

ColdFront™ VE Tunnel Freezer

Cost Effective and Easy to Clean

The versatile Value Engineered (VE) tunnel freezer is engineered to meet lower capital outlay and meet 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 VE series 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, proportioning 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 and now meets the new USDA sanitation standards. 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 conveyer 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

- Designed, manufactured, and accepted under new USDA specifications (www.ams.usda.gov/dairy/mp equip_ list.pdf)
- Field expandable
- Automatic temperature control
- High rate of heat transfer
- 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 you products
- Excellent flavor, texture and moisture retention
- Turn up/turn down capability saves money
- Available with liquid nitrogen (LN₂) or carbon dioxide (CO₂)

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 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, designed experimental testing, installation layout and start-up support – 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 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, call Praxair at **1-800-PRAXAIR**, or visit our website at www.praxairfood.com