The ALIGAL™ FZ freezing tunnel was developed by Air Liquide experts to offer the versatility to efficiently freeze nearly any food product while providing maximum freezing capacity.

**The ALIGAL™ FZ:**
- Maximizes throughput with its stainless steel design and top-lift system
- Achieves safety and sanitation standards
- Simplifies installation requiring only a single blower exhaust system
Streamline and expand your process
The ALIGAL™ FZ freezing tunnel has been designed to meet the needs of food processors seeking increased productivity, excellent sanitary design, ease of operation and maintenance with a minimal capital and installation cost.

Easy to clean and sanitize
Constructed of stainless steel with a seamless, molded, gel-coated fiberglass body, the ALIGAL™ FZ sets a new standard in ease of sanitation and hygienic design.

Two sanitary seals, removable in seconds, separate the top and bottom half of the ALIGAL™ FZ. The conveyor belt is raised for complete access above and below the belt for cleaning and sanitation of the entire interior of the tunnel. The curved surfaces and self-draining design keep your freezer clean and eliminate trapped water or food particles.

Safety features
• Built-in processing environment monitoring system.
• Safety interlocks.
• Top lift system allows freezer to open with touch of a button.

Maximized throughput
The ALIGAL™ FZ contains up to 33% more freezing zone and 50% increase in convection when compared to other systems of similar footprint. Six (6) one horsepower top fan motors provide high speed convection to utilize the maximum amount of refrigeration delivered to your product from each pound of cryogen consumed.

Processors can benefit from the ALIGAL™ FZ with more productivity at a reduced operating cost.

<table>
<thead>
<tr>
<th>Product</th>
<th>Possible Freezing Capacity*</th>
<th>Possible Freezing Capacity*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hamburger</td>
<td>1200 lbs/hour</td>
<td>550 kg/hour</td>
</tr>
<tr>
<td>Cooked sausage link</td>
<td>1100 lbs/hour</td>
<td>500 kg/hour</td>
</tr>
<tr>
<td>Pizza</td>
<td>2700 lbs/hour</td>
<td>1225 kg/hour</td>
</tr>
<tr>
<td>Layer cake</td>
<td>900 lbs/hour</td>
<td>400 kg/hour</td>
</tr>
<tr>
<td>Fish fillet</td>
<td>1350 lbs/hour</td>
<td>600 kg/hour</td>
</tr>
<tr>
<td>Burrito</td>
<td>1900 lbs/hour</td>
<td>850 kg/hour</td>
</tr>
</tbody>
</table>

*Freezing capacity is specific to product weight, dimensions, total heat removed and other production factors.

Consult with your Air Liquide representative for a detailed production capacity and operating cost for your product.

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