



**Concept** The patented CRYOLINE®CW is a unique multi-purpose freezer which combines the high-quality IQF freezing characteristics of the CRYOWAVE system with the high efficiency of the CRYOLINE®MT tunnel. To switch from the IQF mode for small, free-rolling items, such as shrimp, pizza toppings, fruit and prepared foods, to the standard tunnel mode for traditional products, such as patties and pizzas, takes just a few moments, making this a flexible and versatile freezer. In addition, the CRYOLINE®CW provides free-flowing product characteristics with a very high belt loading, saving space and giving lower running costs compared to conventional systems.

The CRYOWAVE controllable vibration technology rapidly freezes the product, sealing in moisture as it is conveyed through the freezing zone. This retains weight and produces high yield and quality.

**Refrigerant** As cryogenic medium, either liquid nitrogen or carbon dioxide can be used, which further enhances the flexibility and versatility of the freezer.

**Operation** The CRYOLINE®CW freezer utilises two zones within a single freezer compartment. In the front zone of the freezer, it employs a mechanism that imparts a vibratory motion to the conveyor belt, creating a wave-like motion along the length of the conveyor. As the product passes through the front section of the freezer, the agitation dislodges the product from the surface of the belt and from surrounding products, while it is sprayed with the chosen cryogen.

The combination of agitation and simultaneous injection of cryogen ensures rapid cooling of the product, forming an outer crust that locks in the moisture. Thus, the product yield and quality critical for value-added, IQF seafood and poultry products is maintained. The second zone acts as a standard tunnel freezer and completes the freezing process after the initial crust freeze.

The CRYOLINE®CW freezer can be operated as a standard tunnel freezer by disengaging the vibration motion in the front zone of the freezer.

Recipes can be simply loaded into the tunnel by accessing the recipe screen in the touch panel, allowing the storage and recall of the operational parameters of all product types.

**Hygiene** The simplicity of the design enables the customer to maximise productivity by reducing cleaning and maintenance downtime. CRYOLINE® freezers are designed for hygiene and ease of cleaning, starting with the freezer's sloping floors and centre trough drainage. All internal components are stainless steel or polyethylene construction. Modules are fully welded, ground and finished. The freezer top lifts vertically via an electric screw jack, providing full access into the tunnel for cleaning. A control panel allows data storage of operating parameters for quality assurance tracking and traceability.

- Standard configuration**
- The fully assembled and pre-tested freezer is delivered with the following features:
  - Multi-language touch-screen control panel
  - Retention time control
  - Variable speed exhaust fans to maximise efficient use of the refrigerant
  - Variable speed circulation fans with automatic defrost
  - Fully welded stainless steel construction
  - Stainless steel mash belt
  - Height adjustable feet

**Model range** The CRYOLINE®CW freezer is available in 1060mm belt width and starts with a base freezer of 8 metres overall length. Further modules can be added in 3-metre lengths.

**Options** Linde offers a belt washer for the CRYOLINE®CW freezer, which is connected to the freezer at the product in-feed.

**Technical data CRYOLINE®CW**

	CRYOLINE®CW 1000-8	CRYOLINE®CW 1000-11	CRYOLINE®CW 1000-14
Overall length	8320mm/27.3ft	11320mm/37.1ft	14320mm/46.9ft
Overall width	2167mm/7.1ft	2167mm/7.1ft	2167mm/7.1ft
Overall height (closed)	2203mm/7.22ft	2203mm/7.22ft	2203mm/7.22ft
Overall height (open)	2752mm/9ft	2752mm/9ft	2752mm/9ft
Infeed height	904 ± 100mm/ 35.6 ± 3.9in	904 ± 100mm/ 35.6 ± 3.9in	904 ± 100mm/ 35.6 ± 3.9in
Maximum product height (IQF products)	50mm/2in	50mm/2in	50mm/2in
Maximum product height (standard tunnel)	100mm/4in	100mm/4in	100mm/4in
Usable belt width	1060mm/42in	1060mm/42in	1060mm/42in
Voltage, 3 phase 3N/PE	360/500 32A	360/500 63A	360/500 63A

