

DOHMEYER

CRYOGENIC • FREEZING • PRECISION

Trideck
Tunnel



**Cryogenics give you
fast, efficient, quality
assured freezing**



Trideck Tunnel

The Dohmeyer Trideck 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. The three-belt system is perfectly compact and provides ultra-fast freezing, while being designed for IQF.



Increased safety



Easy to operate



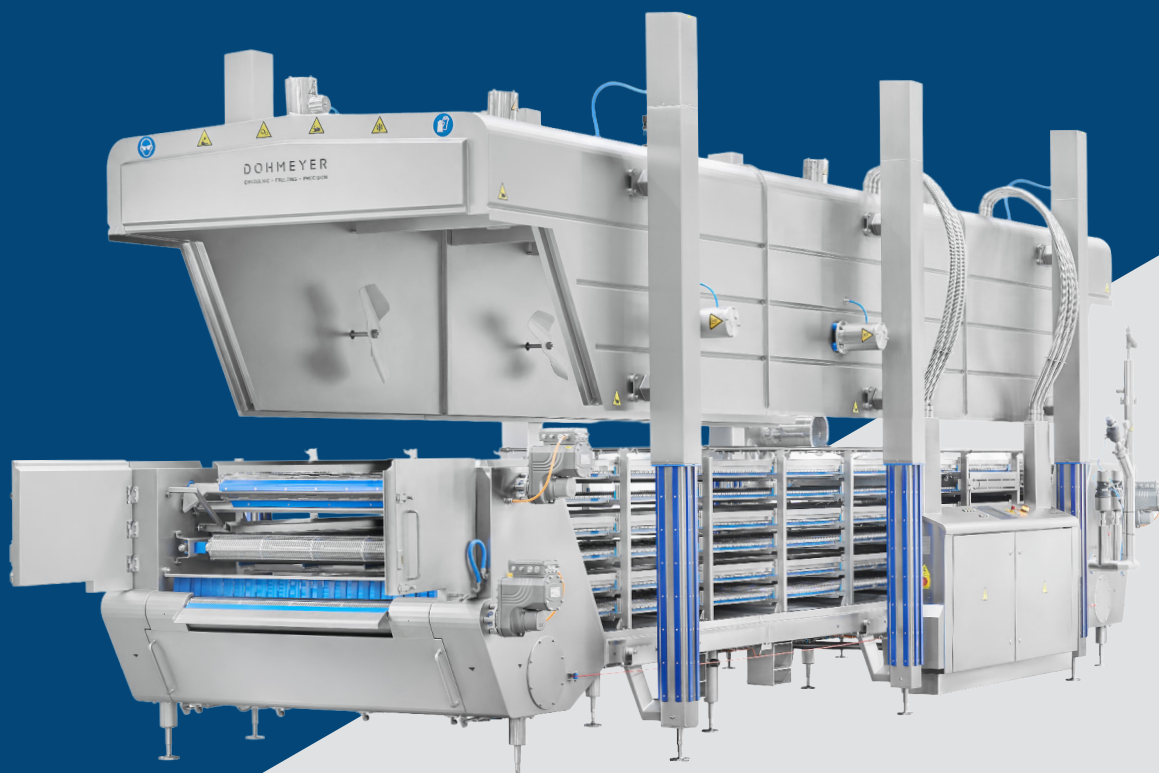
Very high efficiency



Reduced freezing time



Easy to clean



WIDTH	28"	38"	50"
USEFUL BELT WIDTH [MM]	650	904	1210
TOTAL WIDTH [MM]	2386	2640	2940

Capacity up to

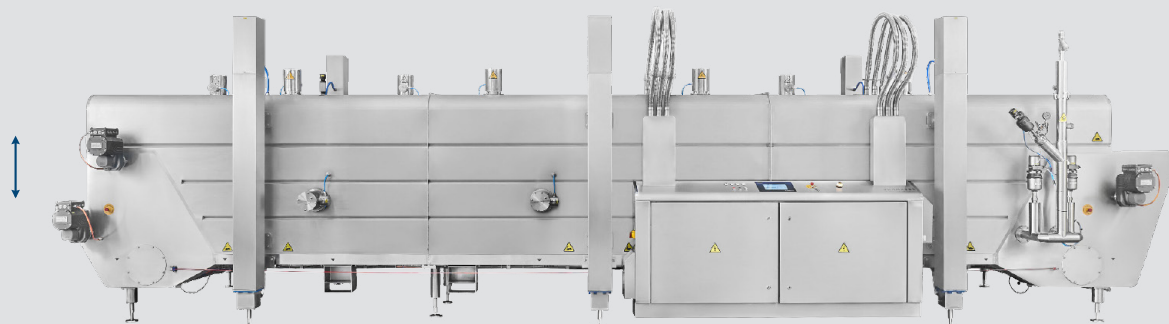
5000kg

Min. temperature

-110°C

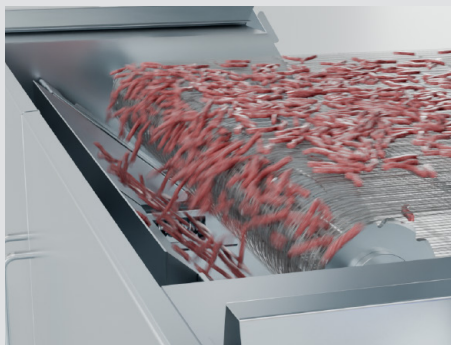
FREEZING LENGTH: 6000 mm, 9000 mm, 12000 mm

