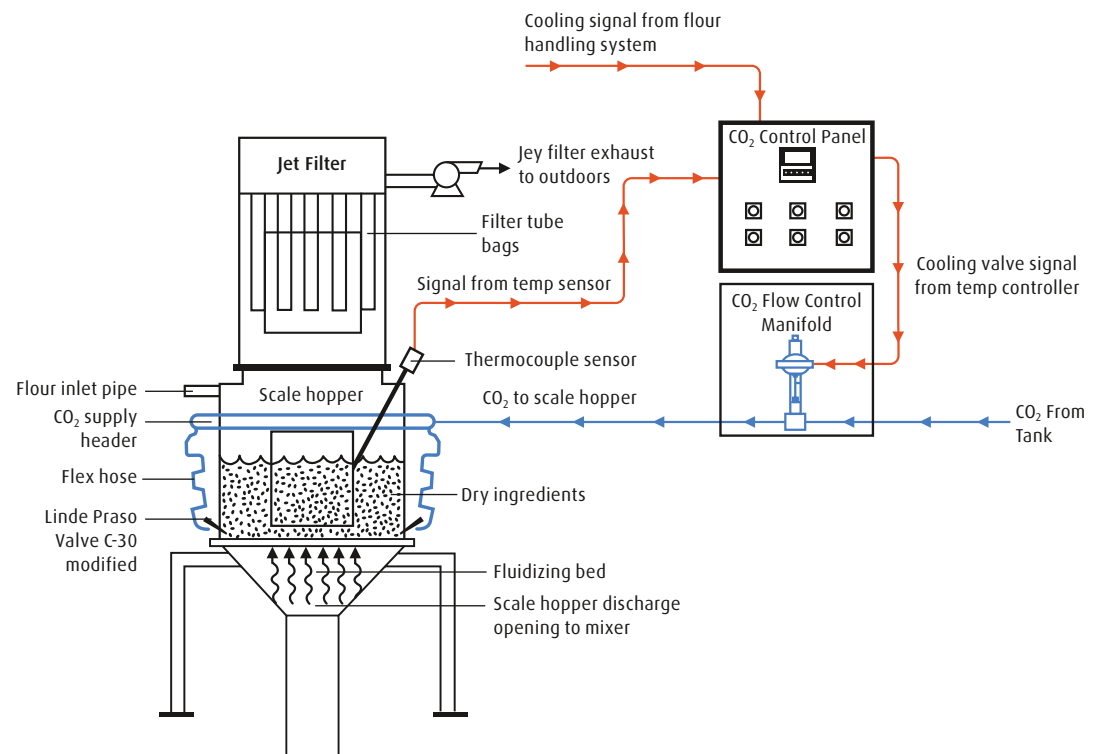




ACCU-CHILL® Dry Ingredient Hopper Cooling



A Controlled Solution From Linde

When it comes to the temperature of flour, every baker knows that warm flour can cause problems with dough quality, texture and consistency. Since flour makes up a large percentage of most products, flour temperature can be the single most influential player in the final finished dough temperature. Proper mixing and kneading also generates heat that is undesirable. There are a few quick fixes. However, to best control the variation in temperature of flour, Linde offers the scale hopper cooling system.

Carbon Dioxide Keeps It Cool

The temperature of flour in bulk storage silos can be greatly affected by the changing ambient temperatures. In warmer months, the stored flour can be as warm as 95° to 110°F. If it is too warm, water will be substituted with wet ice in the make-up to bring the final dough temperature down. This variation works, however, ice can be expensive to purchase and store. It also requires an extra handling step to assure accuracy in each batch. Cooling the flour in the scale hopper with the process developed by Linde, automatically, quickly and accurately adjusts the temperature of the inbound flour to your specifications. Because of the exact injection and control points, the Linde carbon dioxide system for flour hopper cooling delivers your main ingredient at precisely the temperature selected by you for your product's preparation.

Features

- Automatic control of flour temperature
- Low capital costs
- Low maintenance requirements
- Works with both vacuum or pressure conveying systems
- Fast chilling cycle times

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| Benefits | → Maintains ingredient integrity | → Prevents melting of candy chips |
| | → Minimizes smearing of butter and shortening; retain plasticity | → Eliminates adding wet ice; saves money – avoids contamination |
| | → Improves slicing and portion control | → Increases mixer throughput |
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A Wealth of Experience and Support

Years of food research at our technology center have identified the ideal cooling conditions for many points throughout the baking process.

When you choose Linde, you're selecting more than the largest supplier of industrial gases in North and South America, you get expert advice for improving your baked goods and enhancing your process.

Contact Today

For more information about baking applications that benefit from cryogenic and process gases, call at **1-844-44LINDE**, or visit our website at www.linde.com.

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