

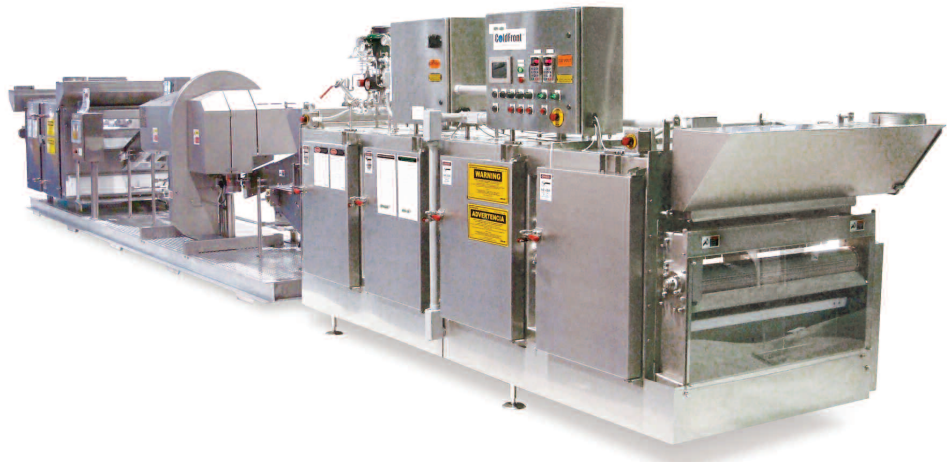
ColdFront™ Diced Product Chilling

Production Efficiency with Chilling

Evaporative losses for many hot product processors can exceed 10%. Cutting that loss by one-half greatly improves the capacity potential and overall profitability for most operators. Bringing the precise control of cryogenic chilling to the process floor is part of Praxair's complete approach to achieving these results for our customers. As a leader in freezing and chilling technologies, Praxair has developed a chilling modification system for existing equipment that quickly reduces the temperature of products in the dicing process to ensure lower evaporative loss and reduction in the amount of fines produced. By reducing losses we help increase yield by up to six percent.

Improved Yield for Dice and Strip Products

The success of the ColdFront™ diced product chilling system comes from the way the experts at Praxair have perfected the delivery of cryogen direct to the product at the point of processing. This new approach delivers precise temperature control calculated specifically for your product to achieve maximum yield savings by lowering the amount of evaporative loss and greatly reducing the production of fines. Controlled delivery of the cryogen for direct contact with the product boosts productivity, increases yield and improves your profitability.



Features

- Low capital investment; quick return
- Integrates into existing equipment
- Automated and reliable
- Easy to retrofit
- Minimum space required

Benefits

- Preserves yield – moisture retention; reduced fines.
- Improved quality and appearance
- Reduces product temperature very rapidly in reduced space
- Enhances food safety programs–
 - lowers product temperature in dicer,
 - reduces condensation in processing area
- Efficient cryogen consumption

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 cryogenic, process analytical and industrial gases used throughout your operation, call Praxair at 1-800-PRAXAIR, or visit our website at www.praxair.com/food.