

The Freshline® QS freezer— A quick start to freezing for innovative food processors

The unique Freshline QS freezer is your quick start to freezing. This system requires minimal up-front capital investment and can be quickly and easily integrated into your existing or new production line, providing you with an easy, simple, continuous freezing solution.

Whether you are new to freezing or already freeze, the Freshline QS freezing solution has been designed with simplicity and speed in mind.

The Freshline QS freezer can help you:

- Quickly start a continuous freezing/cooling line producing high-quality products
- Increase productivity and reduce downtime—more time to run product and less time moving product around from a process to a cooling area, reducing costly product handling
- Increase throughput with rapid in-process cooling and chilling
- Try out and test new products without large up-front costs
- Increase shelf life and increase distribution radius

Why use cryogenics instead of mechanical or batch freezing?

Cryogenic freezing with liquid nitrogen has many advantages over mechanical systems for blast freezing. Due to the extremely cold temperature of liquid nitrogen, food is frozen within minutes. This quick freeze not only contributes to a higher yield but can also allow you to freeze to order, lessening the need to store large quantities of product.



A faster freeze with liquid nitrogen also results in the formation of smaller ice crystals, which causes less damage to a product's cellular structure. This enables food products to maintain moisture, which not only improves quality, texture, color and flavor, but also translates into smaller weight losses from dehydration. And by using the Freshline QS tunnel freezer, you can have a continuous flow of product from ingredient to final packaged product—all done in-line without transferring products to cooling areas or storage freezers.

A simple, user-friendly operating system meeting all safety standards

The Freshline QS tunnel freezer allows you to freeze a wide variety of products by changing only the temperature and the belt speed. The easy-to-use PLC control system and pre-recorded recipes offer opportunities to reduce the time and manpower needed to freeze your products. With fewer moving parts, the tunnel is designed for simpler start-up and operation and easy maintenance. The tunnel has also been designed for increased hygiene. The plastic belt and the open, easy access to the freezer's internal parts make cleaning and maintenance simple.



"The QS tunnel freezer is affordable, efficient and easy to clean compared to other freezing methods."

Joe Piperato President,
J&G Foods

A broad range of products

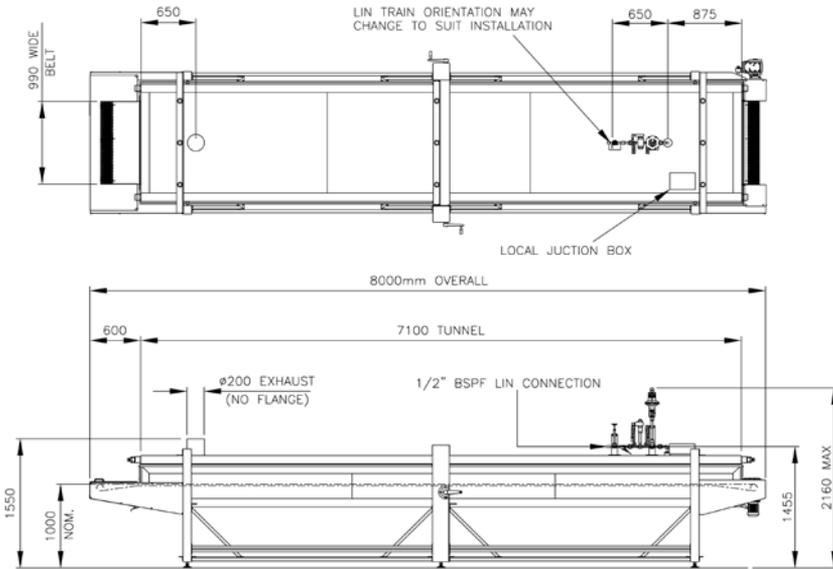
A wide variety of raw and cooked food can be frozen or chilled with the Freshline QS tunnel freezer:

- Meat and poultry
- Fish and seafood
- Fruit and vegetables
- Ice cream and desserts
- Prepared meals
- Baked goods

General Specifications

Conveyor belt width (inches)	38
(millimeters)	(965 mm)
Overall freezer dimensions (feet)	Length: 26.3 Width: 7.2 Height 7.1
(millimeters)	Length: 8000 Width: 2195 Height 2160
Freezing area dimensions (feet)	Length: 23.3 Width: 3.3
(millimeters)	Length: 7100 Width: 1000
Electrical requirement	208-240 VAC, Single Phase, 30 Amps
Product clearance height (inches)	3.9 (100 mm)
Loading table length (inches)	25 (600 mm)
Retention time range (minutes)	2 to 20

Inches rounded up to the nearest tenth.



Measurements are in millimeters

Ask Air Products...and expect more

Whether your packaging, cooling, chilling or freezing applications include bakery goods, fruit and vegetables, poultry, meats, ready meals or anything in between, Air Products' Freshline solutions offer you the high-purity gases and equipment, the international supply capability, and—most important—the unmatched industry experience and technical support to help you succeed just about anywhere in the world. We can help you improve your productivity, lower your costs, maximize your returns, and, as a result, help make you more competitive in a very competitive market.

For More Information

For more information on the Freshline QS tunnel freezer or any of our Freshline offerings, call Air Products today to speak with a food industry specialist, or visit us at the website below.

North America

Air Products
 7201 Hamilton Boulevard
 Allentown, PA 18195-1501
 Tel 800-654-4567
 Fax 800-272-4449
 Email gigmrktg@airproducts.com

tell me more
www.airproducts.com/food