# Cryo Cool™ 3XT Tunnel

# Freezing Capacity Multiplied

The Cryo Cool 3XT Tunnel is perfect for the food processor with limited floor space. This multi-tiered tunnel maximizes in-line freezing capabilities and is designed to rapidly freeze your products with precision and efficiency. Utilizing three stacked conveyors, food cascades from tier to tier as it moves through the freezer. The combination of MATHESON's cryogenic cooling technology, direct contact cryogen spray and balanced circulation ensures a uniform and consistent crust freeze.













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MATHESON is uniquely qualified to support your business productivity and maximize your ROI. We are your one source for chilling and freezing equipment, gases, gas handling equipment, safety systems, installation, technical support, training, and maintenance.

MATHESON's team of food application specialists and engineers offers expertise in packaging, cooling, chilling, and freezing bakery goods, vegetables, fruits, all varieties of meat, ready meals, etc. -- with Quality and Safety always the most important parts of the process.

#### **Standard Features**

- Stainless steel construction
- Adjustable legs for levelling
- Safety interlock system
- Nitrogen leak detection system
- Proportional control valve
- HMI touch screen
- Programmable recipes
- Full accessibility for easy cleaning
- Ethernet ready
- Modular construction for easy expansion

# **Options**

- Belt tier transition dampers
- C.I.P. (clean-in-place) belt wash system
- Stainless steel exhaust blower
- Hydraulic top lifting, locker style door, or drop-down door for internal access
- Extended in-feed conveyor
- 5-pass models available

# **Advantages**

### **Better Product Quality**

- Improved texture
- Better taste and appearance of the product

### **Flexibility**

- Variable temperature
- Variable speed controls for belts and circulation fans

## **Excellent Yield and Efficiency**

- Reduced dehydration
- Efficient cryogen consumption

#### **Cost Effective**

- Small space requirement
- Easy to operate, maintain and clean
- Low capital Investment

#### **Dimensions**

Model -	Production Rate <sup>1)</sup>	OA Length <sup>2)</sup>	OA Width	OA Height	Usable Belt Width	Usable Belt Length <sup>3)</sup>	Product Clearance	Weight <sup>4)</sup>
Standard Size	lbs/hr	in	in	in	in	ft	in	lbs
CC3XT - 936	Up To 1000	168	65	60 To 69	36	35 To 41	3 1/2 To 5	3000
CC3XT - 1836	Up To 2000	276	65	60 To 69	36	70 To 76	3 1/2 To 5	6000
CC3XT - 2736	Up To 3000	384	65	60 To 69	36	105 To 111	3 1/2 To 5	9000

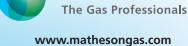
<sup>1)</sup> Production rates are calculated for a typical case. For customer specific rates - contact sales support

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<sup>2)</sup> Inlet and discharge extenstions may vary overall length

Approximate values are listed

<sup>4)</sup> Approximate values are listed. Weights may vary depending on belt option

LIN and LCO<sub>2</sub> options available

<sup>\*\*</sup> Standard voltage is 480V. Additional voltages 230 & 575V are available