

Made in the USA

# ALIGAL™ FZ

The premier tunnel freezer meeting today's highest safety standards.



**ALIGAL FZ freezer is a complete effort to provide top-of-the-line standards in food safety and expert support.**

- ✓ First tunnel freezer to be accepted by the **USDA Dairy Meat and Poultry Program under the 2010 Standard**
- ✓ Easy and quick to clean and sanitize
- ✓ Rapid installation in production facilities
- ✓ Excellent performance and cryogen efficiency
- ✓ Operates with carbon dioxide or nitrogen

# ALIGAL FZ is an additional component in Air Liquide's food safety chain that meets new quality standards.

## USDA-ACCEPTED CLEANABLE EQUIPMENT

Constructed of stainless steel food contact surfaces with a seamless, rounded, ultra smooth gel-coated fiberglass body, the AFZ sets a new standard in ease of sanitation and hygienic design, meeting the guidelines set by the USDA including **Hygiene Requirements for the Design of Meat and Poultry Processing Equipment, ANSI/NSF/3-A 14159-1-2010.**

## INNOVATIVE DESIGN

The ALIGAL FZ freezing tunnel, **designed and built in the U.S.A.** increases productivity, food safety and ease of operation and maintenance for food processors. The **unique sanitary design** of the ALIGAL FZ keeps the freezer clean by eliminating trapped water or food particles.

- Sanitary seals are removable in seconds for cleaning
- Conveyer belt is accessible from top to bottom
- Curved surfaces are self-draining



Production of frozen salmon fillets

## BENEFITS

When choosing Air Liquide, you're choosing an industry leader in food safety. Our unique food safety efforts begin with **ISO-based FSSC22000 certification**, an internationally recognized premier standard of food safety systems in organizations in the food chain. Additionally, Air Liquide reliably delivers the necessary carbon dioxide or nitrogen required for ALIGAL FZ operation straight to your facility.



Top lift system ensures ease of cleanability

Finally, by utilizing our state-of-the-art, hygienic ALIGAL FZ in your food production facility, you'll enjoy a wide range of benefits:

- Easy to install
- Large freezing zone
- Safe to operate
- Enhanced efficiency
- Low maintenance
- Compact design needing minimal floor space

## ALIGAL FZ Dimensions



Overall Length . . . . .	302"
Overall Width . . . . .	82"
Max Height . . . . .	96"
(open and legs fully extended)	
Usable Conveyor Belt Width . . . .	48"
Freezing Zone Length . . . . .	240"
Maximum Product Height . . . .	7-7/8"

Product testing and freezing optimization services are available at our premiere research and development center.

Air Liquide offers unparalleled food safety expertise and production consultation, dedicated customer service, and state-of-the-art technologies. So, how can we help you?

**CONTACT OUR FOOD EXPERTS TODAY  
@ 713-896-2248.**

Air Liquide is the world leader in gases for industry, health and the environment, and is present in 80 countries with 46,200 employees. Oxygen, nitrogen, hydrogen and rare gases have been at the core of Air Liquide's activities since its creation in 1902. Using these molecules, Air Liquide continuously reinvents its business, anticipating the needs of current and future markets. The Group innovates to enable progress, to achieve dynamic growth and a consistent performance.

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