

ColdFront™ Ultra Performance Flighted Freezer

IQF for Today's Market

As a leader in freezing and chilling technologies, Praxair has developed a new flighted freezer offering superior capability procuring individually quick frozen (IQF) product as well as enhanced sanitation features. The Praxair® ColdFront™ ultra performance tunnel freezer takes the power of cryogenics to a whole new level.

Gaining Efficiency

The freezing system was created to address customer needs to increase product throughput and boost productivity in the same or smaller footprint of existing cryogenic operations. Improving cryogen conservation, boosting productivity and increasing yield improves your profitability.

Yield Improvement and More

Praxair's ColdFront™ ultra performance flighted freezer optimizes heat transfer by utilizing cryogen to directly contact the individual food product pieces. Internal freezer temperature can reach as low as -150 degrees F depending on conditions and type of cryogen. Food products are transported through the in-line freezer at production speed. Flighted conveyors gently tumble food pieces, keeping them separate and giving them maximum exposure to the cryogen for quick and thorough freezing.

Benefits

- Utilizes a minimum amount of floor space
- Efficient cryogenic gases consumption
- Meets new USD sanitation standards
- Individually frozen products
- Excellent yield retention
- High Production Rates in minimum space



Features

- Designed, manufactured, and accepted under new USDA specifications
- Full accessibility for sanitation
- All drive components located outside product zone
- Unique Vapor impingement system
- Easily handled vertical doors
- Vapor balance system to efficiently utilize cryogen
- Welded stainless steel enclosure
- Optional automatic exhaust (minimizes air make-up requirements)
- Optional PLC controls
- Individual flight speed controls
- Custom length and wider belt widths available
- Pivoting scraper bars for easy cleaning and inspection

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 layout 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 ultra performance applications developed from years of freezing and chilling research with cryogenic and process gases, call Praxair at **1-800-PRAXAIR**, or visit our website at www.praxairfood.com