Chilling Enhances Processing

Controlling heat generated during mixing and grinding is essential for food processors. Temperature control limits fat smearing, bacterial growth and mitigates associated off-flavors and spoilage. Praxair’s CryoBlend system allows processors to efficiently achieve precise temperature control with either carbon dioxide or nitrogen.

Delivering Better Performance

Praxair’s injection system includes a bottom injection liquid carbon dioxide or nitrogen option to deliver precise temperature control. Many processors are familiar with the high efficiency associated with CO2 injection. Praxair’s N2 CryoBlend system unlocks the same efficiency expectations for nitrogen. The specialized N2 bottom injection nozzles are designed to deliver cryogen deep into the product portion achieving improved cryogen efficiency. By effectively utilizing the cooling capacity of the N2 liquid and vapor, we improve efficiency by up to 33%. A liquid conditioning system ensures high quality liquid cryogen is injected at all times, leading to shorter batch times and increased production capacity. With our proprietary design, our injection system will also help you achieve the highest sanitation standards.

Temperature Control is Praxair’s Expertise

Whether choosing a N2 or CO2 CryoBlend injection system, you will find that each is a versatile, high performance cryogenic design that offers precise temperature control in your mixing and blending applications. The leading advantage of the CryoBlend injection system is the ability to inject just the right amount of cryogen at the right time in the right location to achieve optimal cooling. Our team of experts will work with you to provide the injection system that is right for you.

Features
- Efficient, cost effective heat removal
- Optimized cryogen flow rates
- Highest sanitary standards
- Customized for your operation
- Adaptable to existing mixers
- Easy to operate, clean and maintain

Benefits
- Delivers low operating cost
- Improves product consistency and quality
- Provides uniform temperature
- Reduces fat smearing
- Reduces processing time
- Reduces rework

Cryogen Consumption

Contact Praxair Today

For additional information about the CryoBlend cryogen injector system for meat mixer cooling as well as all of the ColdFront™ cryogenic freezing and chilling systems call Praxair at 1-800-PRAXAIR or visit www.praxairfood.com