

DOHMEYER

CRYOGENIC • FREEZING • PRECISION

Cryo Tunnel



Cryogenics give you
fast, efficient, quality
assured freezing



Cryo Tunnel

The Dohmeyer top lifting tunnel provides flexibility and efficiency for your production process. It has been designed with class leading hygiene features, there are no seals, the top lifts along the complete length giving easy access for cleaning and all internal surfaces slope towards drainage points.



Increased safety



Easy to operate



Improved efficiency



Reduced freezing time



Easy to clean



WIDTH USEFUL	28"	50"	62"
USEFUL BELT WIDTH [MM]	650	1210	1515
TOTAL WIDTH [MM]	1670	2230	2540

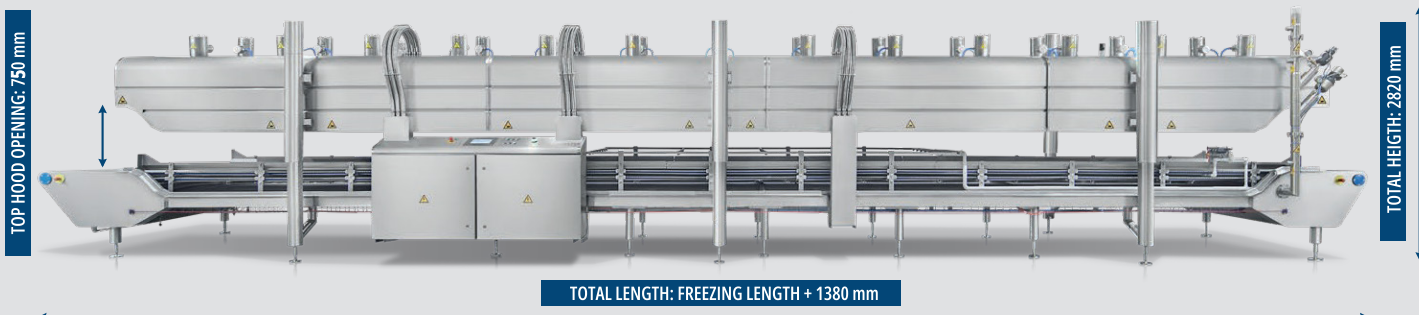
Capacity up to

1500kg

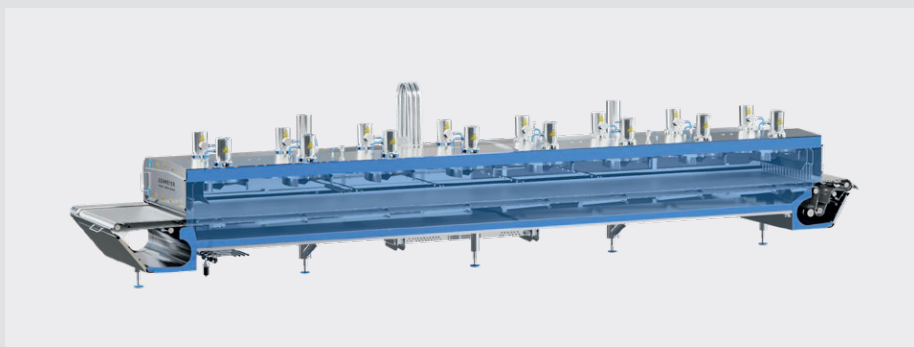
Min. temperature

-110°C

FREEZING LENGTH: 6000 mm, 9000 mm, 12000 mm



PRODUCTIVITY • EFFICIENCY



Close controlled injection of the chosen cryogen
Matched with efficient gas flow management reducing wastage of cold energy

Izothermal profile
Isothermal design and heat transfer efficiency increases capacity by 15%

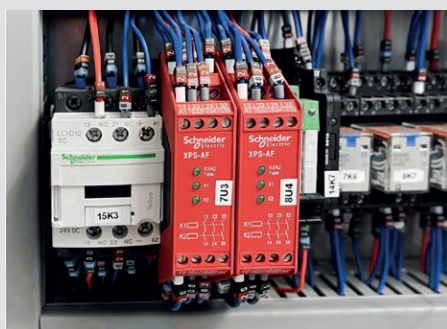


Bottom exhaust
Bottom exhaust draws cold gas through product freezing zone increasing efficiency

SAFETY



Vacuum insulated manifold
With integrated safety valve within the cryogen inlet pipework giving pressure relief back to the storage tank



Redundant safety loop
Secondary safety system provides full back up to primary safety circuit

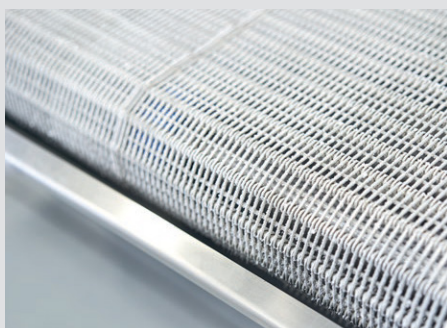


Boundry and deviation monitor
Liquid detection and temperature monitoring at edges of freezing zone

HYGIENE



No seal
The tunnel seals without the need for a traditional gasket, removing the potential for bacteriological contamination



Hygienic eye-link belt (optional)
Easily cleanable belt with an open structure avoids trapped product

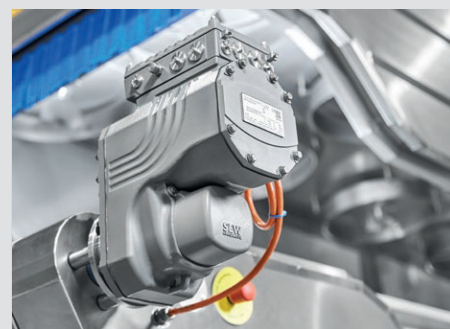


Automatic belt cleaning
Integral belt cleaning system fitted within the freezing zone

FLEXIBILITY



Multiple sizes
Full range of sizes available in width and length



Wide residence time range
Servo driven gearbox gives a huge range of belt speeds meaning dwell time within freezing zone can be adjusted from 90 sec to 1.5 h depends on the tunnel's length

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Dohmeyer is the leading global manufacturer of cryogenic refrigeration systems for the food processing, pharmaceutical, aeronautic, plastics and steel industries.



Support:

Dohmeyer are available 24/7 giving access to our specialist support teams providing help and advice to all our customers.



Contact:

Poland

+48 17 774 54 70

USA

+1 (833)364-6393

Belgium

+32 9 241 52 22

info@dohmeyer.com



WWW.DOHMEYER.COM