

ColdFront™ Straight Tunnel Freezer

Model JE-U4

Award Winning Design; Great Results

The versatile model JE-U4 Series Straight Tunnel Freezers are capable of freezing and chilling a wide variety of products as part of your continuous processing operation. The customizable freezers are designed to be adaptable to meet the demands of today's rapidly changing food markets. The Praxair straight tunnel freezer incorporates many proven technologies that ensure quick, thorough freezing maintaining the quality attributes of your products. This field expandable workhorse of the industry is easily adjusted to specific chilling and freezing requirements of a wide variety of products. It is particularly useful for flat products or products with varying thickness and weight. Some of the successful products used in Praxair's straight tunnel freezer include: *meat cuts, poultry parts, meat and poultry patties, prepared entrees, bagels, muffins, ethnic foods, convenience foods, pizza, seafood, pasta, fruit and vegetables.*

An Essential Cooling System

In-line with your production flow, your product moves through the tunnel freezer on a continuous conveyor belt. Cryogen injected into the freezer contacts the individual food product pieces for optimum heat transfer where internal freezer temperature can reach as low as -150 degrees °F depending on conditions and type of cryogen. The special mono-planar belt improves freezer effectiveness by preventing frost buildup. Automatic temperature and pressure control systems adjust cryogen injection to compensate for incoming product load and temperature variations. An automatic vapor balance system at the conveyor entrance and exit prevents warm room air from entering freezer. This conserves cryogen and optimizes freezer performance.



TUNNEL

| NO. OF MODULE | LENGTH | WIDTH CLOSED | WIDTH OPEN | HEIGHT LN ₂ | HEIGHT CO ₂ | CONVEYOR HEIGHT | Shipping Weight LN ₂ | Shipping Weight CO ₂ |
|------------------|---------|-----------------|---------------|---------------------------|---------------------------|--------------------|------------------------------------|------------------------------------|
| One 940 | 14' 10" | 5' 8" | 8' 7" | 6'6"-6'10" | 7'0"-7'4" | 37"-41" | 4,000 | 5,000 |
| Two 1840 | 22' 6" | 5' 8" | 8' 7" | 6'6"-6'10" | 7'0"-7'4" | 37"-41" | 7,600 | 9,000 |
| Three 2740 | 31' 6" | 5' 8" | 8' 7" | 6'6"-6'10" | 7'0"-7'4" | 37"-41" | 11,200 | 13,500 |

Size It Right Using Praxair's Laboratory

At the Praxair Food Technology Center in Illinois, food technologists and expert equipment design engineers analyze the thermal properties of your products by conducting thorough testing in the industry's only full-scale lab. The data is used to assemble the correct JE-U4A system for your product needs.

Features

- Field expandable
- Mono-planar belt conveyance
- Automatic temperature control; two zone freezing
- Welded modular stainless steel construction
- Variable speed, external drive components

Benefits

- Excellent flavor, texture and moisture retention
- Flexible to freeze a wide variety of products; customizable for you products
- High rate of heat transfer
- Low capital investment
- Meets USDA and OSHA requirements
- Turn up/turn down capability saves money
- Available with liquid nitrogen (LN₂) or carbon dioxide (CO₂)