

## RS Cryo Compact Tunnel Freezer

The RS Cryo Compact Cryogenic Tunnel Freezer has a much smaller footprint, yet provides greater processing flexibility. You get the quality you need and drive down processing costs while saving space and time. Today's competitive food markets demand exceptional product quality. With the modular cryogenic tunnel freezer you seal in freshness and flavor— and minimize dehydration— by fast freezing in an inert environment. This is the ideal method to quickly and efficiently cool or freeze a huge range of products— meats, poultry, seafood, pasta, vegetables, even baked goods.

Not only is the initial investment significantly lower than that for a mechanical freezing system, the Cryogenic Compact Tunnel Freezer takes less time to deliver, install, and get up to speed. Modularity speeds ROI while scaling for future demand. The modular design allows for easy and cost-efficient expansion as your processing needs grow.



**24-1-1N2**

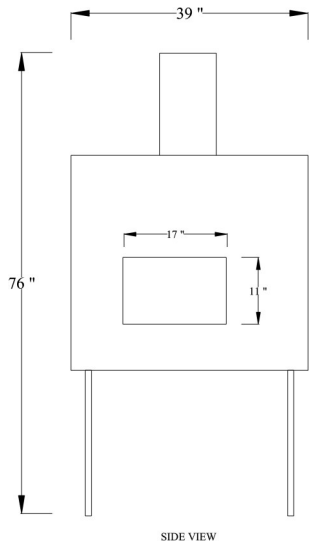
Injection system with N2 or CO2 is automatic and adjustable. Designed with solenoid valves for greater simplicity and higher reliability



Durable fiberglass outer shell is strong, sleek, and extremely durable. Perfect for the food processing environment.



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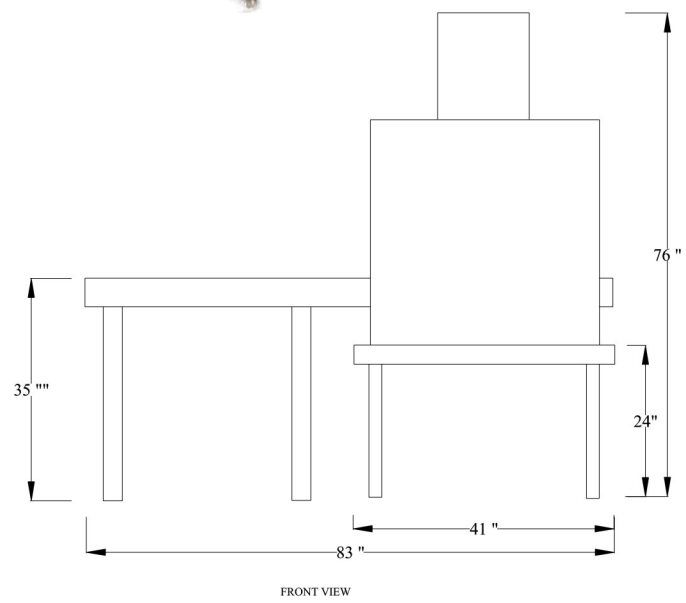
SIDE VIEW

Move the conveyor belt with ease.



Modules	Length
1	83"
2	122"
3	161"

Specifications	Modular Cryogenic Tunnel Freezer	
Conveyor Width	12" Width	24" Width
Product Clearance	7 1/4"	7 1/4"
Electrical	230V 60hz 30amp	



FRONT VIEW

Slopping floor for easy cleaning.

