

# Bottom-Injection Chilling System

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Designed for ground meat, poultry or seafood, the ACCU-CHILL® Bottom-Injection Chilling System chills proteins from the bottom of mixers and blenders with cryogenic efficiency and precision. Temperature can be controlled within  $\pm 1.0^{\circ}$  F, helping to ensure consistent product quality and repeatable mixing and forming operations. These systems, which can use either liquid carbon dioxide (CO<sub>2</sub>) or liquid nitrogen (LIN), are more efficient than top-injected systems that typically use CO<sub>2</sub> snow or sometimes nitrogen. Injecting CO<sub>2</sub> or nitrogen from the bottom of the mixer or blender as a liquid utilizes most of the refrigeration available, so it is immediately available to the chilling process. The system can be retrofitted to existing mixers, and customized systems are available.

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**Linde North America, [www.linde.com](http://www.linde.com) [1]**

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**Links:**

[1] <http://www.linde.com>