



Quiet, Precise CO₂ Snowing *Patented CO₂ Snow Production*



Carbon dioxide snow can be directly applied with the exact volume and pattern required for in-line chilling purposes

Seen But Not Heard

Linde has developed a method for dispensing carbon dioxide snow. The CO₂ injector is a patented device that allows for precise snow application to your food product for immediate chilling or preparation prior to freezing. It also does this with a lot less noise commonly associated with earlier technologies.

CO₂ Snow Where You Need It

What makes the Linde technology second to none is the ability to shoot a ribbon or stream of CO₂ snow to a point of use from any orientation. The production of snow particles is now much more consistent and uniform allowing for the most effective snow cooling available. Optimization of the system through varied flow rates and optional attachments will produce the exact pattern of desired snow. These modifications also allow snow to be injected into a process at the precise location for optimum cooling.

Prior to the development of the unique technology, accurate snowing was not always possible. The new applications may include snow deposition in the folds (void areas behind the missing paddles) in meat mixers, in tray packaging, during grinding, spot cooling of prepared product, and top snowing of raw, cut-up product for combo bins.

Features

- Quiet operation
- Consistent, uniform particulate snow
- Optional equipment for customization
- Adaptable to production needs

Benefits

- Allows for a variety of application options
- Delivers the proper amount of snow in the exact location
- Flexible for use in different products or production lines
- Reduces noise level in operations area

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 bakery products.

When you choose Linde, 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, HACCP certified food scientists and engineers.
- A complete array of services, including on-site evaluation, designed experimental testing, installation lay-out and start-up support.
- A food technology center featuring production-scale equipment and an analytical laboratory. Evaluate your product in full-sized production tests.

It's everything you need to improve the quality and consistency of your products.

Contact Linde Today

For more information about benefits in meat processing applications with cryogenic and process gases, call Linde at **1-844-44LINDE**, or visit our website at www.lindefood.com.

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