach as low as -150°F (-101°C) depending on cryogen used. Conveyor speed and freezer temperature can be adjusted for maximum processing flexibility. Automatic temperature and pressure control systems adjust cryogen injection to accommodate variations in product load and temperature variations.

Features

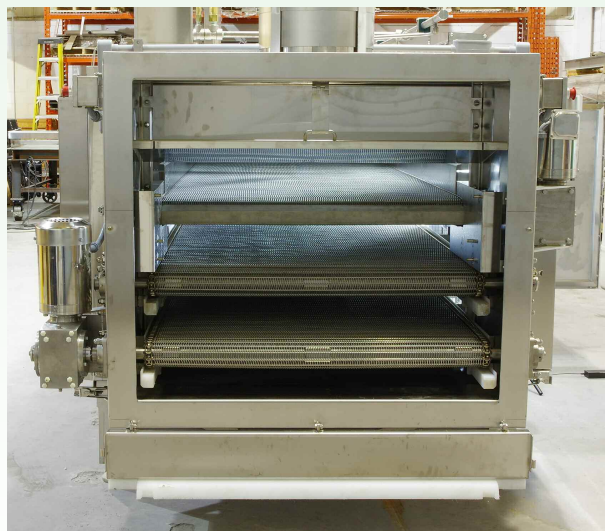
- Space saving design
- Modular design for expansion potential
- Automatic temperature control
- High rate of heat transfer

- 11 gauge, welded modular stainless steel enclosure
- Variable speed conveyor drives
- "Locker" style doors

Benefits

- High production rates in minimum space
- Excellent yield retention
- Ability to freeze a wide variety of products
- Turn up/turn down capability saves money
- Excellent flavour, texture and moisture retention
- Low capital investment
- Easy to operate, maintain and clean

Equipment Description



- Top fans c/w fan shrouds
- Side mounted fans (40"/101 cm conveyor model only)
- "Locker" style doors
- 4" (10 cm) clearance between conveyor tiers
- 24" (61 cm) conveyor entrance tip
- 40" or 60" (101 cm or 152 cm) wide stainless steel 3 pass conveyor belt system
- Safety interlocks
- Variable speed conveyor drives
- Optional variable speed top fans
- PLC control panel c/w touch screen HMI
- Ethernet communication capability
- 208/230V, 3 phase electrical requirements

Freezer Dimensions & Weights

No. of 9' Modules	Length	Width (Doors Closed)	Width (Doors Open)	Ent Conveyor Height	Exit Conveyor Height	Approx Shipping Weight
1 (940)	14'-11" (4.6 m)	6'-9" (2.1 m)	10'-7" (3.2 m)	43" +/-2" (109 cm +/- 5 cm)	24" +/-2" (61 cm +/- 5 cm)	5,500 lbs (2,495 kg)
2 (1840)	23'-11" (7.3 m)	6'-9" (2.1 m)	10'-7" (3.2 m)	43" +/-2" (109 cm +/- 5 cm)	24" +/-2" (61 cm +/- 5 cm)	10,500 lbs (4,763 kg)
3 (2740)	32'-11" (10 m)	6'-9" (2.1 m)	10'-7" (3.2 m)	43" +/-2" (109 cm +/- 5 cm)	24" +/-2" (61 cm +/- 5 cm)	15,500 lbs (7,031 kg)
4 (3640)	41'-11" (12.8 m)	6'-9" (2.1 m)	10'-7" (3.2 m)	43" +/-2" (109 cm +/- 5 cm)	24" +/-2" (61 cm +/- 5 cm)	20,500 lbs (9,299 kg)

Wealth of Experience and Support

When you choose Praxair, you're selecting more than the largest supplier of industrial gases in North and South America. You're also selecting a support team that includes:

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

It's everything you need to help improve the quality and consistency of your products. Contact Praxair today for more information about cryogenic, process, analytical and industrial gases used throughout your operation.

Visit our website at www.praxair.ca or Call Praxair at:

(403) 616-2181 – Western Canada

(416) 580-4581 – Ontario

(514) 217-1341 – Quebec & Maritimes



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Praxair Canada Inc.
1 City Centre Drive, Suite 1200
Mississauga, Ontario, L5B 1M2
Telephone : 1-800-225-8247
www.praxair.ca