



*Making our planet more productive.™*

During peak hot dog season,  
Americans consume an estimated  
**7 billion hot dogs,**

an average of 818 hot dogs every second,  
enough to circle the earth more than 26 times!\*



### Cold Hard Fact

Hot dogs are served everywhere and whether you are producing the bun or the dog, you know the importance of a precise, repeatable process. **Praxair cryogenic mixer cooling** provides just the right amount of cooling to your dough or meat mixing operations to offset the heat generated during the process.



Temperature  
Control



Atmosphere  
Application



Service & Systems  
Support

Dough mixing and meat grinding generate heat which can lead to production inefficiency or even off-flavors.

Praxair systems use cryogenic carbon dioxide or liquid nitrogen to cool product as it mixes.

- The **Praxair dough mixer cooling system** removes mixer-generated heat to maintain the required temperature for your dough and batter make up.
- The **Praxair CryoBlend™ injection system** for meat mixing reduces smearing, aids in ingredient incorporation and improves product consistency.

Our systems deliver just the right amount of cryogen, in the right location to effectively cool your blended product.

Visit [www.praxairfood.com/coldhardfacts](http://www.praxairfood.com/coldhardfacts) to see how these systems can improve your operations.

Let **Praxair** help configure the system that is best for your operation. Talk to our experts about how to **shorten batch times, increase production capacity, improve cryogen consumption and maintain high product quality.**

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

\*Source: National Hot Dog and Sausage Council, Consumption Statistics 2016



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