



Making our planet more productive.™

DID YOU KNOW...

...More than **50%** of all restaurants offer a burger on the menu?*

...**56%** of Americans say they love hamburgers?†

...On average, **56%** of Americans eat a burger every week?†



Cold Hard Fact

For everything from burgers to bagels, **Praxair** offers cryogenic freezing and chilling equipment, gases, service and expertise. We can **analyze** your freezing or chilling process—in our lab or at your facility—and then provide **process** and **equipment recommendations** that will help **improve efficiency** and **quality**.



Temperature
Control



Atmosphere
Application



Service & Systems
Support

If hamburgers—or diced meats, marinated chicken or even ready to bake items—are a part of your process, cryogenic crust freezing technology could be just what you need.

Cryogenic crust freezing rapidly freezes the outside of your product, locking in moisture and keeping product shape and quality intact. Once the application of cryogen is complete, the cold continues to penetrate through to the center until the product reaches the desired freezing temperature.

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

Let us test your product in our **state-of-the-art Food Lab**. By testing your product in our full-sized, production level systems, you are able to **watch the operation, evaluate the product after processing**, and learn about the **science behind cryogenics**. Plus, when you work with Praxair, you have **access to our experts** who will **share their experiences** and **discuss ways to improve** your process.

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

* Datassential, as reported by *The National Provisioner*, March 2017

† 2018 Burger Report, *The National Provisioner*, March 2018



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