

SNOWCOOL®

Cold chain under control – from start to finish.



Reliability you can count on. The SNOWCOOL® temperature control system.

If reducing the risk of breaking the cold chain while maximising profits is your priority, then our SNOWCOOL® temperature control system might be just what you have been looking for: a complete, highly flexible and economic solution that uses dry ice snow – an extremely efficient and easy-to-use coolant. No matter if you have to transport fresh or frozen foodstuffs, the fully automated SNOWCOOL® system always offers maximum protection through constant temperature control.

Meeting your every need

The SNOWCOOL® system is designed for insulated containers and trolleys used by food manufacturers, wholesalers, supermarkets, caterers, hospital kitchens and canteens. Many years of experience in the food industry and extensive technological know-how have enabled us to fulfil the requirements of our customers down to the last detail. The result is a cooling solution that outperforms other methods in terms of reliability, energy efficiency, cost optimisation and traceability.

The right dose of cooling power

Every product requires a specific temperature to keep its optimum quality. In order to meet this demand, the SNOWCOOL® system offers the highest degree of flexibility. Taking all relevant factors into account, the system is able to determine the amount of coolant needed to maintain the ideal temperature of each individual container for the expected delivery time and conditions. Moreover, it produces the coolant right when and where it is needed, so that no cooling power is lost and costs are minimised.

SNOWCOOL® is a registered trademark of The Linde Group.



Cooling made safe and easy

The SNOWCOOL® full service offer includes a specially designed stainless steel box, which can be integrated into any new or existing insulated container or trolley, a stationary injection unit (with filling gun, control cabinet, etc.) and a liquid CO₂ tank. After the user has set the parameters, the defined amount of dry ice snow is generated. The SNOWCOOL® filling gun releases liquid CO₂ into the SNOWCOOL® box. The dry ice snow sublimates inside the box (sublimation point: -78.5 °C at atmospheric pressure) and provides the required cooling energy.

The user has no direct contact with the coolant, which makes SNOWCOOL® a very safe way of handling dry ice. There is also no increased CO₂ concentration at the workplace as the emerging CO₂ gas is vented immediately by the patented double-chamber system of the SNOWCOOL® box. Compared to regular dry ice, the SNOWCOOL® system consumes less CO₂ due to the elimination of coolant loss and its flexible capacity (e.g. 2.8 kg dry ice snow instead of a 3.3-kg dry ice slice).

Parameters considered:

- Required cooling time
- Outside temperature
- Product temperature
- Set-point temperature
- Thermodynamic properties of the container/trolley
- Number of door openings
- Trailer temperature

A symbol of quality – the SNOWCOOL® cold seal

The exclusive SNOWCOOL® cold seal provides an easy way to document conformity with HACCP regulations and allows you to keep a close watch on the cold chain from beginning to end. Not only does it tell you the cooling time but also indicates the most important data (coolant quantity, filling time, customer ID, GLN, etc.) at a glance. The cold seal is printed for each filled unit and can be saved and archived – ensuring complete traceability and compliance.

One solution, countless benefits

The SNOWCOOL® temperature control system will make your daily business more convenient, more efficient and more economical.

- Reliable temperature control
- Cost reduction (no additional energy source required, efficient use of coolant, reduced CO₂ consumption, low maintenance costs, etc.)
- Compliance with HACCP regulations and other requirements concerning the protection of the cold chain
- Increased traceability
- Small space requirements
- Safe and easy use (special safety features)
- Rapid filling process, noiseless cooling
- Additional protection for non-packaged products (bacteriostatic effect of CO₂, reduced oxygen content)
- Transport of mixed foodstuffs
- Reduction in diesel consumption (transport in ambient trailers)
- Long and short-time cooling
- Direct store delivery
- Cooling during both transport and storage
- Numerous stops and door openings possible



Getting ahead through innovation.

With its innovative concepts, Linde is playing a pioneering role in the global market. As a technology leader, it is our task to constantly raise the bar. Traditionally driven by entrepreneurship, we are working steadily on new high-quality products and innovative processes.

Linde offers more. We create added value, clearly discernible competitive advantages, and greater profitability. Each concept is tailored specifically to meet our customers' requirements – offering standardised as well as customised solutions. This applies to all industries and all companies regardless of their size.

If you want to keep pace with tomorrow's competition, you need a partner by your side for whom top quality, process optimisation, and enhanced productivity are part of daily business. However, we define partnership not merely as being there for you but being with you. After all, joint activities form the core of commercial success.

Linde – ideas become solutions.