

# Liquid Nitrogen Bottom-Injection Systems

Food Manufacturing Staff



Bottom-injection chilling systems use liquid nitrogen (LIN) to efficiently chill protein product in mixers/blenders, grinders and extruders used in ground meat and poultry operations. LIN is a high-efficiency cryogenic gas that can offer operating cost advantages over traditional chilling systems. Company can retrofit existing mixers or design and install a system when upgrading to new mixing or grinding equipment. The ACCU-CHILL® LIN BI provides more cold-chilling power because gas is injected from the bottom up so less gas is lost to exhaust. It also removes BTUs more efficiently and rapidly than conventional systems as liquid and gaseous nitrogen mixes through the batch.

---

**Linde,** [www.lindeus.com](http://www.lindeus.com) [1]

**Source URL (retrieved on 01/26/2015 - 4:09am):**

<http://www.foodmanufacturing.com/products/2012/11/liquid-nitrogen-bottom-injection-systems>

**Links:**

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