

SAFE USE OF LIQUID NITROGEN

IN FOOD AND BEVERAGE SERVICE ENVIRONMENTS





NEVER TRAP LIQUID NITROGEN IN A CONTAINER, TUBING, OR PIPING



AS THE LIQUID WARMS AND CONVERTS TO GAS, THE PRESSURE RISES, AND CONTAINERS THAT ARE NOT EQUIPPED WITH ADEQUATE VENTS CAN CATASTROPHICALLY RUPTURE.

NEVER PUT LIQUID NITROGEN IN A CONTAINER NOT DESIGNED FOR CRYOGENIC SERVICE.

USE LIQUID NITROGEN IN WELL-VENTILATED AREAS



WHEN LIQUID NITROGEN IS EXPOSED TO WARMER AIR, IT RAPIDLY TURNS INTO GAS AND CAN QUICKLY DISPLACE THE AIR IN THE ROOM, CREATING A RISK OF OXYGEN DEFICIENCY AND ASPHYXIATION.

AIR MONITORING IS RECOMMENDED.





SCAN HERE FOR MORE INFORMATION OR VISIT

REFERENCES CGA P-76

CGA SA-29 CGA TM-3

LIQUID NITROGEN SUPPLY COMPANY



Safety Alert

The use of liquid nitrogen has grown in popularity in the food and beverage industry. Workers handling liquid nitrogen must follow safety precautions to avoid significant risks.



Only use containers designed for cryogenic service. As the liquid warms and turns into gas, the pressure rises, and containers that are not equipped with venting devices can catastrophically rupture.



Only use equipment designed for cryogenic service. Materials like glass and plastic can shatter when exposed to liquid nitrogen.

For more information, please see CGA P-76, Hazards of Oxygen-Deficient Atmospheres; CGA SA-29, Safety Alert, Hazards of Liquid Nitrogen in Near Consumer Applications; and CGA TM-3, eLearning: Safe Handling of Cryogenic Liquids in Portable Containers.





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