

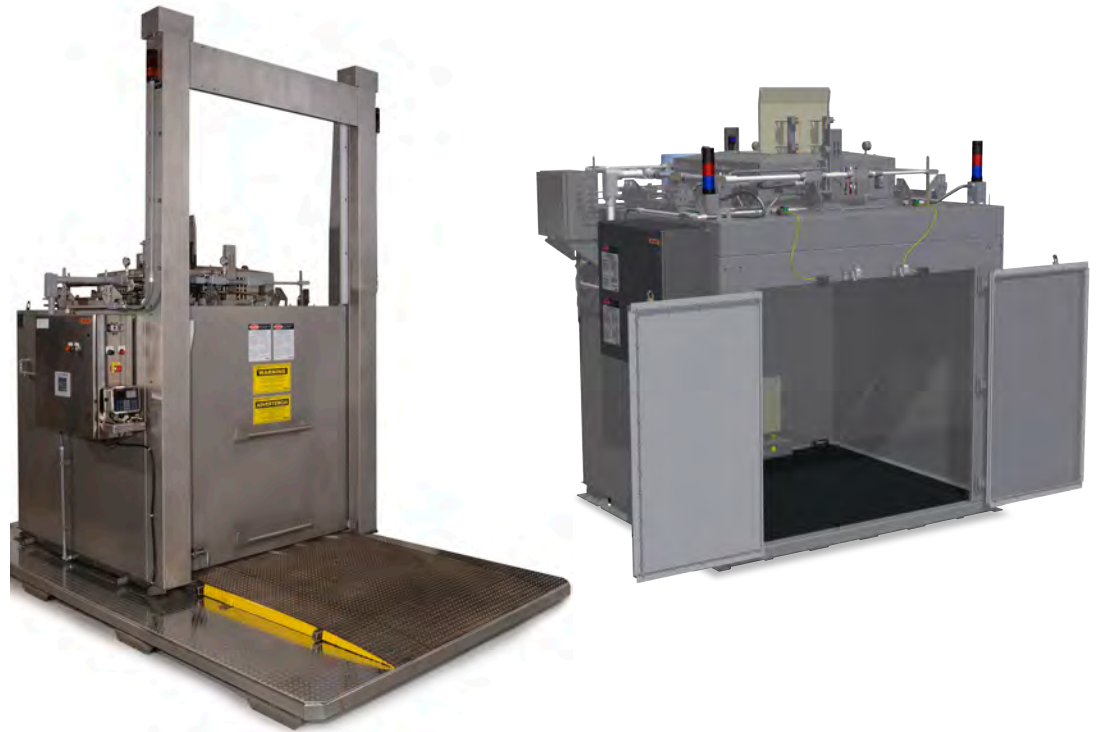


## ACCU-CHILL® ECB Even Chill System

### Bulk Product Chilling Perfected

The use of carbon dioxide (CO<sub>2</sub>) for freezing or chilling may save money versus other methods. Water ice melts and remains in the bulk bins adding to shipping costs. The automatic deliver of CO<sub>2</sub> snow eliminates the overuse or under-use of CO<sub>2</sub> pellets. The even chill system is specifically designed to resolve the long standing issue of consistent, even distribution of CO<sub>2</sub> dry ice snow when packing large volumes of product in bulk bins.

The success of the Linde ACCU-CHILL® ECB even chill system is based on years of cryogenic chilling experience in the poultry, meat and seafood industries. Providing quick, precise and controlled delivery of carbon dioxide snow ensures even temperature throughout the container – eliminating both hot spots and overcooling. This action is achieved by utilizing carbon dioxide snow horns perfected by Linde in combination with a weigh scale and PLC controls to deliver the correct amount of cooling needed.



### Delivering Consistency – Bulk bin after Bulk bin

This new approach gets more cooling power directed evenly throughout your product, helping to improve the overall product quality by hitting the exact temperature from batch to batch. The combination of evenly chilled product, reduction in chilling costs, space savings on your production floor and sanitary clean-up allows you to boost productivity, increase yield and improve your profitability.

#### Features

- Two door options: single vertical, overhead door; or standard side swing doors
- PLC controls and scale provide one button operation
- Unique carbon dioxide injection system
- Low capital investment
- Small footprint
- Designed, manufactured, and accepted under new USDA specifications
- Stainless steel enclosure

- Benefits**
- Even product temperatures throughout the container
  - Efficient – cryogen injected only when and where needed
  - Delivers rapid cooling and excellent yield retention
  - Automatic control system reduces labor costs
  - High production rates (+10,000 lbs./hr.) in minimum space
  - Flexible to chill a wide variety of products
  - Uniform product distribution in container
  - Quick, sanitary clean-up

**Experience and Support**

Researchers at our technology centers have identified the ideal cooling conditions for a broad range of food products. When you choose Linde, you are selecting more than the largest supplier of industrial gases in North and South America. You are also selecting a support team that includes:

- Experienced food scientists and engineers.
- A complete array of services, including on-site evaluation, installation, design, start-up support and process optimization – Linde’s Total System Approach.
- A food technology laboratory to evaluate your product on full-sized production equipment.

It’s everything you need to improve the quality and consistency of your products.

**Contact Linde Today**

For more information on our many food applications and temperature control processes developed from years of freezing and chilling research with cryogenic and process gases, call Linde at 1-844-44LINDE, or visit our website at [www.lindefood.com](http://www.lindefood.com).