



CRYOLINE® MT Tunnel freezer



General The new CRYOLINE® MT from **Linde** is a multi-purpose, cryogenic tunnel freezer of outstanding quality, flexibility and efficiency. Adjustable, high-speed internal fans, controllable gas injection and exhaust levels optimise the application of cryogenic gases for food cooling and freezing. Combining state-of-the-art technology with a high-quality hygienic design, CRYOLINE® MT LIC tunnel freezers are easy to operate, easy to clean and suitable for a wide range of applications. Each model is available with or without infeed table for manual or mechanical feeding. Freezing media: Liquid Nitrogen or Carbon Dioxide.

Application areas The tunnel freezer can be used for almost all kinds of food, for example: meat patties and meat pieces, fish fillets and whole fish, various kinds of seafood, ready-meals and other convenience foods, fruit and vegetables as well as many dairy and bakery products.

Advanced electronic control systems For the CRYOLINE® MT series, the latest electronic and functional innovations have been utilised – particularly in the field of remote control applications. It is possible, for instance, to collect all relevant data remotely and to use fast and efficient internet support. All motors are controlled by frequency converters, allowing the operator to fine-tune the complete system and optimise refrigerant use. For multi-product use, up to 30 different recipes for the control settings can be entered, allowing the operator to easily switch from one product to another.

Features and benefits

- Available in three standard widths: 0.6, 1.0 and 1.25 m
- Modular design for on-site extension
- Controllable fans for maximum cryogenic gas efficiency
- Easy-to-use, multi-language touch-panel controls
- Production events and trends downloadable for full traceability
- Smooth surfaces avoid food residues in the machine
- Completely accessible interior for cleaning purposes

Service and know-how For a no-obligation trial at one of our technical centres, or for a technical suitability check for your product, please contact your local **Linde** representative or visit our homepage at www.Linde.dk.

→ CRYOLINE® MT tunnel freezer.

Technical data for all
CRYOLINE® MT tunnel
freezers

Infeed height	900 (+/-100)mm
Max. product height	100mm
Voltage, 3 ph (3/N/PE)	380 to 500V
Liquid Nitrogen or Carbon Dioxide connection type	LINKUT 1"

Technical data		Overall dimensions L x W x H* [m]	Freezing belt length/usable belt width [m]	Electrical connections [A]	Retention time [min]	Number of modules
CRYOLINE® MT	5-600	5.5 x 1.52 x 2.10	4.0/0.6	32	0.5 to 20	0
CRYOLINE® MT	8-600	8.5 x 1.52 x 2.10	7.0/0.6	32	1.0 to 35	1
CRYOLINE® MT	11-600	11.5 x 1.52 x 2.10	10.0/0.6	32	1.5 to 50	2
CRYOLINE® MT	14-600	14.5 x 1.52 x 2.10	13.0/0.6	32	2.0 to 65	3
CRYOLINE® MT	5-1000	5.5 x 1.92 x 2.10	4.0/1.0	32	0.5 to 20	0
CRYOLINE® MT	8-1000	8.5 x 1.92 x 2.10	7.0/1.0	32	1.0 to 35	1
CRYOLINE® MT	11-1000	11.5 x 1.92 x 2.10	10.0/1.0	32	1.5 to 50	2
CRYOLINE® MT	14-1000	14.5 x 1.92 x 2.10	13.0/1.0	63	2.0 to 65	3
CRYOLINE® MT	5-1250	5.5 x 2.17 x 2.10	4.0/1.25	32	0.5 to 20	0
CRYOLINE® MT	8-1250	8.5 x 2.17 x 2.10	7.0/1.25	32	1.0 to 35	1
CRYOLINE® MT	11-1250	11.5 x 2.17 x 2.10	10.0/1.25	32	1.5 to 50	2
CRYOLINE® MT	14-1250	14.5 x 2.17 x 2.10	13.0/1.25	63	2.0 to 65	3

*Height does not include the exhaust. Overall height when opened is 2.65 m.

