

# ColdFront™ Ultra Performance Tunnel Freezer

## The New Efficiency in Freezing

As a leader in freezing and chilling technologies, Praxair has developed a new freezing system that delivers more cold per square foot. The Praxair® ColdFront™ ultra performance tunnel freezer takes the power of cryogenics to a whole new level. The freezing system was created to address customer needs to increase product throughput and boost productivity in the same or smaller footprint of existing cryogenic operations.

## Improved Heat Extraction

The success of the ColdFront™ ultra performance tunnel comes from the way the experts at Praxair have perfected the delivery of both the cryogenic liquid and vapor circulation. This new approach gets much more cooling power from the same amount of cryogen used in existing systems. The ultra performance tunnel has improved distribution control of the liquid cryogen that directly contacts the product. The difference is that the cold vapor circulation is extracting additional cooling potential that would otherwise be underutilized. Add to that the new vapor lock systems at both the conveyer entrance and exit to control cryogenic vapor and minimize air and moisture infiltration into the system. Improving cryogen conservation, boosting productivity and increasing yield improves your profitability.

## Features

- Designed, manufactured, and accepted under new USDA specifications ([www.ams.usda.gov/dairy/mp equip\\_list.pdf](http://www.ams.usda.gov/dairy/mp equip_list.pdf))
- Safety interlocks



- Vapor balance systems to efficiently utilize cryogen
- Automatic temperature monitor, and controller
- Welded stainless steel enclosure
- Optional automatic exhaust (minimizes air make-up requirements)
- Optional PLC controls

## Benefits

- Utilizes a minimum amount of floor space
- Efficient cryogen consumption
- Meets new USDA sanitation standards
- High rate of heat transfer
- Excellent yield retention

## A Wealth of Experience and Support

Years of food research at our technology center have identified the ideal cooling conditions for a broad range of food products.

When you choose Praxair, you're selecting more than the largest

supplier of industrial gases in North and South America. You're also selecting a support team that includes:

- Experienced food scientists and engineers.
- A complete array of services, including on-site evaluation, designed experimental testing, installation lay-out and start-up support – Praxair's Total System Approach.
- A food technology center featuring an analytical laboratory to evaluate your product in full-sized production equipment.

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

## Contact Praxair Today

For more information about ultra performance applications 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.praxairfood.com](http://www.praxairfood.com)