

## About

CES manufactures a complete line of linear cryogenic tunnel freezers for continuous food processors in the bakery, red meat, fish, poultry and fruit-vegetable industries. Our standard product lines are capable of fully freezing the widest variety of food products from small items such as patties to the largest items such as bread loaves or large cut meat items. The CES tunnel offers the widest configuration of cryogen spray and circulation fan arrangement to achieve superior product freezing or chilling without thermal shock, yield loss or dehydration.

## Standard Features

- Stainless Welded Structure (Easy Clean)
- Allen Bradley PLC Controls
- Ethernet Ready
- Touch Screen HMI
- Proportional Control Valve
- 5" Cryogenic Grade Polyurethane Foam
- Hydraulic Top-Lifting (Easy Access)
- Safety Interlocks
- Programmable Recipes
- Variable Belt Speed
- Sloped Surfaces (Easy Drain)
- Stainless Steel Mesh Belt
- Stainless Steel Fan Motors

## Options and Accessories

- Side Wall Recirculation Fans
- Stainless Steel Gearbox
- Vapor-Retention Curtains
- Variable Speed Frequency Drive
- Custom Design Units Available
- Remote Electrical Panel
- Clean-in-Place System
- Stainless Steel Exhaust Blower
- Extended In-feed Conveyor

## Benefits

- Field-expandable modular design
- Low-footprint
- Integrates easily into linear product lines
- Application specific
- Low capital investment
- LIN or/and LCO<sub>2</sub> as refrigerant
- Increased production abilities
- Quick installation
- Adheres to USDA and OSHA guidelines
- UL and CE certified



## Americas

CES Inc.  
11959 Tramway Drive  
Cincinnati, OH 45241  
USA  
Phone: 513 761 4200  
[sales@cesgroup-us.com](mailto:sales@cesgroup-us.com)



## Europe

CES nv  
Vlaswaagplein 13  
8500 Kortrijk  
Belgium  
Phone: +32 65 37 26 66  
[sales@cesgroup.com](mailto:sales@cesgroup.com)