TOP HOOD OPENING: 1200 mm



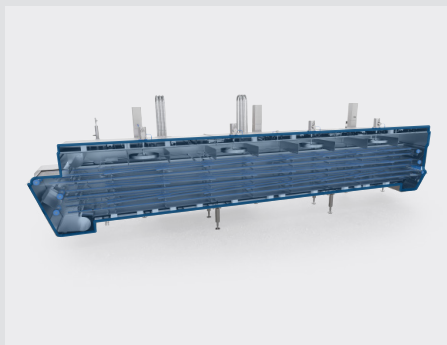
TOTAL HEIGHT CLOSED: 2960 mm
TOTAL HEIGHT OPENED: 3900 mm

TOTAL LENGTH: FREEZING LENGTH + 880 mm



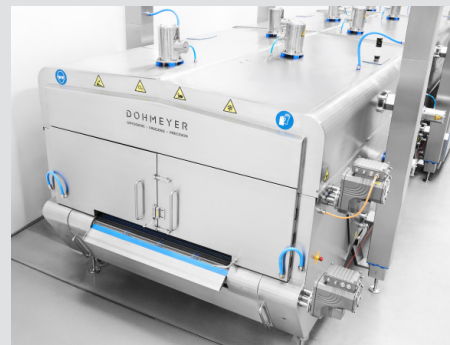
High quality IQF

An unmatched IQF process - thanks to special three-belt design, Dohmeyer Trideck can achieve perfect results for difficult products



Isothermal profile

Isothermal design and heat transfer efficiency increases capacity by 15%



Huge capacity in small footprint

The stacked belt design allows for a very compact size, while retaining a very high capacity unachievable in a classic single-belt design



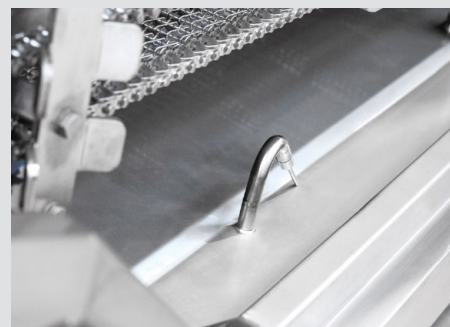
Vacuum insulated manifold

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



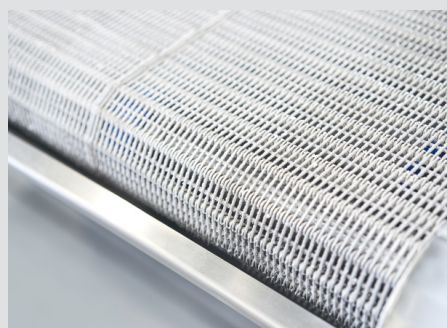
Boundry and deviation monitor

Liquid detection and temperature monitoring at edges of freezing zone



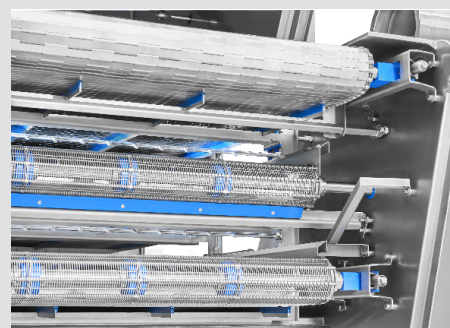
No seal

The tunnel seals without the need for a traditional gasket, removing the potential for bacteriological contamination



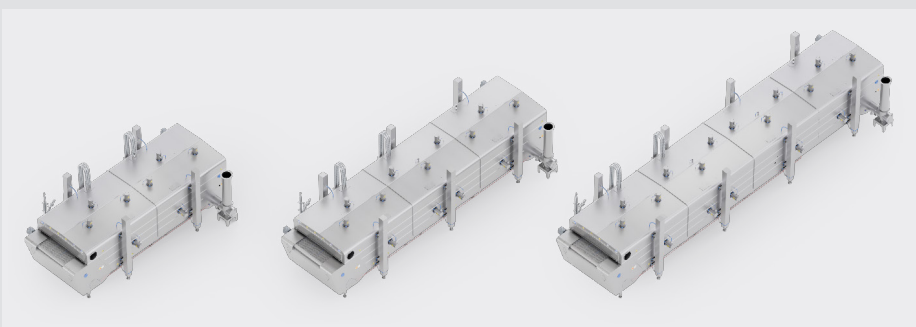
Hygienic eye-link belt (optional)

Easily cleanable belt with an open structure avoids trapped product



Automatic belt cleaning

Integral belt cleaning system fitted within the freezing zone



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.



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