



DSI DANTECH

Count on our contribution

fast volume freezing with **liquid nitrogen**

immersion
freezer

Our Immersion Tunnel Freezer is designed for high-volume IQF freezing where the food is conveyed through a bath of liquid nitrogen. This is the fastest heat transfer rate available in cryogenic freezing, but at the same time the process is characterized by lower cryogen efficiency rates due to high nitrogen usage.

The Immersion Tunnel Freezer is suitable for crust freezing as well as deep freezing, it can be a standalone machine, or it can be joint to our single belt linear tunnel freezer or our multi-pass tunnel freezer for post-cooling or pre-cooling of quality food.





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Meat & Poultry



Ready to eat



Fish & Seafood



Pet food



Fruit & Vegetables



Dairy



Further processing



Baked Goods



Ice Cream



Liquids & Fluids



Non-Food

increasing **product quality** and **yield**



- Customized solutions
- Unique freezing process
- Hygienic and flexible equipment
- Quick installation time
- Compact and easy to clean
- Extremely short freezing time
- Using “lost refrigerant” process
- Individual or joint equipment
- Low footprint
- Low capital investment