

Your Partner for the Next Generation of Freezing and Chilling Solutions

Get more quality product safely out the door.



Testimonials from our Long-Term Customers



“With the support of Messer’s engineering team and industry expertise, we’ve been able to run these [spiral] freezers not only more efficiently to get more throughput, but also at a lower cost per pound while maintaining quality.”

**Vince Nasti, VP of Operations
Nation Pizza & Foods, LLC**



“We increased production from 4,500 lb/hr average production to rates of 6,600 lb/hr, with peaks of up to 8,000 lb/hr. These production increases help give us the flexibility to respond to demand increases and tight labor markets. We were hoping to run 1.5 million lb/week, but we’re actually averaging 1.7 million lb/week. We’re on track to produce roughly 85 million lb/year: absolutely a record for the plant.”

Wesley Simpson, Tyson Foods Plant Manager



“This was a labor-intensive process and used a lot of floor space - we knew we had to streamline our process and Messer’s team would help us find the right solution.”

**Gene Steinfeld, Director of Operations,
Rhino Foods**

Ready to Address your Challenges.

Messer’s decades of experience addressing the food industry’s top challenges help food processors boost throughput for existing production lines while re-deploying valuable labor elsewhere in the plant. The Messer food team finds the right solution so you can grow profitably for years to come.



**INSTALLED & DESIGNED
2,500 PIECES**
Cryogenic Application Equipment
since 1970s



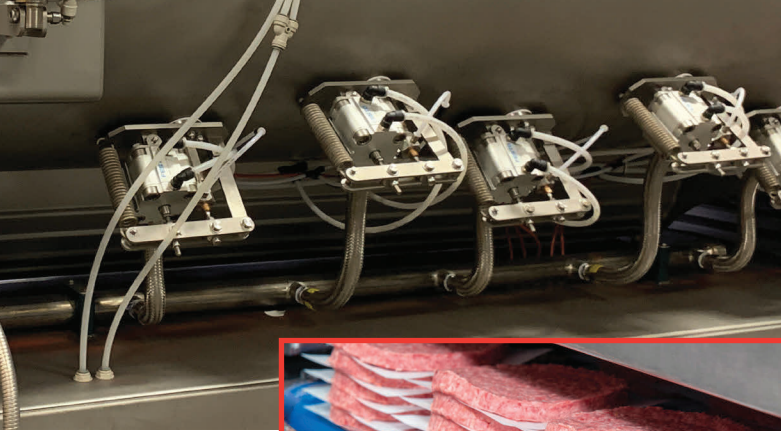
**CONVERTED
+100 BLENDERS**
from CO₂ to N₂ in 3 Years



125 YEARS
in Industrial Gas
Applications



DECADES
of Food Industry
Experience



The Latest Cryogenic Freezing Technologies

Messer's family of cryogenic spirals and tunnels can help achieve quality and production with a quick payback in a small linear footprint:

- **High throughput in a tight space:** For example, at the same production rate, our impingement freezer occupies 60% less space than a standard tunnel freezer.
- **Low cost to convert with little downtime:** Compared to a mechanical freezer, cryogenic systems are less capital-intensive and require less downtime from cleaning and de-frosting freezer coils.
- **Preserve your high-quality product:** When a product is frozen, the smaller and more evenly distributed the ice crystals, the better the quality and taste of the frozen product. How do you achieve these small crystals? Quick-freeze the food at cryogenic temperatures to lock in moisture, reduce freezer burn, and protect the shape, texture and quality of foods.



Advanced Chilling Systems

Productivity and quality depend on precise temperature control. Compared with adding CO₂ snow, water ice or dry ice for chilling, Messer's chilling systems rapidly remove heat from foods with a high-level process reliability. For example, for mixer chilling, Messer's proprietary nitrogen dosing and control system can provide accurate, conditioned liquid nitrogen measured just like any other ingredient for batch-to-batch repeatability.



At Messer, you matter.

"You matter" means we are dedicated to delivering the right technologies to address your organization's goals as part of a long-term partnership. Our team knows how to work hand-in-hand with you to help solve the toughest production line challenges leveraging our portfolio of solutions. Whether you need to boost throughput in a small space or lock in meat's valuable moisture to boost yield, Messer has you covered. We perform onsite testing or product testing in our Technical Center in Cleveland, OH to understand your needs, and provide the turnkey solutions needed to boost your freezing or chilling process with minimal downtime. Talk with our team today.

Scan here to watch the video of our food team in action.



MESSER
Gases for Life

Messer Americas

200 Somerset Corporate Blvd
Suite 7000
Bridgewater, NJ 08807
Phone: 1-800-755-9277
sales@messer-us.com
www.messer-us.com



Copyright 2023 Messer North America, Inc. All rights reserved.