Designed to surpass your expectations.

CRYOLINE® MT tunnel freezer.
The CRYOLINE® MT tunnel freezer is designed to meet the exacting standards of the modern food industry. It combines the highest level of hygiene with the best available control systems. This freezer is not only highly efficient in refrigerant consumption but also quick and easy to clean – thus keeping costs at a minimum. With specially designed fans for a very high heat transfer and efficient refrigerant spraying, the CRYOLINE® MT, though based on a small footprint, provides a high capacity for freezing or cooling a wide range of products. These include poultry, red meat, seafood, dairy and bakery products, ready meals and other convenience food. The very low operating temperatures of liquid nitrogen (LIN) and liquid carbon dioxide (LIC) ensure an extremely fast freezing action.

This helps to maintain the quality and shape of the food products and keeps losses to a minimum.

Hygiene.

Constructing the freezer in a way that it can be cleaned easily and eliminating all areas where dirt or food residues could be trapped were the top priorities of its design. All fan motors, control pipes and electrical cables are hidden beneath the innovative top covers, making the cleaning process a lot faster. Inside, all surfaces are sloping to prevent cleaning water residues. Deposits can be removed quickly through a central drain. Even cleaning beneath the belt is very easy because both the top of the freezer and the belt can be lifted, opening access to all areas.

Model range.

After careful research into standard feeding belt widths, the following were chosen to complement existing devices: 0.6 m, 1.0m and 1.25m. The usable belt length of the basic freezer is 4 meters, with a total freezer length of 5 meters. These lengths can be easily extended by using the 3-meter modules available for all belt widths. On request, the freezer can also be built in a co-current version. All these factors combine to make the CRYOLINE® MT one of the most flexible freezers available, suitable for many different capacities and products.
Refrigerant.

The CRYOLINE® MT is available for use with either liquid N2 or liquid CO2 as a refrigerant, depending on local availability and the requirements of the product. This makes it possible to choose between the refrigerants and to utilise their benefits according to the specific need.

Traceability.

Using a fully compatible industrial PC, it is possible to view trends and events during the production cycle and download these to an external computer for the purpose of keeping traceable records. The records in the control panel are stored for up to two years.

The control panel.

The touch-screen control panel allows the operator to control many different parameters of the freezer, in order to optimise operational efficiency and results. Up to 30 different recipes for different products and conditions can be entered. Through the control panel, it is also possible to connect to the internet for remote diagnosis by BOC engineers. In combination with a tank telemetry system, the tank pressure and filling level can be monitored on the control panel. In order to meet modern requirements, the control panel can also be remotely placed – for example in a central control room.

Standard outfit.

The pre-assembled and pre-tested freezer is delivered with the following features:
- Multi-language touch-screen control panel
- Retention time control
- Variable-speed circulation fans with automatic defrosting
- Variable-speed exhaust fan
- Exhaust temperature measurement
- Fully welded construction
- Infeed table with curtain
- Stainless-steel mesh belt
- Height-adjustable feet
- Plug and play installation kit

Optional features.

- Model without infeed table for direct feeding
- Co-current refrigerant flow
- Different belt widths
- Below-belt LIN injection
- Several exhaust fan solutions
- Greater product height
- Oxygen measurement
- Feeding belt
- Remote diagnoses and services
With its innovative concepts, BOC is playing a pioneering role in the global market. As a technology leader, it is our task to constantly raise the bar. Traditionally driven by entrepreneurship, we are working steadily on new high-quality products and innovative processes.

BOC offers more. We create added value, clearly discernible competitive advantages, and greater profitability. Each concept is tailored specifically to meet our customers’ requirements – offering standardised as well as customised solutions. This applies to all industries and all companies regardless of their size.

If you want to keep pace with tomorrow’s competition, you need a partner by your side for whom top quality, process optimisation, and enhanced productivity are part of daily business. However, we define partnership not merely as being there for you but being with you. After all, joint activities form the core of commercial success.

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