

## 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 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. The CRYOLINE MT is suitable for liquid carbon dioxide (LIC) and liquid nitrogen (LIN).

### 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 belt 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-gas.com](http://www.linde-gas.com).

### Technical data for all CRYOLINE MT tunnel freezers

Infeed height	900 (+/-100) mm
Max. product height	100 mm
Voltage, 3 ph (3/N/PE)	380 to 500 V
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	5.13 x 1.53 x 1.73	4.0/0.6	32	0.5 to 20	0
CRYOLINE MT 8-600	8.13 x 1.53 x 1.73	7.0/0.6	32	1.0 to 35	1
CRYOLINE MT 11-600	11.13 x 1.53 x 1.73	10.0/0.6	32	1.5 to 50	2
CRYOLINE MT 14-600	14.13 x 1.53 x 1.73	13.0/0.6	32	2.0 to 65	3
CRYOLINE MT 5-1000	5.13 x 1.93 x 1.73	4.0/1.0	32	0.5 to 20	0
CRYOLINE MT 8-1000	8.13 x 1.93 x 1.73	7.0/1.0	32	1.0 to 35	1
CRYOLINE MT 11-1000	11.13 x 1.93 x 1.73	10.0/1.0	32	1.5 to 50	2
CRYOLINE MT 14-1000	14.13 x 1.93 x 1.73	13.0/1.0	63	2.0 to 65	3
CRYOLINE MT 5-1250	5.13 x 2.18 x 1.73	4.0/1.25	32	0.5 to 20	0
CRYOLINE MT 8-1250	8.13 x 2.18 x 1.73	7.0/1.25	32	1.0 to 35	1
CRYOLINE MT 11-1250	11.13 x 2.18 x 1.73	10.0/1.25	32	1.5 to 50	2
CRYOLINE MT 14-1250	14.13 x 2.18 x 1.73	13.0/1.25	63	2.0 to 65	3

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



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