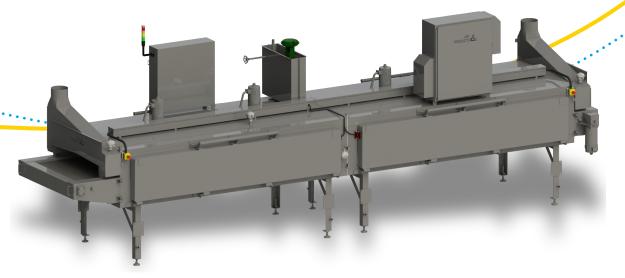
PRODUCTS 1

Freshline® IQ Freezer – A SMART choice for efficiency, economy and hygiene.



Benefits

- Extremely cold operating temperature
- · High throughput, small footprint
- · Low initial capital outlay
- · Modular and field expandable design
- Efficient cryogen consumption
- Easy to clean
- Simple to maintain and operate
- Air Products SMART Technology enabled





The Freshline IQ cryogenic tunnel freezer has been designed with efficiency, economy, and hygiene in mind.

This continuous in-line processing machine is the perfect solution for producers looking to chill or freeze a broad range of food products. It is designed in tenfoot modular sections ensuring easy installation and, if necessary, field expandability. Integrated hardware also allows processors access to our optional remote monitoring software to better track efficiencies and troubleshoot with technicians from afar.

The Freshline IQ tunnel system can be your workhorse freezer providing quick, thorough freezing with a low-initial capital expenditure. It is based on ten-foot modular units. These modular sections can quickly and easily integrate into the needs of your existing or new production line, providing you with an easy, simple, continuous freezing solution. The system is expandable on-site, so it can grow with production needs. An Air Products Food Specialist can size the most efficient freezer length based on your freezing needs.

The Freshline IQ system can freeze or chill a broad range of food products of varying shapes and sizes. Ideal for meat, seafood, poultry, fruits, bakery products, prepared meals, or specialty items. It is designed to be easy to clean allowing you to switch food products quickly for optimal efficiency.

State-of-the-art heat transfer

The Freshline IQ freezer can extract heat from your food quickly and efficiently. The cryogenic injection system and the specially designed internal fans efficiently disperse the vaporized cryogen throughout the tunnel. This means the shortest possible freezer for your product; thus no wasted floor space and minimized operating costs.

Designed for sanitation

The IQ was designed to meet the latest hygiene standards. Sloped surfaces inside and out eliminate standing water. Large openings provide ease of access for simpler cleaning. A belt and table cleaning system is fitted on both ends as standard. A side-mounted exhaust avoids potential product contamination.

Remote monitoring capable

An optional remote monitoring system allows the operator or Air Products to track real time variables, or to troubleshoot remotely to assure optimization of the system.

For more information, please contact us at:

Corporate Headquarters

Air Products
1940 Air Products Blvd.
Allentown, PA 18106-5500
T 800-654-4567
F 800-272-4449
info@airproducts.com

airproducts.com/food

Ask Air Products . . . and expect more

In addition to the equipment, we supply the training and safety systems necessary for a quality installation. Our expert technical support will be available before, during, and after installation. Whether your packaging, cooling, chilling or freezing applications include bakery goods, fruit and vegetables, poultry, meats, prepared meals or anything in between, Air Products' Freshline solutions offer you the highest purity gases and equipment. We can help you improve your productivity, lower your costs, maximize your returns, and, as a result, help make you more competitive in a very competitive market.

Perfect for a broad range of products . . .











General Specifications

Conveyor belt width	39"
Overall freezer dimensions	Length: 13'/23'/33'/43'/53' Width with doors open at 90°: 109" Width with doors closed: 60" Height: 98" (minimum of 87" for moving in and out of buildings)
Freezing area dimensions	Length 9' 10"/19' 8"/29' 6"/39' 4"/49' 2"
Electrical requirement	380-480 VAC, 3 Phase
Product clearance height	6"
Loading table length	2'

Figure 1: Freezer Dimensions

