

ColdFront™ Cryo-Saver Tunnel Freezer

New Concept in Cryogenic Tunnel Freezing

Like nothing else in the industry, the new ColdFront™ cryo-saver tunnel freezer approaches cryogenic freezing from an entirely new angle. Engineered by Praxair to employ advanced technologies developed for the food industry, the cryo-saver tunnel gives processors the ability to freeze more economically in the same floor footprint of traditional cryogenic tunnel systems with the same production capacity. This is the latest addition to the cryogenic tunnel freezers that Praxair offers to the industry. As with all Praxair tunnel systems, the cryo-saver is able to freeze and chill a wide variety of products but also minimizes the infiltration of process area air improving the overall operational effectiveness.

Greater Savings with Less Air Infiltration

The breakthrough achievement is the ability to greatly reduce room air infiltration into the freezer through its unique angled design. The cooling capacity of the cryogen is used to chill or freeze your product, not the infiltrated air. This change results in a net effect of **up to 15% savings in operating costs** depending on the production parameters including the type of food product. Along with the unique design, the cryo-saver tunnel freezer incorporates many proven technologies that ensure quick, thorough freezing, maintaining the quality attributes of your products. In addition, this new freezer **incorporates USDA sanitation standards** that make it faster and easier to clean. Efficient, clean, expandable – a great choice for both new and established food processors with the need to grow.

Contributing to Overall Cost Savings

In line with your production flow, your product moves through the tunnel freezer on a continuous conveyor belt. Cryogen injected into the freezer contacts the individual food product pieces for optimum heat transfer. Automatic temperature control systems adjust cryogen injection to compensate for



incoming product load and temperature variations. Internal fan system maintains production capacity and helps ensure evenly chilled products. These standard features add to the effective conservation of cryogen and optimize overall freezer performance.

Features

- Tunnel entrance/exit orientation reduces air infiltration
- Space saving design
- Manufactured following USDA sanitation specifications
- Modular design for expansion potential
- Automatic temperature control
- High rate of heat transfer
- Top circulating fans
- Welded modular stainless steel enclosure
- Variable speed, external drive components

Benefits

- Lower operating costs
- Low capital investment
- Excellent yield retention
- High production rates in minimum space
- Flexible to freeze a wide variety of products
- Customizable for your products
- Excellent flavor, texture and moisture retention

- Turn up/turn down capability saves money
- Available with liquid nitrogen (LN₂) or carbon dioxide (CO₂)

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 cryogenic, process analytical and industrial gases used throughout your operation, call Praxair at 1-800-PRAXAIR, or visit our website at www.praxair.com/food.