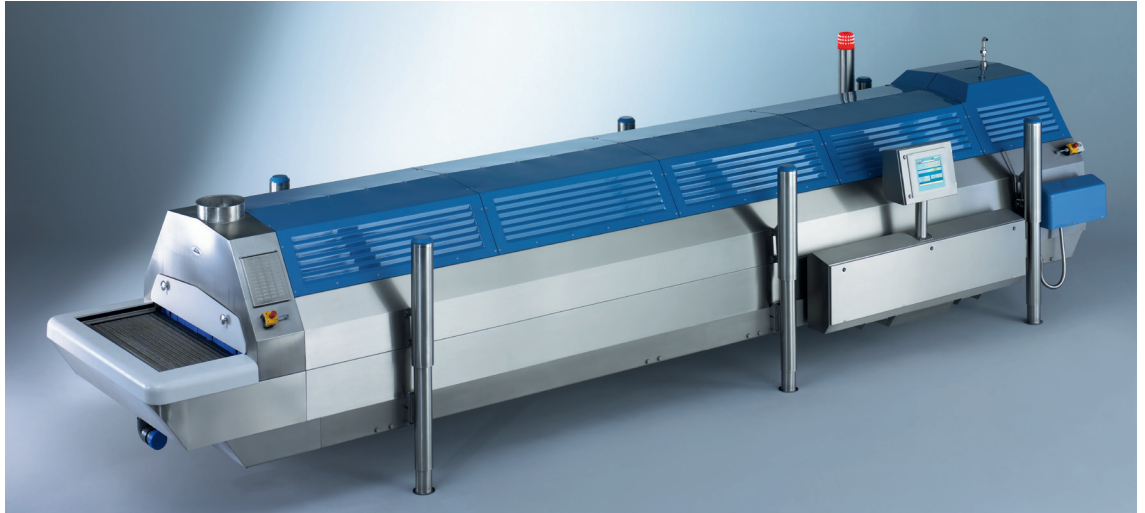


## CRYOLINE®MT. Tunnel freezer.



**Introduction** The new CRYOLINE®MT from BOC 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 in-feed 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 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
- 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 1.25m

- 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

Technical data CRYOLINE®MT

	CRYOLINE®MT 5-600	CRYOLINE®MT 8-600	CRYOLINE®MT 11-600	CRYOLINE®MT 14-600
Overall length (m)	5.13	8.13	11.13	14.13
Overall width (m)	1.53	1.53	1.53	1.53
Overall height* (m)	1.73	1.73	1.73	1.73
In-feed height (mm)	900 ± 100	900 ± 100	900 ± 100	900 ± 100
Max. product height (mm)	100	100	100	100
Freezing belt length/ usable belt with (m)	4.0/0.6	7.0/0.6	10.0/0.6	13.0/0.6
Electrical connections (A)	32	32	32	32
Voltage, 3ph (3/N/PE)	380 to 500 V	380 to 500 V	380 to 500 V	380 to 500 V
Connection type	LINKUT 1"	LINKUT 1"	LINKUT 1"	LINKUT 1"
Retention time (min)	0.5 to 20	1.0 to 35	1.5 to 50	2.0 to 65
Number of modules	0	1	2	3

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



Front view with frozen products inlet.



Open view of the CRYOLINE®MT freezer.

BOC Australia  
 ABN 95 000 029 729  
 Riverside Corporate Park  
 10 Julius Avenue  
 North Ryde NSW 2113

BOC New Zealand  
 WN007748  
 988 Great South Road  
 Penrose, Auckland

131 262  
 contact@boc.com

0800 111 333  
 sales@boc.com