AFE Tunnel Freezers

- Large Continuous Operation Vegetable Freezers
- Packaged Freezers for Meats, Vegetables, Fruits and Seafood - with the highest hygiene
- Contact Belt Tunnel Freezers for Products with Delicate Surfaces
- Drag Tunnels for Bulky Items

Whatever your needs AFE can meet them in the spaces provided with our Flexibility

**High volume Vegetable Freezers**

- Continuous Operation for a Day or Days without Stopping
- High production, exceeding 40,000 #/hr on the Upper End
- Full Sequential Defrost for Multi-week Runs
- Reliable
- SS Welded or SS Clad Panels
- All vegetables included leafy herbs and spinach

**Packaged Freezers for Meats and Vegetable**

- Modular and Installs in Days
- Air Defrost or Sequential Defrost
- Drive Motors External to Freezer
- Welded Stainless Steel Enclosure
- Particle and Chunk Products
- 1,000-20,000 #/hr

**Contact Belt Tunnels**

- Modular or Site Built
- Extended Run or Sequential Defrost
- Welded SS Steel or SS Clad Enclosure
- 1,000-20,000 #/hr
- Wet, Sticky products, Liquid products
- Virtually no Belt Marks

**Drag Tunnels**

- Modular or Site Built
- Extended Run or Sequential Defrost
- Welded SS Steel or Galvanized Floor
- 5,000-60,000 #/hr
- Product loaded in carts
- 1-6 Lanes with Separate Retention Times Possible
AFE Tunnel Freezers

Evaporators

- Stainless Steel Tube
- Straight or Staggered Tube Pattern
- Wide Fin Spacing
- Aluminum Magnesium Fins
- Various Configurations Available

- Sequential Defrost for Continuous Operation
- Air Defrost to Double Run Time
- Extended Run Time Coil Design

Welded Enclosure

- Ten Year Warranty with Leg Supported Floor System, the best Warranty in the Industry
- Provided since 1990 and associated Design Experience

Cleaning System

Full foam cleaning system with zone control and strategically placed rotating nozzles. Single pass or recycle system. Steam pasteurization is available with a welded enclosure. Easy to clean and hygiene friendly.