

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 as well as controllable gas injection and exhaust levels optimize the application of cryogenic gases for food cooling and freezing. Combining state-of-the-art technology with a high-quality hygienic design, CRYOLINE[®] MT tunnel freezers are easy to operate, easy to clean, and suitable for a wide range of applications. Each model is available with or without an infeed table for manual or mechanical feeding.

Application areas The tunnel freezer can be used for almost all kinds of food such as: 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 The CRYOLINE[®] MT is designed with the latest electronic and functional innovations. Freezing parameters are tightly controlled using an advanced control system. All motors are controlled by frequency drives, allowing the operator to fine-tune the complete system and optimize 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: 24", 39", 49"
- 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 prevent food residues in the machine
- Completely accessible interior for cleaning purpose

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

Technical data

Infeed height	35 (+/-4) in
Max. product height	4 in
Voltage, 3 ph (3/N/PE)	380 To 500 V
Connection type	LINKUT 1"

	Overall dimensions L x W x H* (ft)	Freezing belt length/usable belt width (ft)	Electrical connections (A)	Retention time (min)	Number of modules
CRYOLINE® MT 5-600	18.0 x 5.0 x 6.9	13.1/2.0	32	0.5 to 20	0
CRYOLINE® MT 8-600	27.9 x 5.0 x 6.9	23.0/2.0	32	1.0 to 35	1
CRYOLINE® MT 11-600	37.7 x 5.0 x 6.9	32.8/2.0	32	1.5 to 50	2
CRYOLINE® MT 14-600	47.6 x 5.0 x 6.9	42.7/2.0	32	2.0 to 65	3
CRYOLINE® MT 5-1000	18.0 x 6.3 x 6.9	13.1/3.3	32	0.5 to 20	0
CRYOLINE® MT 8-1000	27.9 x 6.3 x 6.9	23.0/3.3	32	1.0 to 35	1
CRYOLINE® MT 11-1000	37.7 x 6.3 x 6.9	32.8/3.3	32	1.5 to 50	2
CRYOLINE® MT 14-1000	47.6 x 6.3 x 6.9	42.7/3.3	63	2.0 to 65	3
CRYOLINE® MT 5-1250	18.0 x 7.1 x 6.9	13.1/4.1	32	0.5 to 20	0
CRYOLINE® MT 8-1250	27.9 x 7.1 x 6.9	23.0/4.1	32	1.0 to 35	1
CRYOLINE® MT 11-1250	37.7 x 7.1 x 6.9	32.8/4.1	32	1.5 to 50	2
CRYOLINE® MT 14-1250	47.6 x 7.1 x 6.9	42.7/4.1	63	2.0 to 65	3

*Height does not include the exhaust. Overall height when opened is 8.7 ft



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