



Making our planet more productive.™

Summer is grilling season

According to the U.S. Census, **79 million** Americans barbecued in the past year



7 out of 10 Americans own a grill or smoker*



29% of consumers plan to **use their grill more often***



Cold Hard Fact

Grilling is a way of life for Americans. When the temperature rises from **Memorial Day to Labor Day**, that's when consumers **head outdoors to their grills.**

Praxair cryogenic freezing and cooling technologies can help you **improve quality and food safety** while more efficiently processing the **grilling meats consumers want.**



Temperature Control



Atmosphere Application



Service & Systems Support



It's not only the heat of the summer that is a factor in grilling. Heat is also generated during the mixing and grinding of meats. This heat can accelerate bacterial growth and lead to off flavors.

Incorporating cryogenic carbon dioxide or liquid nitrogen into your operation cools product as it mixes. This helps reduce any smearing, aids in ingredient incorporation, and improves product consistency. The Praxair *CryoBlend*[™] injection system for meat mixing delivers just the right amount of cryogen, in the right location, to effectively cool your blended product.

Visit www.praxairfood.com/coldhardfacts for more information.

Whether you choose a **Nitrogen** or a **Carbon Dioxide** system, Praxair can help you achieve **improved cryogen efficiency**. Our systems lead to **shorter batch times** and **increased production capacity**.

Let our experts **help configure the system** that is **best for your operation**.

Put a little **PRAXAIR** in your process! Call **1-800-PRAXAIR** today.

*Hearth, Patio and Barbeque Association, *State of the Barbeque Industry*, July 2017

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