



## PRAXAIR NEWS RELEASE

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### **IMPROVED PRODUCTIVITY FOR PROCESSORS: *COLDFRONT*™ CRYOGENIC SYSTEMS FEATURING THE *COLDFRONT*™ CRYO-SAVER TUNNEL FREEZER AT IPPE**

Danbury, Conn., December 19, 2014 – Praxair, Inc. (NYSE: PX) announced today that the company will exhibit its most recent product introductions at the International Production and Processing Expo (IPPE) in Atlanta, Ga., January 27–29, 2015. Experts from Praxair’s Food Technologies group will be on hand to discuss the company’s success with its new *ColdFront*™ cryo-saver tunnel freezer, improvements to its *ColdFront* ultra-performance spiral freezer and the introduction of Praxair’s proprietary new liquid nitrogen meat mixer technology. Praxair will exhibit in Booth 5631 in the B Hall of the Georgia World Congress Center.

Since the introduction of the Praxair cryo-saver tunnel freezer at last year’s IPPE show, Praxair has commercially demonstrated how this new technology can help food processors reduce cryogen consumption while maximizing productivity. The design of the *ColdFront* cryo-saver tunnel freezer greatly reduces outside air infiltration, focusing the freezing power of the cryogen directly on the food product. Because the cryogen cooling capacity is concentrated on the food product, processors can achieve as much as 15 percent savings in operating costs.

“Praxair’s new tunnel made it possible for us to increase production to meet our growing demand, while also lowering our freezing cost,” said Darren Hoffman, director of operations at Kansas City Sausage.

The newly designed ultra-performance spiral freezers utilize direct cryogen injection for maximizing heat transfer as well as horizontal cold vapor circulation across the product to provide additional cooling potential. The improved vapor-balance system at the conveyer entrance controls cryogenic vapor flow and minimizes air and moisture infiltration into the system. These features, along with wider belt widths than those of similarly sized freezers, result in efficient utilization of cryogen while providing maximum production capacity in a minimal footprint. As with all designs, Praxair continues to provide enhanced features that allow for ease of maintenance and sanitation processes.

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#### >> [About Praxair](#)

Praxair, Inc., a Fortune 250 company with 2013 sales of \$12 billion, is the largest industrial gases company in North and South America and one of the largest [worldwide](#). The company produces, sells and distributes atmospheric, process and specialty [gases](#), and high-performance surface coatings. Praxair products, [services](#) and technologies are making our planet more productive by bringing efficiency and environmental benefits to a wide variety of industries, including [aerospace](#), [chemicals](#), [food and beverage](#), [electronics](#), [energy](#), [healthcare](#), manufacturing, primary metals and many others. For more information about Praxair and its *ColdFront* line of chilling and freezing systems, visit [www.praxairfood.com](http://www.praxairfood.com) or call toll free: 1-800-PRAXAIR.

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