

ColdFront™ Ultra Performance Plus Spiral Freezer

More Cold, Less Space

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 plus spiral freezer takes the power of cryogenic gases to a whole new level. The compact, vertical design of the spiral freezer was created to address customer needs to increase product throughput and boost productivity using a minimum amount of valuable floor space.

Improved Heat Extraction

The success of the ColdFront ultra performance plus spiral is in the way the experts at Praxair have perfected the delivery of both the cryogenic liquid and vapor. This new approach gets much more cooling power from the same amount of cryogen. The ultra performance spiral freezer incorporates an improved horizontal vapor flow design with a vapor balance system that minimizes air and moisture infiltration into the system. Efficient cryogen use boosting productivity and increasing yield improves your profitability.

Benefits

- Utilizes a minimum amount of floor space
- Very high production capacity featuring wider belts
- Efficient cryogen consumption
- Easy to operate, maintain and clean
- Improved sanitation due to sloped floors and new sanitary welds
- Inventory units and quick-ship delivery
- Fast installation, no special flooring needed
- Excellent yield retention



Features

- Vapor balance system with triple baffles
- Improved impingement airflow over the product
- Re-designed center cage fan
- Auto-tensioned stainless steel conveyer
- Welded stainless steel enclosure
- Safety interlocks
- Three popular sizes: minimax, compact and standard
- Custom sizes and layouts available
- Ships fully assembled or build in place
- Available in-place belt sanitation system
- PLC controls

Contact Praxair Today

For more information about ultra performance applications, developed from years of freezing and chilling research with cryogenic gases, contact Praxair at **1-800-PRAXAIR**, or visit our website at www.praxairfood.com.

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.

At Praxair, not only are you selecting one of the leading suppliers of industrial gases worldwide, you are also selecting a support team that includes:

- Experienced food scientists and engineers serving the industry for more than 40 years.
- Praxair food laboratory to demonstrate your product on full-sized production equipment.
- A complete array of services, including on-site evaluation, piping and exhaust system design, installation layout and start-up support – Praxair's Total System Approach.

Praxair is a trusted partner in supporting your yield, quality and costs goals.