

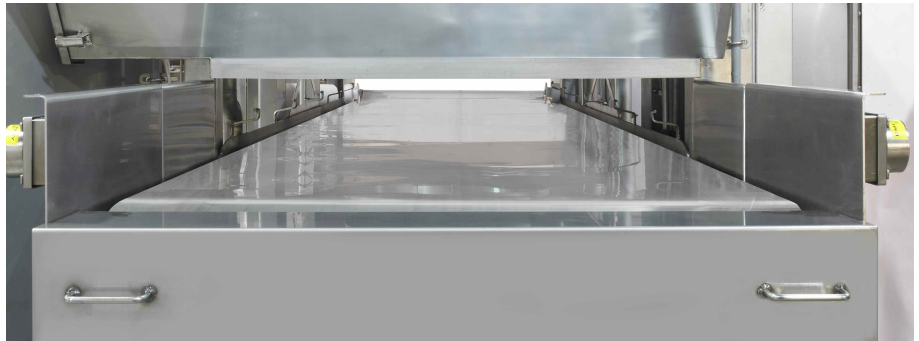
A New Option in Freezing

Praxair is a leader in freezing and chilling technologies and has created a tunnel freezing system with a solid stainless steel belt that freezes liquids and crust freezes the bottom of all types of food products. The Praxair® ColdFront™ solid belt freezer system was created to address customer needs to maintain product shapes, freeze liquids and bottom crust products while completely eliminating belt marks all in the same or smaller footprint of existing alternatives.

The success of the Praxair solid belt tunnel is derived from the way the experts at Praxair have perfected the delivery of the cryogenic liquid directly at the underside of the stainless steel conveyer belt. This new approach gets much more cooling power directed at the bottom of the product. The unique design also utilizes the cold vapor circulation to extract additional cooling potential that would otherwise be underutilized. The ability to make new, unique food products while boosting productivity and increasing yield greatly improves your profitability.

Features

- Designed, manufactured, and accepted under new USDA specifications (www.ams.usda.gov/dairy/mp equip_list.pdf)
- Unique liquid nitrogen distribution system
- Extremely cold belt temperatures



- Safety interlocks
- Automatic temperature monitor, and controller
- PLC Controls
- Solid stainless steel conveyer belt

Benefits

- Uses cryogen efficiently
- Delivers excellent yield retention
- Rapid product bottom crusting
- Utilizes a minimum amount of floor space
- Eliminates belt marks
- Provides a high rate of heat transfer
- Retains all marinades, coatings and sauces
- Maintains original product shape
- Easy product release

A Wealth of Experience Support

Researchers at our technology centers 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.praxair.com/food.