

ColdFront™ Ultra Performance Immersion Freezer

Boost Production With Liquid Nitrogen

Immersion freezing with liquid nitrogen is the fastest freezing method available to the food industry. The Praxair immersion system is able to utilize either conveyor belt or optional top loading of product. The result is an instant crust freeze that locks in natural flavors and moisture, increases yield and maintains original product quality. You also get an immediate production increase for in-line freezing equipment that follows the Praxair immersion system.

What's new is the focus on sanitation as specified by the new USDA guidelines for equipment. Praxair has incorporated changes throughout the ColdFront ultra performance line of products to meet the new sanitation guidelines. For the ultra performance immersion, other improvements include complete access for thorough cleaning, a belt lifting system for cleaning the bath, and the longest N₂ bath available in the industry. You benefit when the immersion is connected in-line to other Praxair cryogenic freezers by utilizing the cold vapor to increase cooling throughout the line.

Features

- Maximum achievable bath length
- Separate, shallow liquid nitrogen bath uses the minimum amount of N₂ for both cool down and freezing
- Side doors open to allow for cleaning from both sides of the freezer; automated system lifts belt above bath
- Proportional level control systems with PID loop and new digital display for accurate liquid nitrogen control
- Safety systems that prevent opening freezer until all cryogen has vaporized
- Unique cold exhaust system minimizes room air make-up for reliable operations with extremely cold N₂ vapor



Dimensions and Weight (approximate)

Model X	Length X	Width w/ doors open	Usable belt width	Overall height	Adjustable Entrance and Exit height	Shipping Weight (lbs.)
640	10'3"	10'6"	40"	7'1"	34"	2,500
940	10'3"	10'6"	40"	7'1"	34"	3,000
1240	16'7"	10'6"	40"	7'1"	34"	4,000

- Quick installation. Easy to operate, maintain and clean
- Readily integrates into existing production lines
- Fabricated to meet USDA sanitation guidelines (http://www.ams.usda.gov/dairy/meat_poultry.htm)
- Mates with either cryogenic or mechanical systems
- Reduces product damage and yield loss due to belt adherence
- Extends belt life of downstream freezing equipment; minimizes belt marks
- Belt-lift systems enhances easy cleaning of N₂ bath

Benefits

- Instantly crust freezes product increasing yield and preserving product quality
- Increases production volume and throughput
- Ideal for difficult to handle, wet, fragile, IQF and high-value-product

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