



CoolCheck™ Batter Pro

The Professional Prep System

SIMPLER.

SAFER.

BETTER OUTCOMES.

Batter prep items stay cold with less clumping, more consistent coating and can stay in the safe zone longer with CoolCheck technology.

Focus On Safety & Saving Money

Eliminate the need for messy, unsafe ice baths. Use CoolCheck for your flour, egg wash, crumbs, and when you are done, store in the cooler for your next use. All your batter station ingredients stay consistently cold so they can be reused, reducing waste, saving you money and ensuring your diners' safety.



Batter Pro Kit (CM1106KITC1402)

Includes three Third Size Pans (CM1102C1402) and one Half Size Pan (CM1101C1402)



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Your customers will enjoy tastier versions of their favorite fried food indulgences such as chicken tenders, chicken wings, coconut shrimp, onion rings, and fried chicken.

”

- Chef Matthew Burton



Processes

Breading | Keep Meats/Veggies, Flour, Egg & Crumbs Cold

Almost every kitchen breads something using the standard three step process of flour, egg, and crumbs. CoolCheck keeps everything cold and safe.



Battering | Make Wing Prep Easy. Serve Crispy Fried Chicken.

If you batter anything, CoolCheck is your safe and profitable solution.



Subscribe to the Carlisle FoodService Products YouTube channel and watch the CoolCheck Batter Pro Video for more tips on how you can benefit from the BatterPro system.