



REASONS WHY YOU NEED A BLAST CHILLER/SHOCK FREEZER



1. IMPROVE ON FOOD QUALITY

Blast chilling preserves flavor by preventing loss of aroma and moisture. Compared to conventional freezing, shock freezing produces micro-crystals that do not damage tissue structure. This allows your food to maintain a desirable texture even after thawing.



2. INCREASE SHELF LIFE & REDUCE FOOD WASTE

After blast chilling, food can be safely preserved for up to five days at a temperature of 37°F to 39°F. With shock freezing, food can be safely preserved for months at 0°F.



3. REDUCE FOOD COSTS

Refrigerated food can be kept fresh longer through blast chilling and shock freezing, preventing unnecessary food waste. These savings can be significant over time.



4. SAVE ON LABOR

Blast Chillers and Shock Freezers make batch cooking more practical, enabling you to maximize the productivity of your kitchen staff and reduce labor costs without compromising quality.



5. PROTECT THE HEALTH OF YOUR CUSTOMERS

Cooling food too slowly is the main cause of food-borne illnesses. Blast Chillers and Shock Freezers keep your product safe by accelerating food through the danger zone (140°F – 40°F).



6. EXPAND MENU OPTIONS

Blast Chillers allow you to prepare more dishes in advance to keep them held at a safe temperature, and then finish them on demand. Bulk purchasing for seasonal items with a Blast Chiller or Shock Freezer allows you to use these items out of season.



7. PRODUCE A HIGHER PRODUCT YIELD

Thermo-Kool Blast Chillers and Shock Freezers can prevent cooked products from losing as much as 8% of their weight during cooling. For cooked liquids, up to 15% of evaporation losses can be prevented.