

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 (CO₂) or liquid nitrogen (LIN), are more efficient than top-injected systems that typically use CO₂ snow or sometimes nitrogen. Injecting CO₂ 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.

Linde North America, www.linde.com [1]

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<http://www.foodmanufacturing.com/product-releases/2014/02/bottom-injection-chilling-system>

Links:

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