

ColdFront™ Even Chill System

Bulk Product Chilling Perfected

The introduction of the ColdFront™ even chill system demonstrates the commitment to customer productivity continues at Praxair. The even chill system is specifically designed to resolve the long standing issue of consistent, even distribution of CO₂ dry ice snow when packing large volumes of product in bulk bins.

The success of the Praxair ColdFront even chill system is based on years of cryogenic chilling experience in the poultry, meat and seafood industries. Providing quick, precise and controlled delivery of carbon dioxide snow ensures even temperature throughout the container – eliminating both hot spots and overcooling. This action is achieved by utilizing carbon dioxide snow horns perfected by Praxair in combination with accurate PLC controls to deliver the correct amount of cooling needed.

Delivering Consistency – Bulk bin after Bulk bin

This new approach gets more cooling power directed evenly throughout your product, helping to improve the overall product quality by hitting the exact temperature from batch to batch. The combination of evenly chilled product, reduction in chilling costs, space savings on your production floor and sanitary clean-up allows you to boost productivity, increase yield and improve your profitability.

Features

- Designed, manufactured, and accepted under new USDA specifications
- Low capital investment
- Unique carbon dioxide injection system
- Small footprint
- Integrated exhaust pickup
- Two door options: Single vertical, overhead door or standard side swing doors
- PLC Controls and scale provide one button operation
- Stainless steel enclosure

Benefits

- Even product temperatures throughout the container
- Efficient – cryogen injected only when and where needed
- Delivers rapid cooling and excellent yield retention
- Automatic control system reduces labor costs
- High production rates (+10,000 lbs./hr.) in minimum space
- Flexible to chill a wide variety of products
- Uniform product distribution in container
- Excellent flavor, texture and moisture retention
- Turn up/turn down capability
- Quick, sanitary clean-up
- Improves CO₂ concentration issues



Vertical, overhead door option for floor space savings.

A Wealth of Experience Support

Researchers at our technology centers have identified the ideal cooling conditions for a broad range of food products. When you choose Praxair, you are selecting more than the largest supplier of industrial gases in North and South America. You are also selecting a support team that includes:

- Experienced food scientists and engineers.
- A complete array of services, including on-site evaluation, installation, design, start-up support and process optimization – Praxair's Total System Approach.
- A food technology laboratory to evaluate your product on full-sized production equipment.

It's everything you need to improve the quality and consistency of your products.

Contact Praxair Today

For more information on our many food applications and temperature control processes developed from years of freezing and chilling research with cryogenic and process gases, call Praxair at 1-800-PRAXAIR, or visit our website at www.praxair.com/food.