THE LINDE GROUP

CO_2 BOTTOM INJECTION SYSTEM.

Introduction

Linde's USDA-approved CO_2 bottom injection chilling system will increase the efficiency of your blender or mixer/grinder by up to 20 percent more versus competitive top injected snow horn systems or other conventional chilling methods.

Bottom injection chilling introduces the CO_2 into the food product at the bottom of the mixer/grinder. The CO_2 sublimes immediately and consistently cools the food product. Further, the cold CO_2 vapor is pulled through the food product providing additional cooling before being safely evacuated through an exhaust system.

But great efficiency isn't the only reason for using a Linde CO_2 bottom injection chilling system. In fact, it's only the tip of the iceberg. Whether you're chilling meat, seafood, poultry or bakery dough, our CO_2 bottom injection system can maintain product quality by preserving color and freshness and save you money. Plus, it can be retrofitted to most existing equipment to provide rapid temperature pull-down and precise temperature control.

The Linde patented open-top exhaust with bottom injection safely removes CO_2 vapor from mixer/grinder.

Benefits

- 20 Percent improved efficiency by utilizing the BTU content in the CO_2 vapor phase.
- An optional, patented open-top exhaust system which eliminates overhead exhaust and its potential for condensate drip. Further, the system does not require a top on the processing equipment.
- Faster, more consistent temperature pull-down.
- Specialized injection system can significantly reduce the number of nozzles required.
- Easy field installation on most processing equipment.
- System design to prevent build-up of frozen product on equipment inner wall.

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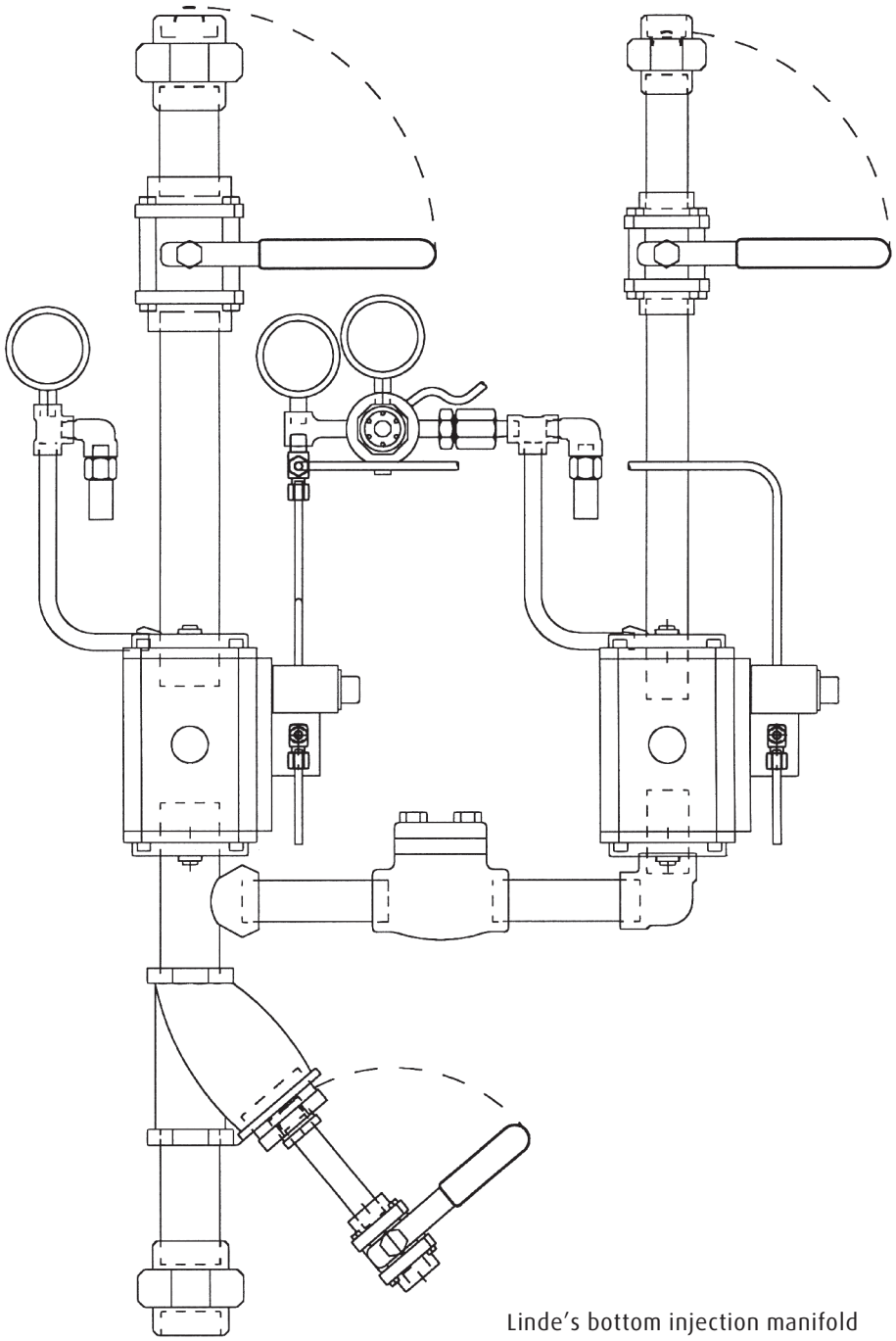

Linde's bottom injection manifold

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