

COLDZERO™

DRY ICE

FROM
**CENTRAL
McGOWAN**

SUPERIOR COLD TECHNOLOGY FOR FOOD PACKAGING & EQUIPMENT CLEANING WITH ZERO RESIDUE. IT DOES THE JOB AND THEN IT'S GONE. ZERO WASTE. ZERO WATER. ZERO WAIT.

**MADE FRESH DAILY
TO ORDER**

LOCAL SUPPLY

**CONVENIENT
DELIVERY & PICKUP**

**FROM A TRUSTED
GAS EXPERT**

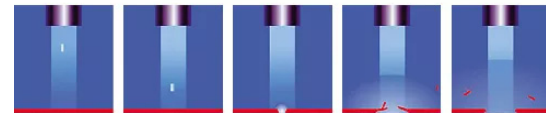
NEWEST TECHNOLOGY

**HIGHEST DENSITY
RICE AVAILABLE**

ColdZERO is manufactured by Central McGowan—the area's leading supplier of industrial, welding, medical and food and beverage gases since 1947.

- ☑ Made using **the newest dry ice technology from Cold Jet®**, a leading supplier of high-capacity dry ice production equipment for **the highest density** dry ice rice available.
- ☑ **Superior** to sand, soda, water, solvents/chemicals, or power/hand tools in terms of cleaning performance, efficacy, efficiency and ease of use.
- ☑ **Far more cooling** power than water ice pound for pound.
- ☑ **Locally made daily to order** for maximum freshness, shelf life and cooling/cleaning power.
- ☑ **PLUS** for larger orders:
 - Same-Day Delivery/Pickup available
 - Delivered in Reusable, Rolling Insulated Totes for easy pickup/delivery (lined with plastic bags for purity)
 - Volume-based Pricing, so the more you buy the better the price

**Totes hold up to 500 lbs. and
measure 27" D x 42 1/4" W x 40 1/4" T.**



Available in Standard & Custom Forms to Fit Your Application

MORE

BLOCKS

NUGGETS

RICE

CUT TO ORDER IN VARIABLE SIZES & TYPES (Bricks, Slices, Slabs)
Part #: CDI BLOCK

APPROX. 5/8-INCH PIECES
Part #: CDI NUGGET

APPROX. 1/8-INCH PIECES
Part #: CDI RICE

For food equipment **CLEANING**.

- **Highly effective for cleaning** ovens, floors/walls, processing equipment, ceilings, conveyors, waste containers, packaging areas, mixers, cooling tunnels, motors, slicers, scales, dividers and more.
- **Removes without chemicals or water** fat-, protein-, carbohydrate- and mineral salt-based soils; microbiological films like bacteria, yeasts, and molds; and lubricating greases and other insoluble substances.
- **More effective, quicker clean** for fewer cleaning cycles, longer runtimes, less downtime.
- **No disassembly or reassembly** so machines can be cleaned in place, and when still "hot."
- **Non-abrasive, nonflammable and nonconductive** so it's safe for most substrates, electrical components and circuit breakers/switches.
- **No residue** for quicker clean up, less labor and expense.
- **No water** for less risk of bacterial/mold growth, packaging issues.
- **No harsh chemicals** like those found in scrubbing cleaners.
- **Non-toxic, non-hazardous remediation and prevention** of mold and bacteria growth.
- **Carbon-neutral** as the CO₂ used is a by-product of other manufacturing processes.
- **Approved for many applications** by the EPA, USDA & FDA (the grade of CO₂ used for industrial blasting is same as that used in the food and beverage industry).

For food **PROCESSING**.

Dry Ice can be used in food processing for various benefits.

- **Meat processing** to keep temperatures low, reduce spoilage, preserve freshness, color and flavor.
- **Winemaking** during the maceration stage to delay fermentation, inhibit bacteria growth, and reduce oxidation.
- **Baking** to slow yeast growth, control dough temp, and inhibit bacteria.

Dry Ice for food **PACKAGING/DISTRIBUTION**.

Perfect for packaging, shipping and transporting perishable and temperature-sensitive food products, especially with long durations of 2 or more days. It can provide emergency cooling during power outages.

- Sublimates without residue and is a dry process (i.e. no risk of soggy food)
- Is non-toxic, non-flammable and for no negative impact on the flavor or quality of food.

DRY ICE TIPS: DryIceInfo.com covers topics from packing a cooler to camping to shipping to industrial blasting.

Guidelines for Use

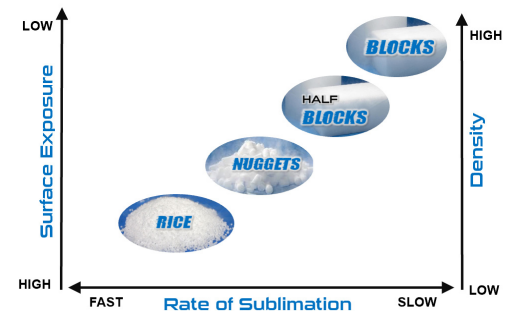
HOW MUCH

- The amount of dry ice needed for effective cleaning varies greatly—depending on the system and application.
- Average ice consumption for Cold Jet dry ice blast equipment is about 2.5 lbs. OR 1.1 kg per minute.

STORAGE

- Keep dry ice in a high-quality insulated container.
- Depending on weather, type of dry ice, and the storage container, dry ice sublimates about 2% to 10% per day (see chart below).
- Assuming a mid-range percent of 6%, that would translate to 30 lbs./day for a full 500-LB. cooler.

Sublimation Chart



Manufactured at our St. Cloud & St. Paul Locations

ST. CLOUD: 320-257-4800, OPTION #3 ST. PAUL: 651-645-6433

EMAIL: CO2SALES@CENTRALMCGOWAN.COM



BURNSVILLE - ST. CLOUD - ST. PAUL - LITTLE FALLS - FARGO

