

Cleaner Freezing for Massachusetts Seafood Distributor



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Raw Seafoods in Fall River, Mass., recently became one of the very few distributors in its industry to receive approval from U.S. government regulators to pack scallops 52 weeks a year.

Designed to meet the newest sanitary guidelines issued by the U.S. Department of Agriculture, the Praxair *ColdFront*™ ultra performance flighted tunnel freezer used by Raw Seafoods has helped it achieve that status.

“We completely redesigned the inside of this new generation flighted freezer so that the corners are rounded, helping prevent product from getting caught in crevices and making it easier to clean,” said North American Industrial Gases Development Specialist Glenn Sameshima, who led the rapid commercialization of the freezer when he was in Research and Development. “The design allows an operator to see the entire floor of the freezer from one side to the other, making any debris easier to spot and remove.”

“We’re exceedingly pleased with our freezer,” said Raw Seafoods President Jason Hutchens. “Because of the way it’s designed, we have found it to be especially easy to clean and maintain.”

That is important, because Raw Seafoods has been using the freezer to substantially increase the number of scallops it distributes to restaurant chains, food service distributors, wholesale distributors and grocery stores around the world.

“We have tripled our production since getting our new freezer,” said Hutchens. “What’s more, we have been able to do so while reducing the nitrogen consumption per pound of scallops.”

Food Refrigeration Marketing Manager Frank Martin pointed out that “the new flighted freezer design also allows customers such as Raw Seafoods to easily optimize belt speeds and production for all product sizes. This gives them far greater flexibility.”



Individually quick-frozen scallops tumble off the conveyer belt of the Praxair *ColdFront*™ ultra performance flighted tunnel freezer at the Raw Seafoods plant in Fall River, Mass. Pictured alongside the freezer are Raw Seafoods President Jason Hutchens, left, and Praxair’s Frank Martin.

Hutchens praised Martin and the Praxair team, saying they have been “immensely supportive in setting up the freezer to operate according to our specifications.”

Not only is the freezer easier to clean, it is also easier to maintain. “We designed it so that the motors and gears that drive the flighted mechanism are located outside the freezer,” explained Sameshima. “That way you don’t have to open up the inside of the freezer to access them, making them much easier to maintain and service.”

Flighted tunnel freezers are designed to keep food pieces separate from each other while freezing. The resulting individually quick-frozen foods are ready for packaging and shipping or storage. They are designed for freezing not only scallops but also bite-sized meat portions, diced food, vegetables, berries, pizza toppings, processed foods, cheese and other similar items.

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