

Cryogenic Exhaust Systems

Dependable Exhaust Gas Flow Improves Efficiency, Reduces Maintenance and Enhances Employee Safety



A significant issue for food processors that use nitrogen or carbon dioxide in their freezing processes is the dependable exhaust of these gases, both for process efficiency and employee safety.

Quickdraft offers custom engineered Venturi Exhausters for cryogenic exhaust applications for the food processing and other industries. With no moving parts in contact with the exhausted cryogenic gas, fan failure due to freezing and ice build-up on the exhaust fan impellers is eliminated.

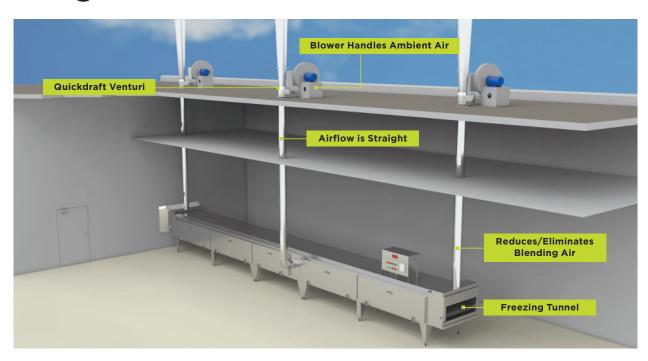
- More consistent, dependable exhaust flow
- Minimizes use of expensive conditioned air to "warm" exhaust duct and inline fan
- Vents nitrogen or carbon dioxide gases as low as -250°F (-156°C)
- Reduces maintenance and increases production time

Venturi Exhausters for cryogenic exhaust applications

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Freezing Tunnel Exhaust

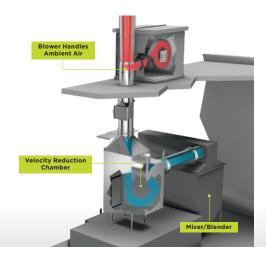


Cryogenic Mixer/Blender Exhaust Systems

When processors use nitrogen or carbon dioxide gases for the blending and mixing of meat, cookie dough, and other mixtures besides exhaust dependability issues, particles often escape with the exhaust. These can collect on the roof, attracting rodents and birds, which cause additional maintenance and food safety issues.

Quickdraft's Velocity Reduction Chamber (VRC) is specially designed so that the airborne particles drop out of the exhaust stream by reducing exhaust velocity and direction. The particles can then be easily removed and disposed of.

- Prevent material carryover to your roof
- Food particles fall out of the airstream inside the Velocity Reduction Chamber
- · Improve pest control by eliminating food source and improve food safety
- · Reduce maintenance and extend the life of your roof





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