

FREEZING & COOLING FOOD

Airgas has all the right ingredients for cost-effective food freezing and cooling.



Cryogenic freezers, liquid nitrogen and carbon dioxide, engineering expertise, on-site assistance, and ongoing technical support. You'll find it all with Airgas.

High quality and high productivity are critical when turning out high-volume frozen foods. Airgas is the one source offering the total solution for cost-effective food freezing and cooling — specialized process equipment, liquid nitrogen and carbon dioxide, engineering expertise, on-site assistance, and ongoing technical support.

We engineer the right solutions to bring out the very best in food. Any food. Poultry, seafood, fruit, vegetables, ready-to-eat meals, specialty foods — name the product and Airgas will provide the solution that's right for your operation.

Airgas is the nation's largest supplier of industrial, medical, and specialty gases, safety equipment, and related supplies. With approximately 1,100 locations, we're known for providing our customers with personalized, local service — nationwide.

Freezing and cooling.

Longer shelf life and better taste are constant demands in this industry. That's where Airgas can help. We offer a full line of food freezing and cooling equipment, including the latest designs in tunnel, spiral, cabinet, and immersion freezers.

State-of-the-art Airgas equipment and applications reduce dehydration, maintain product quality, improve overall package appeal, and maximize your profits through less waste and fewer returns. With Airgas, you get the most out of your food freezing investment.

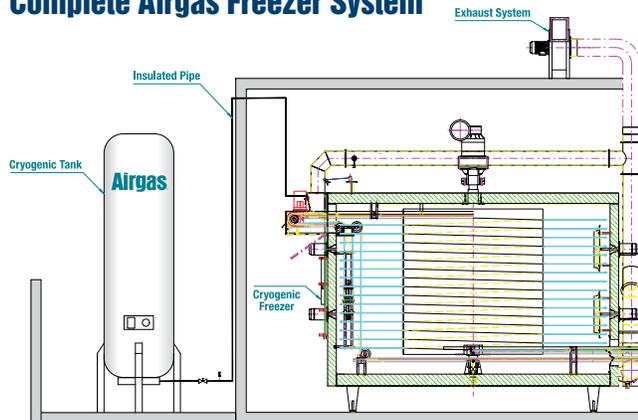
Whether you're optimizing an existing operation or installing a completely new system, Airgas will help you engineer the right solution. Our engineers are ready to listen to your needs. We'll put our years of experience and extensive knowledge of food freezing and cooling to work for you.

Complete systems approach.

While cryogenic freezing or cooling systems are easy to operate, the initial system design is critical to meeting your performance objectives. Airgas engineers will provide the right gas solution — liquid nitrogen or liquid carbon dioxide — for your cooling or freezing requirement. From gas storage, to piping, to freezing or cooling equipment and exhaust systems, Airgas will engineer the right solution for you.

While many companies can offer separate pieces to help solve your food freezing and cooling challenges, only one can provide the complete solution — Airgas. That's why more and more food freezing operations partner with Airgas for long-term success.

Complete Airgas Freezer System



You get more from Airgas.

- Complete process evaluation
- Thorough product testing
- Equipment sizing and selection
- New and used equipment pool
- Attractive purchase and lease options
- Installation, setup and fine tuning
- Ongoing service and support
- Bulk liquid nitrogen and carbon dioxide

Nitrogen and CO₂ freezing and cooling.

Liquid nitrogen or liquid carbon dioxide? You'll find both with Airgas. We'll help you decide which system will provide the best solution for freezing:

- Poultry
- Beef
- Fish
- Shellfish
- Fruit
- Vegetables
- Dairy products
- Ice creams
- Bakery
- Specialty foods

Freezing, cooling...and more.

In addition to freezing and cooling equipment, Airgas also provides gases for Modified Atmosphere Packaging, dry ice for keeping frozen foods frozen during shipping, and safety equipment and supplies to keep your employees safe.

**For more information,
Call Toll-Free 1-800-265-1375.
Or, visit us at: www.airgas.com.**

**Engineering the Right Solutions for
Food Freezing and Cooling**

Airgas
You'll find it with us.™