

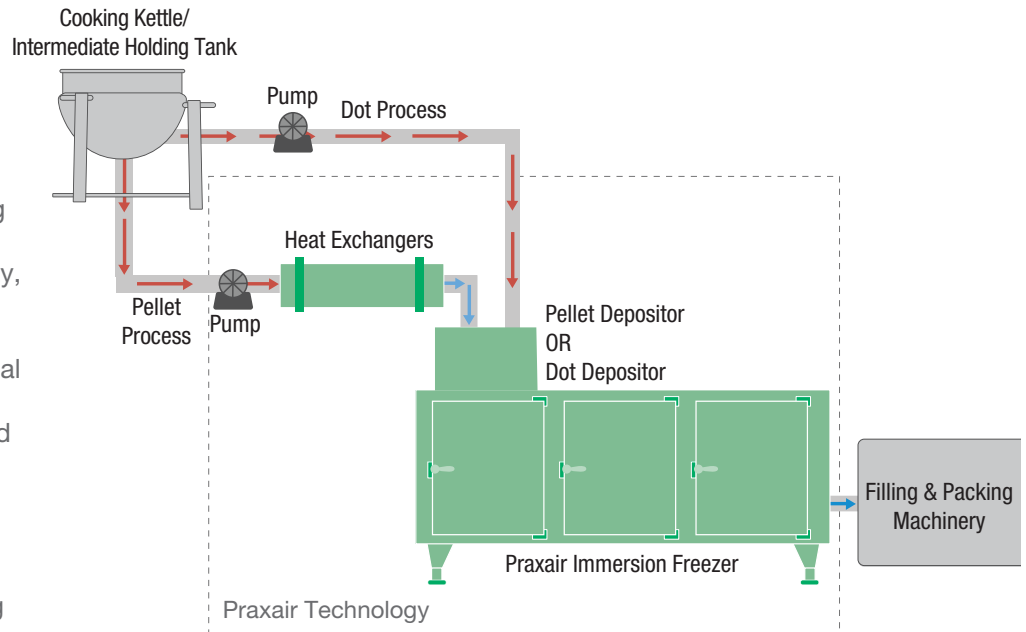
ColdFront™ Pellet and Dot Freezing System

Food manufacturers are faced with the expense of either buying and storing large inventories of frozen, pre-portioned liquid product or making your own product using processing systems that have high operating costs or lack flexibility. Praxair's pellet and dot freezing system gives you the flexibility you need and the efficiency you expect.

Pellets

By combining cryogenics with mechanical refrigeration, Praxair has developed a cost effective and easy to use system to make pellets in any shape and size needed and for a variety of applications, including frozen meals and side dishes. This Praxair technology delivers the quality, flexibility and speed of cryogenics while reducing operating cost by taking advantage of partial mechanical freezing. The pellet depositor system provides you the flexibility to pick and choose the desired product shape and size.

Our proprietary deep immersion freezer provides the controlled residence time needed in a space saving design to finish freezing your sauce products with superior quality.



Dots

If the shape and size of a pellet is not required, Praxair's proprietary dot depositor system and deep immersion freezer can be used to make frozen dots. Our fully cryogenic system will deliver the finished quality and material handling advantages in a compact easy to clean system.

Sizing Information

Pellet Freezer Assembly Approx. Footprint	16' x 18'
Pellet Freezing System Capacity	2000 lb/hour
Dot Freezing Assembly Approx. Footprint	16' x 7'
Dot Freezing System Capacity	1000 lb/hour

Benefits

- Uniform product shape and size
- Improved quality and appearance
- Lower product cost
- Flexible manufacturing process
- Reduced product inventory and storage
- Minimum space requirement

Features

- Quick product freezing time
- Optimized refrigeration system
- Compact design
- Custom pellet shapes and sizes
- Easy to clean

Contact Praxair Today

For more information about sauce freezing applications developed from years of freezing and chilling research with cryogenic gases, call Praxair at **1-800-PRAXAIR**, or visit our website at www.praxairfood/innovations