

Coldmaster® Chillers



Safety and Convenience: A Cool Combination

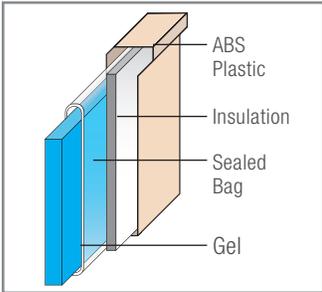
Whipped cream and dairy/egg cartons are often left unchilled, leaving them in the food safety danger zone. We developed Coldmaster Chillers, with Coldmaster technology, to keep your cans and one-quart cartons chilled for up to 9 hours.



Benefits



Food Safe
Maintain safe temperatures for up to 9 hours



Cool Technology
Insulated walls feature SEALED gel packs for optimal cold



Convenient and Clean
No messy, unsanitary ice baths



Fast and Efficient
Store prep station dairy products in-line for ultra-fast service

Keep dairy products out of the danger zone for up to 9 hours*

FDA approved
NSF Listed

Freeze Coldmaster for 8 hours before use

Whipped Cream Chiller has internal "shelf" to hold can away from chiller base in case of drips

One Quart containers also hold dispensing tube guns, 16 oz Squeeze bottles and One Quart Store 'N Pours.



Whip Cream Chiller Cutaway



Prod No	Description	Color	Pack
CM1107 ▲	1 Quart Carton Chiller	02, 03	1 ea
CM1108 ▲	Whipped Cream Can Chiller	02, 03	1 ea

NSF Listed products are designated with a ▲ and may be prefixed with an N

*Temperature retention is based on Coldmaster being pre-frozen for a minimum of eight hours, then filled directly with pre-chilled foods. Testing was conducted under ambient room temperatures of 76°F.