



Making our planet more productive.™

A change in **season** shouldn't change your **productivity**



Cold Hard Fact

In baking and snacks, change isn't always good. Home and industrial bakers alike know that **consistency is the key** to achieving top quality, batch after batch.

When **outside temperatures rise or fall**, they **affect** the temperature of **dry ingredients stored in outdoor silos**. These changes in ingredient temperatures can negatively impact both bakery production and baked good quality.



Temperature Control



Atmosphere Application



Service & Systems Support

Minimize changing conditions at your facility. Keep flour and other dry ingredients at a consistent temperature regardless of the season.

Praxair *ColdFront™* Powder Cooling System technology efficiently and uniformly cools powdered ingredients in pneumatic transfer lines.

Our precise, easy-to-operate system uses cryogenic gas to automatically chill dry ingredients as they travel through your lines. Ingredients arrive for mixing at their optimal temperature. **Praxair dough mixer cooling systems** remove mixer-generated heat to maintain the required temperature for your dough and batter make-up.

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

Praxair offers a number of ways to **improve the production process of your operations**. Talk to our experts about the **benefits of cryogenic technologies for dry ingredient cooling, dough cooling, final freezing and packaging**. Our innovations can help **boost your productivity**.

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



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