

Quiet Precise CO₂ Snowing

Patented CO₂ Snow Production

Seen But Not Heard

Praxair has developed a new method for dispensing carbon dioxide snow. Called the *Praxair® SilentSnow™* CO₂ injector, the patented device allows for precise snow application to your food product for immediate chilling or preparation prior to freezing. It also does this with a lot less noise commonly associated with earlier technologies.

CO₂ Snow Where You Need It

What makes the Praxair technology second to none is the ability to shoot snow to a point of use from any orientation. The production of snow particles is now much more consistent and uniform allowing the most effective snow cooling available. Optimization of the system through varied flow rates and optional attachments will produce. These modifications also allow snow to be injected into a process at the precise location for optimum cooling. Prior to the development of this unique technology, accurate snowing was not always possible. These new applications may include snow deposition in folds (void areas behind the mixing paddles) in meat mixers, in tray pack packaging, during grinding, spot cooling of prepared product, top snowing of cut-up raw deposition in the folds (void areas product for totes and further processing.



Features

- Quiet operation
- Consistent, uniform particulate snow
- Optional equipment for customization
- Adaptable to production needs

Benefits

- Allows for a variety of application options
- Delivers the proper amount of snow in the exact location
- Flexible for use in different products or production lines
- Reduces noise level in operations area

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 bakery 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, HACCP certified food scientists and engineers.
- A complete array of services, including on-site evaluation, designed experimental testing, installation lay-out and start-up support.
- A food technology center featuring production-scale equipment and an analytical laboratory. Evaluate your product in full-sized production tests.

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

Contact Praxair Today

For more information about benefits at 1-800-PRAXAIR, or visit our website in meat processing applications with cryogenic and process gases, call Praxair at www.praxair.com.