

Freshline® test chamber

Let us bring our food lab to you



Freshline test chamber benefits

- Easily shippable and portable
- Cryogenic testing in YOUR facility
- Easy setup
- 110 volt power only

Air Products' Freshline test chamber is a portable cryogenic freezer; its compact size allows it to be easily shipped to your location. It duplicates the power of a full-size liquid nitrogen freezer at a small-enough scale to trial in your facility.

While Air Products' food lab provides full-scale testing equipment, in certain circumstances it is better to test a product in your facility *while* the food is being processed.



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In order for Air Products to test your product in our on-site food lab, your product would generally be frozen and then reheated before testing. Due to that freezing/reheating process, YOUR product is no longer EXACTLY the same as when it was being produced. Since the Freshline test chamber operates in your facility, the results we obtain will be a more accurate reflection of the quality benefits you can expect with a cryogenic production system. We get to demonstrate the power of liquid nitrogen while you get to see the quality.

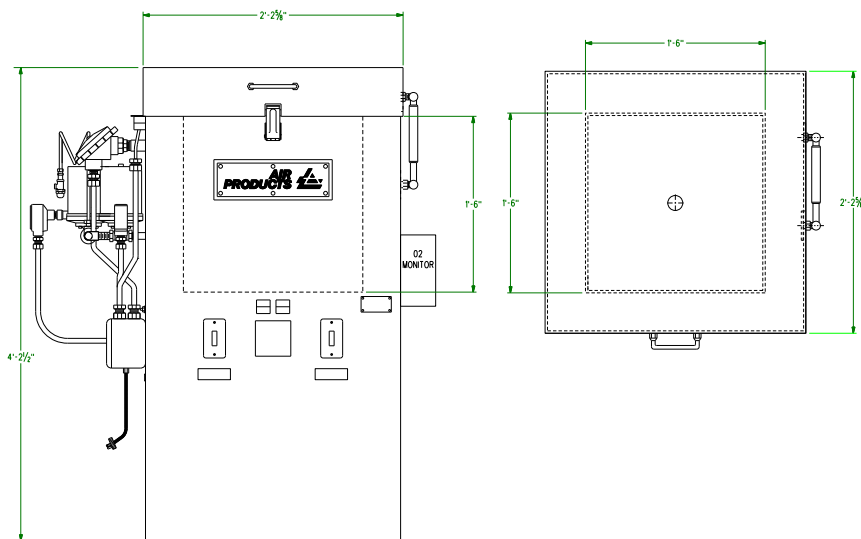
How it works

Almost by definition, food processing involves some form of heat. Removing this heat by cooling and/or freezing is often a bottleneck for food processors. The power of liquid nitrogen cooling and freezing can solve many of these issues. So if you find yourself experiencing bottlenecks in your operation due to removing heat, give us a call. The Freshline test chamber is ready to be shipped to demonstrate the effectiveness of liquid nitrogen. We'll provide you with the test chamber and a dewar of liquid nitrogen. With the guidance our food specialists, Air Products will perform the tests, analyze the data, demonstrate quality, and establish operating parameters and production equipment size.

Table 1: General Specifications

Overall Chamber Dimensions	Length 2' 3"	Width 2' 3"	Height 4' 3"
Freezing Area Dimensions	Length 1' 6"	Width 1' 6"	Height 1' 6"
Electrical Requirement	110 V, 60Hz, single phase, 9 amps		
Exhaust	Ambient exhaust		

Figure 1: Freezer Dimensions



Ask Air Products . . . and expect more

In addition to the equipment, we supply the training and safety systems necessary for a quality installation and expert technical support before, during, and after installation. Whether your packaging, cooling, chilling or freezing applications include bakery goods, fruit and vegetables, poultry, meats, ready meals or anything in between, Air Products' Freshline solutions offer you the high-purity gases and equipment, the international supply capability, and—most important—the unmatched industry experience and technical support to help you succeed just about anywhere in the world. We can help you improve your productivity, lower your costs, maximize your returns, and, as a result, help make you more competitive in a very competitive market.

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