

DRY ICE MADE EASY



COLD CHAIN

Triventek Pelletizer and Recovery unit

- Dry ice at half price
- Dry ice on tap

DRY ICE ON TAP - AND AT HALF PRICE!



COLD CHAIN

Logistics managers in the food, pharmaceutical and other cold chain operators are increasingly turning to dry ice to maintain vital cold temperatures during the transportation of frozen food, bio-pharmaceuticals, specimens and other high value products which must be kept cold. Dry ice is also used to supplement other forms of cooling such as water ice for fish, or refrigerated multi-drop trucks, and as portable 'coolth' in e.g. airline catering trolleys.

Dry ice, at -78.6°C , is an excellent, lightweight, non-mechanical, non-wetting cooling agent. It has nearly twice the cooling power of water ice by weight and three times by volume which means shippers use less fuel and space. When it has done its work it simply sublimates away – there is no wetting of products or packaging. After use, there is no need to return heavy mechanical cooling equipment, no disposal of wet gel packs, or need for local re-freezing.

But dry ice can be difficult to work with. It can't be stocked ready for use – it will simply disappear! Busy logistics managers tend to over-order rather than risk finding that they do not have enough dry ice to send out a crucial shipment. So an awful lot of dry ice gets wasted.

Triventek is pleased to offer patented new technology which finally makes it realistic for shippers to make their own dry ice when they want it, in the quantity they want.

The Triventek PE80 Pelletiser is an affordable machine designed for the enduser to make dry ice as and when he needs it. The RE80 Recovery Unit recovers gas which is normally wasted and recycles it to give an unprecedented efficiency of 1.2:1 (1.2 kg of liquid CO_2 to make 1 kg dry ice). This means the user can easily halve the cost of dry ice and capital paybacks well under a year are often achieved.

TRIVENTEK PE80 AND RE80 MEANS:

Dry ice at half price

Ask us for a customised spreadsheet calculation based on your circumstances

Dry ice 'on tap'

No more over-ordering 'just in case'
Easily deal with sudden changes in demand

Reduced waste

No more throwing dry ice away
No more watching unused and expensive dry ice sublime' away to atmosphere

Improved environmental performance

Higher efficiency dry ice production
Radically reduced truck-miles with infrequent CO_2 deliveries rather than frequent dry ice deliveries

Lowest energy consumption per lbs dry ice.

Improved dry ice availability

Dry ice can be made in even the most remote locations, far from the usual sources of dry ice supply – all that's needed is a vessel of CO_2 and electrical power.

Please visit our website for further information at:
www.aquila-triventek.com