



Dough Mixer Injection Cooling



Chilling Enhances Bakery Processes

Speed of chilling with precise temperature control is important in the baking industry. For many years, carbon dioxide (CO₂) chilling has proven to be an integral step in a variety of applications. In dough and batter preparation, CO₂ snow will maintain the constancy of ingredients like butter or shortening by eliminating smearing and retaining plasticity. CO₂ snow chilling also prevents melting of ingredients like candy pieces. Linde has recently introduced nitrogen injection as an alternate cooling method. The liquid nitrogen cooling delivers nearly the same controlled temperature profile as that achieved with carbon dioxide.

Mixer Cooling from Linde

Linde's top or bottom injection system is a versatile high-performance cryogenic temperature control system designed specially for precise control of bakery ingredients during mixing and blending. The chief advantage of the Linde mixer cooling system is the ability to inject just the right amount of carbon dioxide snow or liquid nitrogen in response to temperature changes. All systems are custom designed and installed to meet the specific operating requirements of your equipment and application.

The Linde injection cooling system has evolved through years of experience with temperature control applications specifically applied to mixing and blending of bakery ingredients.

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| Features | → Precise temperature control mechanism | → Custom designed for specific application |
| | → Utilizes patented Linde snow horn technology | → Easy to operate, maintain and clean |
| Benefits | → Efficient, cost effective removal of heat generated during processing | → Maintains optimum temperature for yeast activity |
| | → Assures uniformity of product quality | → Low capital investment saves money |

A Wealth of Experience and Support

Years of food research at our technology center have identified the ideal cooling conditions for a broadrange of bakery products.

When you choose Linde, you're selecting more than the largest supplier of industrial gases in North and South America. You're also selecting a support team that includes:

- Experienced, HACCP certified food scientists and engineers.
- A complete array of services, including on-site evaluation, designed experimental testing, installation lay-out and start-up support.
- A food technology center featuring production-scale equipment and an analytical laboratory.
- Evaluate your product in full-sized production tests.
- It's everything you need to improve the quality and consistency of your products.

Contact Your Linde Representative Today

For more information about baking applications that benefit from processing with cryogenic gases, call Linde at **1-844-44LINDE**, or visit our website at www.lindefood.com.

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