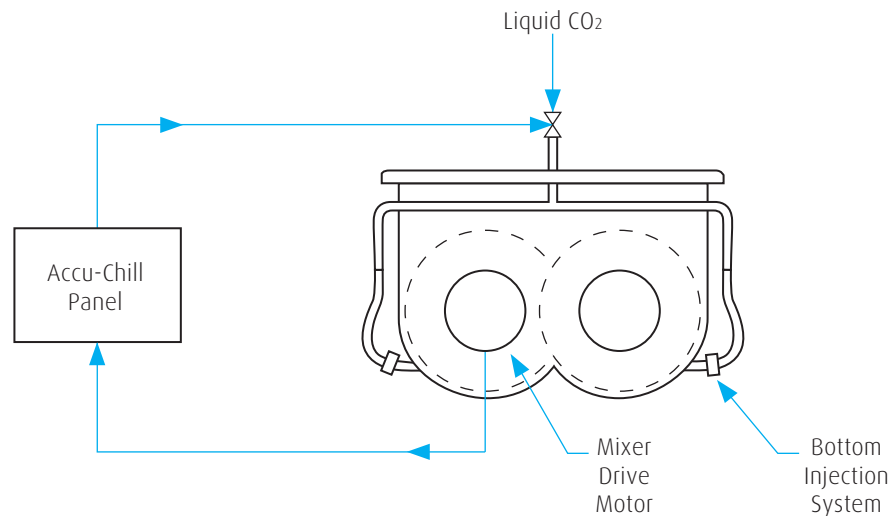


ACCU-CHILL® CONTROL SYSTEM.

Improves food processing operations.



Linde's Carbon Dioxide ACCU-CHILL® Control System

Introduction The ACCU-CHILL® Control System is an automatic control system for CO₂ chilling of viscous food products in mixers or blenders.

Product viscosity to a forming machine must be consistent, batch-to-batch, for required portion control and product appearance. The ACCU-CHILL® Control System controls this process by monitoring the operating conditions of the mixer or blender.

As CO₂ is injected into the mixer or blender, the solid CO₂ sublimates and chills the food product. Further, the cold CO₂ vapor is pulled through the food product, providing additional cooling before being safely evacuated through an exhaust system. Product viscosity increases with this chilling. The ACCU-CHILL® Control System constantly monitors the operating conditions of the mixer or blender to terminate the CO₂ injection upon reaching the setpoint parameters. These parameters are specifically calibrated upon system installation.

- Benefits**
- Provides consistent viscosity and temperature to the forming operations
 - Improves forming machine operations
 - Provides consistent product weight from forming machine
 - Reduces quantity of reworked product
 - Reduces freezing costs for uncooked products

Benefits

- Removes the human element in chilling control.
 - Automatically compensates for incoming product variations, including temperature and batch size.
 - For uncooked frozen products, it results in freezer savings. The ACCU-CHILL® Control System provides batch-to-batch meat consistency which allows the processor to more accurately set freezer dwell time.
 - Reduces re-work at the beginning of the day. Accurately provides consistent product viscosity at the first batch, unlike the trial and error approach required with timer control.
 - Provides more consistent product weight from the forming machine. No need to adjust hydraulic pressure for the plunger which could result in variable product weight.
 - Reduces raised edges, flakes and “partial” patties typically caused by inconsistent product weight or temperature to the forming machine.
 - Eliminates the need to monitor batches for temperature.
 - An ACCU-CHILL® Control System used in conjunction with Linde’s bottom injection system provides the most efficient and highest quality mixer or blender chilling system in the marketplace.
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Treating food better

To learn more about Linde’s food chilling, freezing and packaging technology, contact your local Linde expert at the address and phone listed below.

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