



CRYOLINE® UPF Ultra Performance Flighted Freezer



Close up of a cascading belt flight and nylon guide bar.

IQF for Today's Market

Today's food market is all about quality and convenience. Consumers want ingredients they can use to create their own special recipes. Individually quick frozen (IQF) foods provide that convenience and, when frozen quickly with liquid nitrogen or liquid carbon dioxide, the quality that is demanded. Linde's CRYOLINE ultra performance flighted freezer takes the power of cryogenics to a whole new level by providing consumers what they want while delivering positive financials to your facility.

Gaining Efficiency

Linde's freezing system maintains the smallest footprint possible by using a cascading belt conveyance that produces IQF product while improving product yield. Small footprint and high throughput along with improved yield all mean great things for your bottom line. Linde's CRYOLINE flight freezer uses a propriety vapor balance system to efficiently use the cryogen delivering additional bottom line benefits.

Yield Improvement and More

Linde's CRYOLINE ultra performance flighted freezer optimizes heat transfer by utilizing cryogen to directly contact the individual food product pieces. Internal freezer temperature can reach as low as -150 degrees F depending on conditions and type of cryogen. Food products are transported through the in-line freezer at production speed. Flighted conveyors gently tumble food pieces, keeping them separate and giving them maximum exposure to the cryogen for quick and thorough freezing.

Benefits

- Utilizes a minimum amount of floor space
- Efficient cryogenic gases consumption
- Meets new USDA sanitation standards
- Individually frozen products
- Excellent yield retention
- High Production Rates in minimum space

- Features**
- Individual flight speed controls
 - Vapor balance system to efficiently utilize cryogen
 - Easily handled vertical doors
 - Unique Vapor impingement system
 - All drive components located outside product zone
 - Full accessibility for sanitation
 - Welded stainless steel enclosure
 - Optional PLC controls
 - Custom length and wider belt widths available

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 Linde, 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 – Linde'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 Linde Today

For more information about ultra performance applications developed from years of freezing and chilling research with cryogenic and process gases, call Linde at **1-844-44LINDE**, or visit our website at www.lindefood.com.

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